

THE MYSTERY AT THE BALLPARK

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Up at the Snack Bar!

Just mix and eat these baseball treats!

Stadium Pretzels

You will need

2 packages of dry yeast

1½ cups warm water

2 tablespoons sugar

1 teaspoon salt

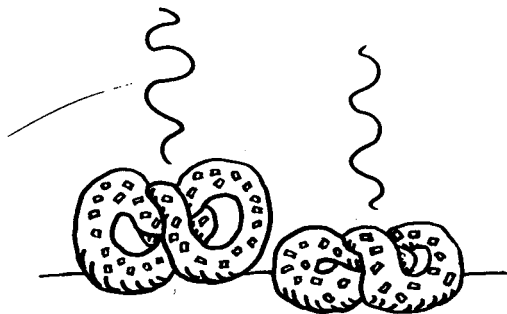
4 cups flour

1 egg, beaten

coarse salt

Here's what you do (with the help of a grown-up):

Mix together all the ingredients except the coarse salt and egg. Knead mixture until it becomes rubbery like dough. Pull off small pieces and roll into different lengths. On cookie sheet, twist lengths of dough into pretzel shapes — or any shapes you'd like. Coat your pretzels with the beaten egg, then sprinkle on coarse salt. Place the pretzel dough in the oven and bake your pretzels for 10–15 minutes at 425 degrees.



Hot Dog! No-Cook Hot Dogs!

You will need:

2 slices thinly sliced bologna
2 slices thinly sliced salami
2 slices thinly sliced cheese
1 hot dog bun
mustard or ketchup

Here's what you do:

Pile all of the slices together, with the cheese slices on the top of the pile. Carefully roll the slices together tightly so they look like a hot dog. Place your hot dot in the hot dog bun. Top with mustard or ketchup just as you would a regular ballpark hot dog.

