Kelp Kettle Corn Balls are Sandy's specialty. Come 'n' try your hand at these to see just how tasty popcorn can be.

**INGREDIENTS**

- ½ cup sugar
- ¼ teaspoon salt
- ½ cup light corn syrup
- Liquid kelp (a.k.a. green food coloring)
- 8 cups freshly popped popcorn

1. Ask an adult to help you combine the sugar, salt, and corn syrup in a large pot over medium heat, stirring constantly until the sugar dissolves. (Ask an adult to help you!) Add a few drops of the liquid kelp (or food coloring) and stir until the color of the mixture is even.

2. Reduce the heat and pour the popcorn into the pot. Continue to heat and stir the mixture for 3 or 4 minutes, making sure that all of the popcorn is coated.

3. Remove the pot from the heat and let the mixture cool until you can handle it easily without burning your fingers.

4. Shape it into balls about the size of baseballs.

5. Place the balls on a baking sheet until they've cooled completely. If you manage to resist eating all the balls immediately, store the leftovers by wrapping them in plastic wrap.

Serves 8 to 10
retroville ranch dip

Jimmy's got an idea for an awesome new invention. It's something that makes vegetables actually taste ... GOOD!

INGREDIENTS

1. Mix together the sour cream and the packet of ranch dressing mix in a medium bowl.

2. If sliced and diced extras like tomatoes, onions, olives, and cheese sound tasty, blast 'em in!

3. Chill the dip in the refrigerator for 20 to 30 minutes, and while you're waiting, prepare a plate of Vicky's Not-So-Icky Veggie Sticks (see the next page).

4. Once everything's ready, 3, 2, 1 ... dip away!

Serves 6 to 8

vicky's not-so-icky veggie sticks

Prepare yourself for a big surprise: Vicky can actually do something nice! Because the way she makes vegetables taste, it's almost magic! (Hmmm ... maybe Cosmo and Wanda had a hand in this.)

1. Rinse the vegetables.

2. Snap the ends off the green beans and slice the other vegetables lengthwise in strips. Arrange them on a platter.

3. Whip up a batch of Retroville Ranch Dip (see the previous page), and prepare to actually like something that Vicky makes. Who woulda thought?!

Serves 6 to 8

INGREDIENTS

1 bunch carrots, peeled (or 1 bag of baby carrots)
1 bunch celery
1 cup green beans
2 bell peppers
green slime birthday cake
The best birthday present of all: your very own batch of green slime!

INGREDIENTS
1 box yellow cake mix, plus ingredients listed on back of box
1 large box (5.9 ounces) instant vanilla pudding mix, plus ingredients listed on back of box
Green food coloring
1 cup (% pint) well-chilled heavy cream
1 tablespoon sugar
1 teaspoon vanilla extract

1. With an adult’s help, bake the cake in 2 layers according to the directions on the box. You’ll need 2 round 8- or 9-inch cake pans for this.

2. Make the pudding, following the instructions on the pudding box, and add 8 to 12 drops of green food coloring while blending the ingredients. Cover the pudding, and place it in the refrigerator for at least 1 hour.

3. Mix the cream, sugar, vanilla, and 8 to 12 drops of green food coloring in a medium bowl, using an electric mixer. Whip the mixture until it forms soft peaks.

4. Place one layer of the cake on a serving plate, with the bottom side up (be careful when transporting the cake, especially if it’s still warm). Spread the whipped cream over it in a thick and even layer. Then place the second cake layer on top, with the top side up.

5. Cover and refrigerate the cake until it’s birthday time.

6. Bring the cake to the table and uncover it. Pour the slime concoction (or pudding) into a plastic bag that can be sealed and unsealed.

7. Seal the bag, leaving only a 2-inch opening. Tape the edge of the opening to ensure that the slime won’t gush out all at once.

8. Bring the bag of slime to the table and let everyone take turns sliming the cake!

Serves 10 to 12