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take care of your teachers and your school), the Ellen G. White Estate (they bring interesting stories about Ellen White and the beginning of our church), and Adventist Mission (they give *KidsView* stories from around the world). She also started a web page (www.kidsviewmagazine.org). And she didn't stop there; she helped make it possible for *KidsView* to get into every Adventist school classroom in grades 3 to 6.

We like what has happened to *KidsView*. Just like you grow up and change,

You may not realize that *KidsView* is a baby of sorts. You see, we come from a magazine for the world church called *Adventist Review* (more than 160 years old!). So that makes them our parent, and us, the baby—you get the picture. In honor of our special birthday, some of our friends in the *Adventist Review* office shared birthday wishes with us. Look for them throughout the magazine.

KidsView has grown and changed. Just like you still look a bit like your baby pictures, *KidsView* still looks a bit like its beginning too. It still talks about Jesus. It still has stories and puzzles. It still has the calendar (everyone's favorite!).

You know what else has not changed? Kids. Even though that first group of kids is now in college, *KidsView* still has you and all the kids that have come before you. There will always be kids involved to write stories and send pictures to the magazine. And *KidsView* loves having kids as friends!

—To read the entire *KidsView* history, check out pages 18-22 in the August 23, 2012, *Adventist Review*.

BIRTHDAY-CAKE CONES!

We can't celebrate our tenth birthday without birthday cake! This recipe is likely one you have tried before, but if you haven't, it's super-easy and lots of fun to make and eat. Make sure you have an adult around to help since you will be dealing with a hot oven. If you choose to get creative with your decorations, take a picture and e-mail it to kidsview@adventistreview.org. We'd love to see you celebrating with us!

INGREDIENTS

- 1 (18.25-ounce) package of yellow cake mix (or your favorite flavor)
- 1 (16-ounce) container vanilla frosting
- 1 ounce colored candy sprinkles
- 1 package flat-bottomed ice-cream cones

DIRECTIONS:

1. Prepare the cake mix according to package directions. Or if your mom or dad has a favorite recipe you like, use that.
2. Place flat-bottomed ice cream cones in the cups of a regular muffin pan. Pour enough batter into each cone to fill from half to two-thirds full.
3. Bake at the time and temperature as recommended for cupcakes. After they have cooled, frost with your favorite canned or homemade frosting recipe. Decorate with sprinkles or any other yummy things you might like. Use your imagination!

Congratulations, *KidsView*, on reaching this significant milestone! Continue your tremendous work for the Lord and His children. Happy tenth Birthday!

Sandra Blackmer,
features editor

