

For Farm Women . . .

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2 eggs
1 cup mashed bananas
1 teaspoon lemon juice
1 cup chopped nuts

Sift together flour, baking powder, salt, soda and sugar. Add shortening, eggs, bananas and lemon juice. Stir to combine ingredients. Then beat 2 minutes

at medium speed on electric mixer or 300 strokes by hand. Stir in three-fourth cup nuts. Pour into greased loaf pan, 5¼ x 9½ inches. Sprinkle one-fourth cup nuts over top of batter. Bake in moderate oven 350 degrees one hour and fifteen minutes. Makes one loaf.

CANDIED CHERRY BREAD

3 cups sifted enriched flour
½ cup sugar
1 tablespoon baking powder
1 teaspoon salt

1 cup chopped candied cherries
⅓ cup chopped nuts
1 egg, beaten
1¼ cups milk
¼ cup salad oil

Sift together flour, sugar, baking powder and salt. Mix in cherries and nuts. Combine egg, milk and oil. Pour into flour mixture and stir just enough to moisten flour. Turn into greased 5¼ x 9½-inch loaf pan. Bake in moderate oven 350 degrees about one hour and ten minutes. Cool a few minutes before turning from pan.

Loaf slices best when completely cooled. Makes one loaf.

DATE NUT BREAD

2 cups sifted enriched flour
1 tablespoon baking powder
1 teaspoon salt
½ cup sugar
1 cup chopped dates
1 cup chopped nuts
1 egg, beaten

1 cup milk
¼ cup melted shortening

Sift together flour, baking powder, salt and sugar. Mix in dates and nuts. Combine egg, milk and shortening. Add liquid to flour mixture, stirring until flour is well moistened. Pour into greased loaf pan, 4½ x 8½ inches. Bake in moderate oven 350 degrees one hour and fifteen minutes. Makes one loaf.

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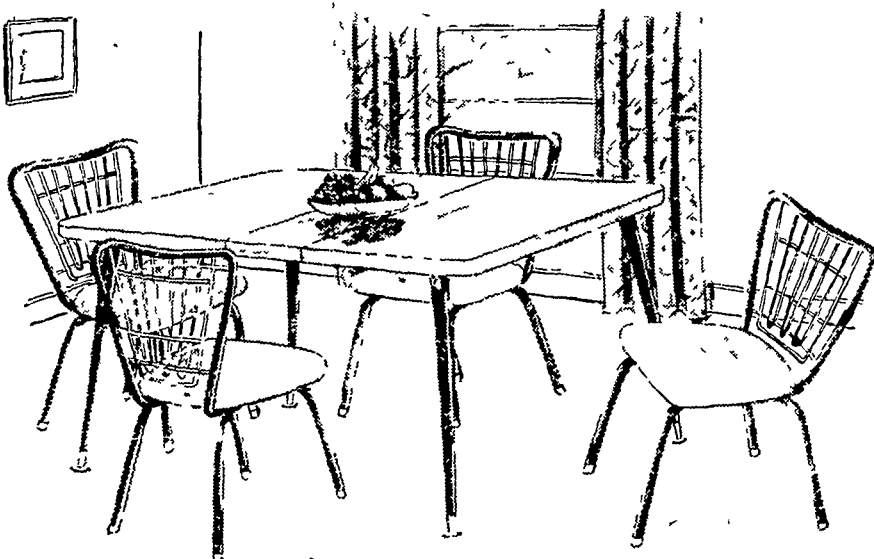


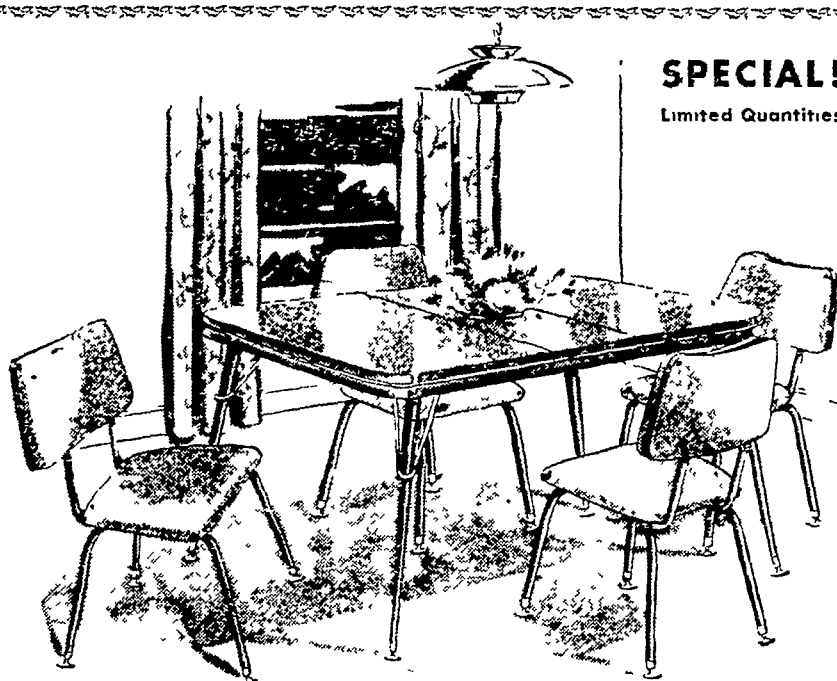
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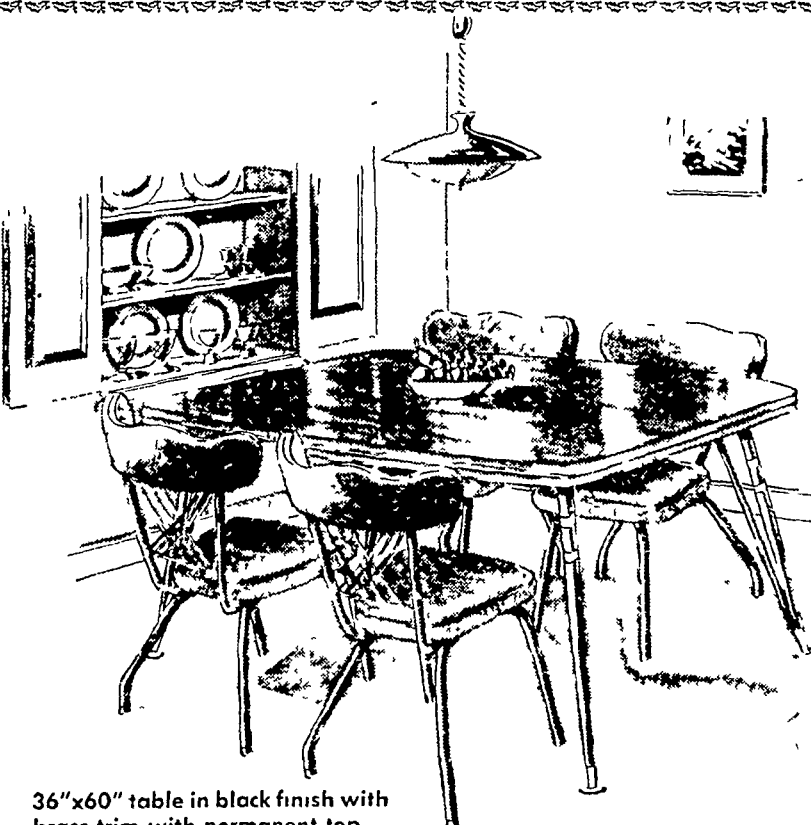
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