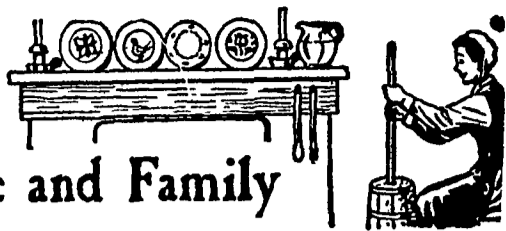


For the Farm Wife and Family



Breads For A Brunch

By Mrs. Richard C. Spence

A hearty brunch menu is never complete without some delectable breads and rolls. If this holiday season finds you serving midmorning meals to your family or friends, you might give some of our following recipes a try.

Piping hot biscuits are especially welcome in the morning. To make even fancier breakfast breads, just add sugar and egg to your basic biscuit dough, then flavor with preserves, jam or chopped nuts. Sweet plum preserves — suggesting the tang of lemon and the spiciness of cloves — are the unusual filling in Jack Horner Braid. The deeply-colored

red violet filling peeks thru the biscuit braid to greet everyone, with a cheery "Hello!"

JACK HORNER BRAID
 2 cups sifted enriched flour
 2 tablespoons sugar
 1 tablespoon baking powder
 1 teaspoon salt
 ¼ cup shortening
 1 egg, beaten

¼ to ½ cup milk
 ½ cup plum preserves
 2 teaspoons grated lemon rind
 ¼ teaspoon ground cloves
 ½ cup sifted confectioners' sugar
 2 teaspoons milk
 1 tablespoon sliced blanched almonds

Sift together flour, sugar, baking powder, and salt. Cut or rub in shortening until mixture is crumbly. Combine egg and ½ cup of milk and add to flour mixture. Add additional milk if needed to make a soft dough. Turn out onto lightly floured board or pastry cloth and knead gently 30 seconds. Roll out dough to rectangle 8x12 inches, and transfer to ungreased baking sheet. Combine plum preserves, lemon rind, and cloves. Spread middle third of the dough with preserve mixture, from end to end. With a sharp knife or scissors, cut dough on either side of filling into one-half inch wide strips. Beginning at one end overlap strips from alternate sides to cover filling and form braid. Bake in very hot oven (450 degrees) 20 to 25 minutes, or until golden brown. Combine con-

fectioners' sugar and 2 teaspoons milk and drizzle over top. Sprinkle with almonds. Serve warm. Makes 1 coffee cake.

Quick Raspberry - Nut Rolls are another biscuit treat that will get a vote of approval. They're filled with raspberry jam mixed with grated lemon rind and chopped nuts.

QUICK RASPBERRY - NUT ROLLS
 2 cups sifted enriched flour
 2 tablespoons sugar
 1 tablespoon baking powder
 1 teaspoon salt
 ¼ cup shortening
 1 egg, beaten
 ½ to ½ cup milk
 ½ cup raspberry jam
 ½ cup chopped nuts
 1 tablespoon grated orange rind
 Melted butter

Sift together flour, sugar, baking powder, and salt. Cut or rub in shortening until mixture is crumbly. Combine egg and ½ cup of milk and add to flour mixture, mixing until dry ingredients are moistened. If necessary, add additional milk to make a soft dough. Turn

onto lightly floured board or pastry cloth and knead gently 30 seconds. Roll out the dough to a rectangle 10x12 inches. Combine raspberry jam, nuts, and orange rind. Brush dough with melted butter, and spread with jam mixture. Roll up as for jelly roll and cut twelve 1½ inch slices. Place cut-side down in lightly oiled 8-inch square baking pan. Bake in hot oven (400-degrees) 12 to 15 minutes, until golden brown. Makes one dozen 1½-inch rolls.

Here is a yeast bread, extra delicious with the addition of graham crackers, that can be swirled with sugar and nuts, baked in a rich sauce or braided and beribboned for merry giving and eating.

HOLIDAY GRAHAM BREAD
 ¾ cup milk
 22 graham crackers, crushed
 ½ cup sugar
 1¼ teaspoons salt
 6 tablespoons butter or margarine
 ¾ cup lukewarm water
 2 packages dry yeast
 3 eggs, beaten
 5-6 cups flour

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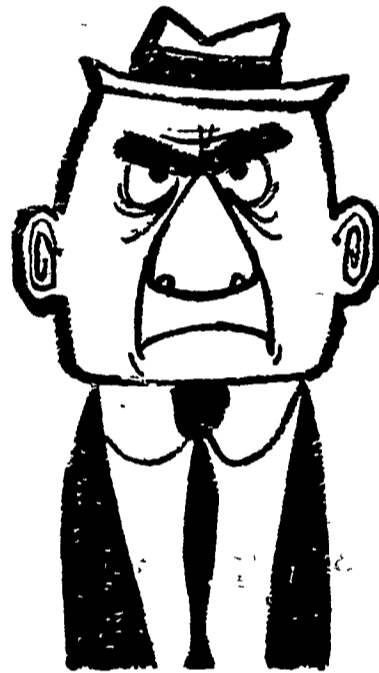


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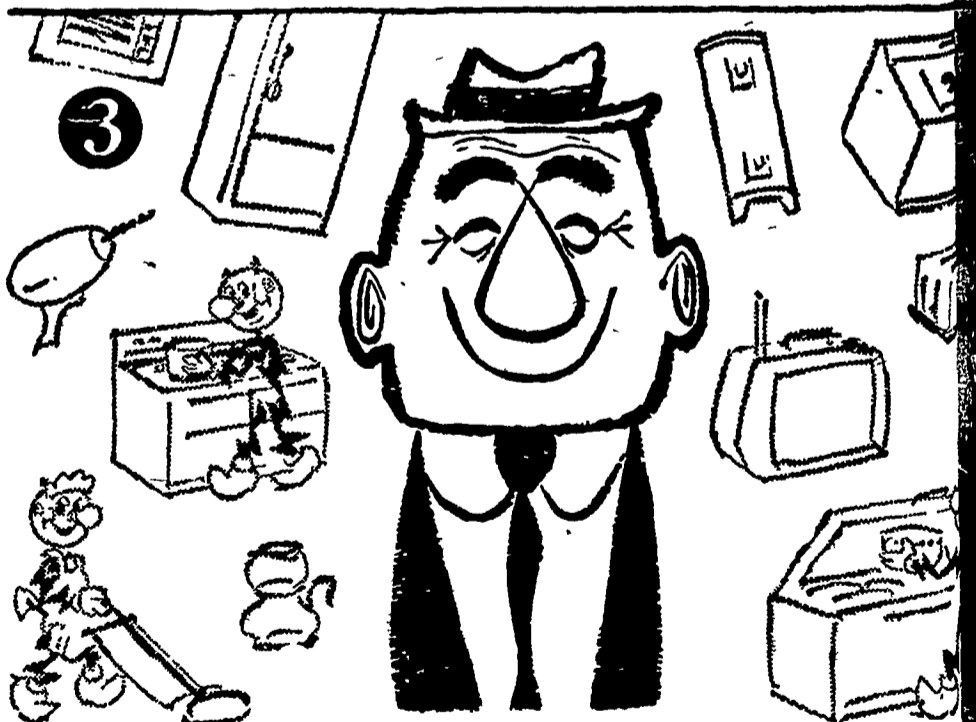


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