

and milk, stir in graham
 crumbers, sugar, salt
 butter or margarine;
 to lukewarm. Pour wa-
 (warm) into bowl, sprink-
 yeast. Let stand until
 yed, stir. Pour in milk
 are, stir in eggs. Beat
 1/2 cups flour until
 th. Stir in remaining
 Knead dough on light-
 floured board. Place in a
 ed bowl, brush with
 ed butter, let rise until
 e in bulk (1 1/2 hours).
 h down, turn out on
 y floured board. Divide
 alf, roll one half into a
 ng e 10x14 inches.
 with 2 tablespoons of
 d butter or margarine,
 le with 1/2 cup brown
 1 cup chopped nuts
 1/2 cup packaged fruits
 pee's. Roll up like a
 roll. Cut 6 1-inch slices.
 s'ices cut side down in
 haped pan which has
 spread with 1/4 cup of
 d butter or margarine
 1/4 cup brown sugar. Cut
 ining roll into 1/2-inch
 . Place in a greased
 haped pan. Knead 1/2
 fruits and pee's into re-
 ng dough. Form into a
 on cookie sheet. Let
 in warm place until
 e in size (30 minutes).

Bake in a moderate oven
 (350 degrees) 25 to 30 min-
 utes. Turn star buns out im-
 mediate y. Glaze tree whi e
 stil warm with a thin con-
 fectioners' icing. Garnish
 with maraschino cherries.
 Star yields 6 buns, tree
 yields 16 small buns and
 braid makes approximate y
 10 to 12 servings.

Our New Year's Bread is
 shaped into a long loaf and
 placed on a greased baking
 sheet to rise. The rich y
 browned and tender crust,
 studded with pears, creates a
 delicious holiday bread.

NEW YEAR'S BREAD
 1 package yeast, compres-
 sed or dry
 2 tablespoons water (uke-
 warm for compressed yeast,
 warm for dry).
 1/2 cup instant mashed
 potato
 2 tablespoons sugar
 1/4 teaspoon salt
 1 1/2 cups milk
 1/3 cup sugar
 1 teaspoon salt
 1/2 cup shortening
 5 1/2 cups sifted enriched
 flour (about)
 1 egg
 Dried pears, if desired
 Soften yeast in water. To
 not to ac! 2 tab spoons of

sugar, 1/4 teaspoon salt, and
 softened yeast. Cover and
 let stand overnight. The fol-
 lowing day, scald mi k. Add
 1/2 cup sugar, 1 teaspoon sa t
 and shortening. Cool to luke-
 warm. Add 2 cups flour and
 mix thoroughly. Add yeast
 mixture and egg and beat
 well. Add enough more flour
 to make a soft dough. Turn
 out on lightly floured board
 or pastry cloth and knead
 until smooth and satiny.
 Placed in greased bowl, cov-
 er and let rise in warm p'ace
 until doubled (about 1 1/2 hrs.).
 When light, punch down.
 Let rest 10 minutes. Divide
 dough into two equal parts.
 Roll each portion of dough
 to rectangle about 1/4 inch
 thick and 11 inches long.
 Roll up up tight y like a
 jelly roll and place on greas-
 ed baking sheet. Tuck ends
 under slightly, sea'ing edges
 securely. If desired insert
 slivers of dried pears which
 have been soaked until
 plump on top of each loaf
 Brush with milk and sprink-
 e with sugar. Let rise until
 doubled (about 45 minutes).
 Bake in moderate oven (350
 degrees) 35 to 40 minutes.
 Makes 2 loaves.

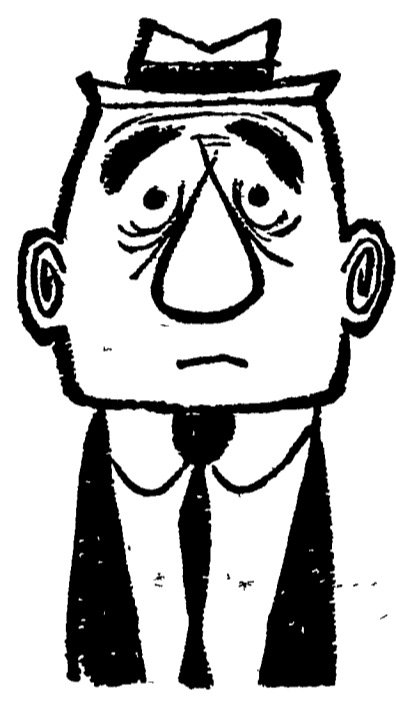
ORANGE QUICK BREAD
 2 cups sifted enriched
 flour
 2 teaspoons baking powder
 1 teaspoon salt
 1/2 cup brown sugar
 1/3 cup liquid or melted
 shortening
 2 eggs, beaten
 3/4 cup orange juice
 Grated rind of 1 orange
 1/4 cup chopped nutmeats
 3/4 cup rolled oats (quick
 or old-fashioned, uncook-
 ed).
 Heat oven to moderate
 (350 degrees). Sift together
 flour, baking powder and
 salt into bowl. Add remain-
 ing ingredients. Stir only
 until dry ingredients are
 dampened. Pour batter into
 greased loaf pan (1-pound
 size). Bake 50 to 60 minutes.
 Makes 1 loaf.

1/2 cup butter or margar-
 ine
 1/2 cup brown sugar
 1 teaspoon salt
 2 teaspoons cinnamon
 2 1/2 to 3 cups sifted en-
 riched flour
 1 egg, beaten
 1 1/4 cups rolled oats (quick
 or o'd-fashioned, uncook-
 ed)
 1/2 cup chopped candied
 fruit
 1/2 cup chopped nutmeats
 1/2 cup raisins
 1/2 cup chopped dates
 Confectioners' sugar
 frosting
 Red and green candied
 cherries

Soften yeast in lukewarm
 water. (Use warm water for
 dry yeast.) Pour scalded milk
 over butter, sugar, salt and
 cinnamon; stir occasionally
 until butter melts. Cool to
 ukewarm. Stir in one cup
 flour and egg; and soften
 yeast and oats. Stir in en-
 (Turn to page 10)

HOLIDAY STOLLEN
 1 cake compressed or 1
 package dry yeast
 1/4 cup lukewarm water
 1/2 cup scalded milk

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