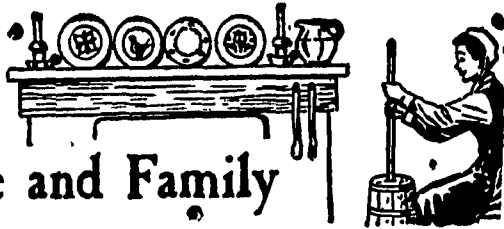


# For the Farm Wife and Family

By Mrs. Richard C. Speace, Food Editor



## Holiday Breads



SPENCE

This is the season for home baking, and here's a fresh new bread designed to brighten any meal or kaffee-klatsch. If you've never tried baking your own bread, Cheese Cranberry Bread is a good beginning.

This tasty loaf teams two traditional American foods, cranberries and Cheddar cheese. Add crunchy pecans or walnut pieces, plus the fresh tang of grated orange rind. Serve with plenty of softened butter. You will have the home-baked treat of a lifetime.

### CHEESE CRANBERRY BREAD

- 2 cups fresh cranberries
  - 2 cups sifted regular all-purpose flour
  - 1 tablespoon baking powder
  - 1/2 teaspoon salt
  - 1 cup sugar
  - 1/2 cup coarsely chopped pecans or walnuts
  - 1 cup milk
  - 1 egg, slightly beaten
  - Grated rind of 1 orange
  - 1/4 cup (1/2 stick) butter, melted
  - 1 1/2 cups (6 ounces) shredded Cheddar cheese
- 1/2 cup cranberries and set aside. Sift together flour, baking powder, salt and sugar. Add cranberries and nuts to dry ingredients, coating well. Combine milk, egg, orange rind and melted butter; add to dry ingredients along

with shredded Cheddar cheese. Stir only to moisten ingredients. Pour into 9x5x3 inch buttered loaf pan and spread evenly, making corners and sides slightly higher than center. Bake in preheated 350 degree oven 1 hour or until done. Cool bread for 10 minutes, then turn out of pan to cool. Bread slices more easily if stored overnight.

### APRICOT WHEAT BREAD

- 1 1/2 cups dried apricots, finely cut
- 1 (8 1/2 ounce) can crushed pineapple

In a saucepan, simmer apricots, pineapple and 1/4 cup brown sugar for 10 minutes, stirring occasionally. Remove from heat. Add butter or margarine and stir to melt. Cool to room temperature. Sift flour, baking powder and salt. Add remaining brown sugar, shredded wheat biscuit crumbs and nuts. Mix well. Stir in eggs, milk and apricot mixture. Blend thoroughly. Turn into a greased 9x5-inch loaf pan. Bake in a preheated moderate oven (350 degrees) 1 hour to 1 hour and 15 minutes. Turn out on rack to cool. Makes 1 9-inch loaf. If desired, decorate with angelica and red cherries.

- 1 cup light brown sugar, firmly packed
- 1/2 cup butter or margarine
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 5 shredded wheat biscuits, crumbled
- 3/4 cup chopped walnuts
- 2 eggs, well beaten
- 3/4 cup milk

In a saucepan, simmer apricots, pineapple and 1/4 cup brown sugar for 10 minutes, stirring occasionally. Remove from heat. Add butter or margarine and stir to melt. Cool to room temperature. Sift flour, baking powder and salt. Add remaining brown sugar, shredded wheat biscuit crumbs and nuts. Mix well. Stir in eggs, milk and apricot mixture. Blend thoroughly. Turn into a greased 9x5-inch loaf pan. Bake in a preheated moderate oven (350 degrees) 1 hour to 1 hour and 15 minutes. Turn out on rack to cool. Makes 1 9-inch loaf. If desired, decorate with angelica and red cherries.

### DARK FRUITCAKE

- 1 cup molasses
- 1/2 cup water
- 2 packages (15 ounces each) raisins
- 2 jars (1 pound each) mixed candied fruit
- 1 cup butter or margarine
- 1 1/4 cups sugar
- 6 eggs
- 2 1/4 cups sifted all-purpose flour
- 1/4 teaspoon baking soda

- 1 1/2 teaspoons cinnamon
- 1 1/4 teaspoons nutmeg
- 3/4 teaspoon allspice
- 1/2 teaspoon ground cloves
- 1/2 cup orange juice
- 2 cans (8 ounces each) walnuts, coarsely chopped

Blend together molasses and water in a large, deep saucepan. Place over low heat, stirring constantly, until mixture comes to a boil. Add raisins; bring to a boil again. Reduce heat and simmer 5 minutes. Remove from heat; stir in candied fruit. Reserve. Cream together shortening and sugar. Blend in eggs, one at a time. Sift together flour, soda, and spices; add to shortening mixture alternately with orange juice. Stir into molasses-fruit mixture. Stir in nuts. Turn into 2 waxed-paper-lined 9x5x2 3/4-inch loaf pans. Bake in slow oven (325 degrees) 1 hour and 30 minutes. Cool.

### MERRY CHRISTMAS LOAF

- 1 1/2 cups sifted all-purpose flour

- 1/2 cup sugar
  - 1 tablespoon baking powder
  - 1 teaspoon salt
  - 1 cup rolled oats (or old-fashioned)
  - 3/8 cup candied red cherries, halved
  - 1/4 cup milk
  - 1/4 cup vegetable oil
  - 2 eggs, beaten
  - 1 cup mashed banana
- Sift together flour, baking powder and salt in a bowl. Stir in oats and cherries. Add remaining ingredients; stir only until blended. Pour into greased 4 1/2 x 2 1/2 inch loaf pan in preheated oven (325 degrees) about 1 hour. Remove from pan immediately. Wrap cooled bread and store one day for ease in slicing.

Gout accounts for 10 percent of all rheumatic diseases in the United States.

The average American spends about one-third of his take-home pay for

## Conestoga Emergency Fund

Non-Profit Benefit Fund — Established 1958

Pays Death Benefit — \$1,000

Assessment per death \$1.10 per subscriber.

THIS NEW ENROLLMENT, the first since 1958, is limited to all persons in good health up to age 62.

HOW TO ENROLL — Send this ad with your name, address and age to CONESTOGA EMERGENCY FUND, R. D. #6, Box 320, Lancaster, Pa. 17603. Complete information and applications cards will be sent to you.

ACT TODAY

DON'T LET YOUR FAMILY REGRET YOUR DELAY

- TOYS • SHOE SKATES
- GIFTS • BICYCLES
- APPLIANCES

USE OUR LAY-AWAY PLAN

STORE HOURS —

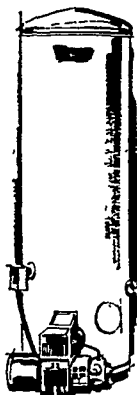
Starting Dec. 16th Open every night  
Closed Dec. 24th at 5 P.M.

## Groff's Hardware

New Holland, Pa.

Ph. 354-08

Hot water... plenty of it!



With a Texaco Fuel Chief Water Heater!

These handsome, glass-lined heaters are fully automatic and occupy a minimum of floor space. They produce hot water faster than it is normally used for shaving, bathing, dishwashing, and laundering—and at a fraction of the cost of old-fashioned water heaters.

Come in and see them. We also carry the complete line of Texaco Fuel Chief furnaces, boilers, oil burners, and Texaco Fuel Chief Heating Oil — the best your money can buy.



We Give S & H Green Stamps

## Garber Oil Co.

Distributor  
Texaco Fuel Chief Heating Oil  
105 Fairview St.  
MOUNT JOY, PA.  
Ph. 653-2021

## Check with Farm Credit first for a Farm Mortgage

Farm Credit Mortgage Loans are tailored to the farmer's needs. Long term . . . up to 40 years. Payments scheduled to coincide with income. Early pay-off without penalty. Transferable in event of sale.

LONG TERM LAND BANK MORTGAGE LOANS  
SHORT TERM PRODUCTION CREDIT LOANS

### Farm Credit ASSOCIATIONS

411 W. Roseville Rd., Lancaster  
Ph. 393-3921

Agway Building, Lebanon  
Ph. 273-4506



## need holiday cash?

GET A THIRIF T. FULTON INSTALLMENT LOAN

## FULTON National BANK OF LANCASTER

PENN SQUARE • McGOVERN AVENUE • EAST PETERSBURG • MOUNTVILLE • AKRON • GAP • MANHEIM • Member Federal Deposit Insurance Corporation