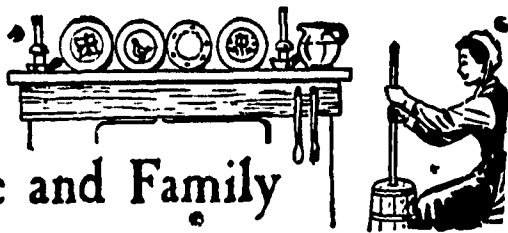


# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

## MAKE IT A BRUNCH



A brunch is a pleasant way to entertain, especially in the summertime when more leisure time is available. Brunch is a late breakfast and an early lunch, really a combination of the two. Usually, fruit or fruit juice, a main dish, bread or a cereal is all the menu calls for. Simple linens and simple dishes are appropriate.

Here's a tested recipe for an easy main dish for a simple brunch. If you want to serve something more elaborate consider a soufflé. Start the meal with fresh oranges cut in cartwheel slices. Use an orange for each person you plan to serve. Slice unpeeled oranges into cartwheel slices 1/4 inch thick. Stack 3 or more consecutive slices together and cut down across the outer edge of the stack to trim off the peel in a series of short down strokes. It's quite fast this way.

Instead of serving the orange slices as a separate first course, halve the slices and heat them in a little orange marmalade, then serve the liquid left as syrup on the toast. Put a half slice on top each cooked toast triangle. This makes the orange slices a feature of the

Dip each triangle of bread in egg mixture. Brown on both sides in fat on a hot griddle—3 to 4 minutes on each side. Serve immediately.

For variety: Add 1/2 teaspoon cinnamon or nutmeg to egg mixture before dipping bread. Yield: 6 servings of 2 slices each.

In this recipe, packaged corn flake crumbs combine with refrigerator biscuits to produce Hurry-Up Coffee Cake. A tasty addition to a basic ready-to-eat cereal breakfast, this hot bread can be tailored to your family's taste preferences. Add grated lemon or orange peel to the crumb mixture; substitute maple syrup or heated fruit jelly for the honey.

### HURRY-UP COFFEE CAKE

- 1 package refrigerated biscuits
  - 2 cups corn flakes or 1/2 cup corn flake crumbs
  - 1/2 teaspoon cinnamon
  - 3 tablespoons honey
  - 2 tablespoons butter, melted
- Separate biscuits. If using corn flakes, crush into fine crumbs; combine with cinnamon. Beat together honey and butter. Dip biscuits in honey-butter mixture, then into crumbs mixture. Overlap biscuits in greased 3-cup ring mold. Bake in moderately hot oven (400 degrees) about 20 minutes. Turn out onto warm

serving plate and serve immediately.

Chances are that grandmother didn't make Peachy Bran Coffee Cake, but the old-fashioned flavor and goodness are there just the same. Whole bran cereal adds extra nutrition and peach slices lattice the top. Crystal-sparkle the whole with cinnamon-sugar before baking. This is a recipe you'll want to keep handy for you'll use it often.

### PEACHY BRAN COFFEE CAKE

- 1 cup sifted regular flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 1-pound can sliced peaches
- 1 cup all-bran cereal
- 1 egg
- 1/4 cup soft shortening
- 1/4 cup sugar
- 1/4 teaspoon cinnamon

Sift together flour, baking powder, salt and 1/2 teaspoon cinnamon. Drain peach slices, reserving syrup. Combine all-bran cereal and 2/3 cup peach syrup. Add egg and shortening; beat well. Add sifted dry ingredients, stirring only until combined. Spread in well-greased 9x9-inch baking pan. With floured spoon make grooves in batter diagonally across

pan about 1/2 inches apart, forming a lattice. Place drained peach slices carefully in grooves. Combine sugar and 1/4 teaspoon cinnamon. Sprinkle over peaches and batter. Bake in moderately hot oven (400 degrees) about 30 minutes or until done. Cut into squares and serve warm. NOTE: Before baking, batter barely covers bottom of pan; during baking it rises just enough to make a delicious coffee cake.

Here is a breakfast, hot and hearty, for the early risers who work hard in the open air or for the less active ones who combine breakfast and lunch and call it brunch. The apples may be baked ahead and served chilled or warmed in the oven a few minutes before serving. The cornmeal mush should be thick and hot when served with plenty of honey for drizzling and milk for covering all. Bacon and sausage are naturals for this menu. The menu is as follows:

- Baked Apples
- Sausage Links and Bacon
- Cornmeal Mush with honey and Milk
- Thick sliced Toast
- Butter Beverage

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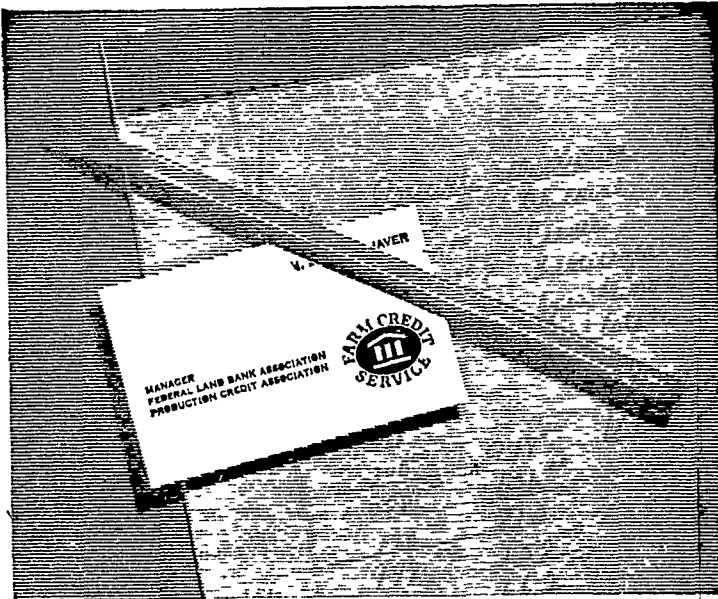
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