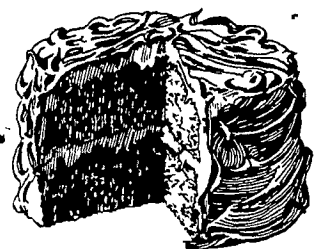


Home On The Range



Brighten your day with breakfast

Whether you awaken in the morning with a jolt or slowly, whether you're a brilliant conversationalist or a sullen grump, whether you have all day for breakfast or only minutes, we've got some recipes to get you off to a smooth start.

During those first crucial moments of the day, why not try some French Breakfast Puffs or some Spicy Orange Tea. Or if a big breakfast is your thing, why not help yourself to our Hashed Brown Potatoes, pancake, muffin or french toast recipes.

And for breakfast on those special occasions, why not serve Emperor's Omelets or a Breakfast Sausage Ring. With these recipes, even Snoopy wouldn't be allergic to morning.

SPICE COFFEECAKE

3 cups flour
1½ cups sugar
1½ teaspoons baking powder
1½ teaspoons soda
1½ cups buttermilk
¼ cup oil
2 eggs
1½ teaspoons cinnamon
½ teaspoon nutmeg
½ teaspoon salt

Crumbs:

1 cup brown sugar
1 cup chopped nuts
1 teaspoon cinnamon
4 tablespoons melted butter

Mix all the ingredients except the crumbs. Spread in a 9x13 inch pan. Mix the crumbs with a fork and sprinkle on the top of the cake. Bake at 350° F. for 35 minutes or until done. Delicious served warm.

Vanita Martin, Savannah, New York

SPICY RAISIN OATMEAL

1½ cups cold water
¼ cup raisins
½ teaspoon salt
¼ teaspoon cinnamon
dash of nutmeg
¾ cup quick-cooking rolled oats

Combine water, raisins, salt and seasonings in a saucepan and bring to a boil. Slowly stir in the rolled oats, being sure that the water continues to boil. Reduce the heat and cook 1 minute. Stir occasionally. Serve hot with sugar or a little milk. Makes 2 servings.

Mrs. Charles Biehl, Mertztown

ORANGE APRICOT WAKE-UP

Combine equal parts of chilled apricot nectar and orange juice in 6-ounce juice glasses. Add a maraschino cherry to each.

Mrs. Charles Biehl, Mertztown



For a special day a small breakfast may be just the eye-opener you need. Served on a special tray, it can get your day off to a good start and put you in

a good mood to face the busy work of the day. Try a special muffin or coffee cake from the recipes offered today.

FRENCH TOAST

¼ cup flour
2¼ teaspoons sugar
dash of salt
1 cup milk
3-4 eggs
approximately 10 slices of stale bread

Beat all ingredients until smooth. Soak bread in the egg mixture until saturated. Cook in preheated skillet until golden brown.

Donna Godshall, Harleysville

SCRAMBLED CHEESE EGGS

3 eggs
1 tablespoon milk
dash of salt and pepper
1 slice American cheese

Beat all ingredients except the cheese. Pour into preheated skillet in which a ½ teaspoon of butter has been melted. Cook until the eggs are thickened throughout but still moist, stirring occasionally. Put the eggs on a plate and place a slice of cheese on top of the eggs. Invert the pan for 2-4 minutes to melt the cheese.

Donna Godshall, Harleysville

BREAKFAST SAUSAGE RING

2 pounds bulk pork sausage
2 eggs, beaten
1½ cups fine dry bread crumbs
¼ cup chopped parsley, if desired

Heat the oven to 350° F. Lightly butter a 9-inch ring mold. Mix all the ingredients well and pack into the mold. Bake 20 minutes. Remove from the oven and pour off the excess fat, then return to the oven to bake for 20 minutes more. Turn onto a platter and fill the center with scrambled eggs. Serves 8.

Mrs. Harold W. Kramer, Newmanstown

SPICY ORANGE TEA

5 whole cloves
1-inch stick cinnamon
3 tablespoons honey
½ cup orange juice
2 tea bags
1 cup water

Combine ½ cup water, cloves and cinnamon and simmer covered 10 minutes. Add the honey and ½ cup water and the orange juice and bring to boiling. Remove from heat and add the tea bags. Cover and let stand 5 minutes. Remove the tea bag and spices. Serves 2.

Mrs. Charles Biehl, Mertztown

SOFT COOKED EGG

Place 4 eggs in a saucepan and cover with cold water at least 1 inch above the eggs. Rapidly bring to boiling. Cover pan tightly and remove from the heat. Start timing when the pan is removed from the heat and leave the eggs in the water 2-4 minutes depending upon your taste. Serves 2.

Mrs. Charles Biehl, Mertztown

EGGS McBREAKFAST

1 or 2 tablespoons butter
1-2 eggs
salt and pepper
1 slice bologna, Canadian bacon or Spam
1 slice American or Cheddar cheese
1 hamburger bun or English muffin, split and toasted

In a small or medium fry pan over medium high heat, melt butter until it is just hot enough to sizzle a drop of water. Break and slip the eggs into the pan. Reduce heat immediately. Cook slowly to desired doneness, spooning butter over the eggs or turning the eggs to cook both sides. Season with salt and pepper to taste. If desired, fry the meat slice until hot and arrange the meat and cheese slices on a bun bottom. Cover with the egg. Close the sandwich with the bun on top. Makes 1 serving.

Mrs. Leon K. Martin, New Providence

FRENCH BREAKFAST PUFFS

½ cup shortening, part butter
½ cup sugar
1 egg
1½ cups flour
1½ teaspoons baking powder
1 teaspoon salt
1 teaspoon nutmeg
½ cup milk
½ cup melted butter
½ cup sugar
1 teaspoon cinnamon

Grease the bottom of muffin cups. Mix shortening, ½ cup sugar and egg. Blend flour, baking powder, salt and nutmeg and add alternately with the milk. Fill muffin cups ¾ full. Bake 20-25 minutes at 350° F. Immediately roll the muffins in melted butter, then in a mixture of cinnamon and sugar. Serve hot. Makes 12 medium muffins.

Cathy Sanders, Oakland, Maryland

MILK BREAD

4 cups scalded milk
1½ cups shortening
3 tablespoons salt
1 tablespoon sugar
½ cup lukewarm water
1½-2 yeast cakes
½ warm water
11-12 cups flour

Dissolve the yeast in the warm water. Add shortening, sugar and salt to scalded milk. Add softened yeast to the milk that has cooled to lukewarm temperature. Add flour gradually, making a dough stiff enough so that it can be handled easily. Knead dough quickly and lightly until it is smooth and elastic. Place in greased bowl and cover and set in a warm place to rise. Let rise until double in bulk, about 2 hours. Bake at 350° F. for 1 hour. Yields 3-4 medium sized loaves. For variation, use 1 cup of raisins for each cup of milk.

Eva B. Shirk, Ephrata

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QUESTION: If you have a question on cooking or household problems, why not send it to us and see if our readers can help? Just address it to: Cook's Question Corner, Lancaster Farming, P.O. Box 366, Lititz, PA 17543. Any answers we receive, we'll publish in Home on the Range at a later date. Thank you gifts are mailed to anyone whose questions we use.

Recipe Topics

Month	Day	Topic
October	4	Take the Cake Cake and icing recipes
	11	Souper Suppers Soups and accompaniments
	18	Apples - A Slice of Americana
	25	Trick or Treat Surprise
November	1	Pumpkin Pleasers