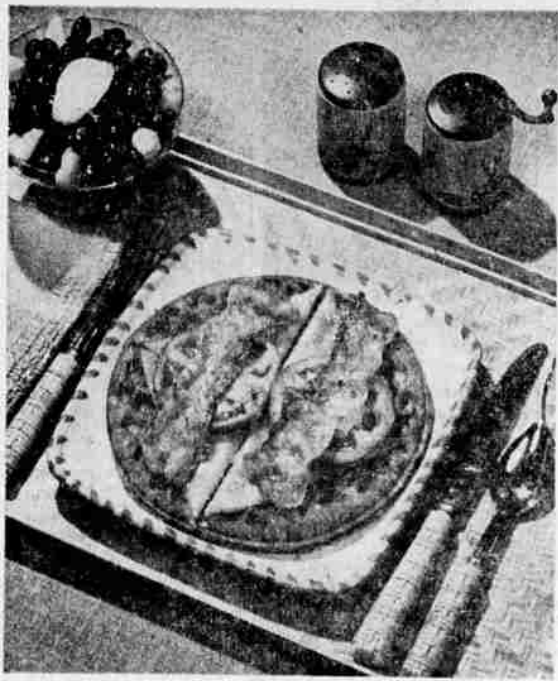


Always Start Off The Day With A Good Breakfast



BREAKFAST TREAT — Cool thinking prompted one very smart homemaker to create this hot weather Waffle Sandwich. A perfect solo treat for the homemaker who works like fury all morning and needs a bit of pampering around noon time. We tasted it and found it especially delicious... a sandwich we'll remember to serve over and over again.

Waffle Sandwiches Start The Day Right

To begin with, crisp waffles were used as the base. American cheese, slices of tomato and cooked bacon were placed on top. Into the broiler goes this combination and in a few minutes, when the cheese has melted, the sandwich is ready to eat. It's definitely delicious and food for thought. Makes you think of other tasty combinations you can use. Spicy corned beef hash with egg slices placed over the top is one combination we found to be excellent. The waffles themselves play the important part in this dish. Busy homemakers have found they can be made days ahead, cooled, wrapped in foil and frozen. When needed they are popped into the toaster or broiler to emerge crisp, tasty and golden brown. Using a pancake ready-mix cuts preparation time to a fourth of the usual minutes. All these features combine to make the waffle a perfect fall treat and certainly the prize choice for these open face sandwiches.

Bacon-Tomato Waffle Sandwich
Makes 5 servings

Waffles:
2 cups pancake ready-mix
2 cups milk
2 eggs
1-3 cup melted shortening

10 slices processed cheese
10 slices tomato
10 cooked bacon strips

For the waffles, place all ingredients in bowl; beat with rotary egg beater until fairly smooth. For a 7-inch round waffle, pour 2-3 cup batter on hot waffle iron. For larger waffle irons, use more batter. Bake waffles until steaming stops. Top each waffle with two slices of cheese. Place tomato slices and

Connie Baker's FOOD features

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Bread Made Of Herbs Is Tasty

2 packages yeast, compressed or dry
1 1/2 cup water (lukewarm for compressed yeast, warm for dry)
1 cup milk
1/2 cup sugar
2 tablespoons salt
1/4 cup shortening
5 cups sifted enriched flour (about)
2 eggs
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1 teaspoon nutmeg

Soften yeast in water. Scald milk. Measure sugar, salt and shortening into large mixing bowl. Add milk. Cool to lukewarm. Add flour to make a thick batter (about 2 cups). Mix well. Add softened yeast and eggs. Crumble basil, thyme and oregano in palm of hand. Add to batter with nutmeg. 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. Place in greased bowl. Cover and let rise in warm place until doubled (about 1 1/2 hours). When light, punch down. Divide dough into two equal portions. Shape each portion into a smooth ball. Let rest 10 minutes. Shape into loaves. Place in greased bread pans. Let rise until doubled (about one hour). Bake in moderate oven (375 Deg. F.) 35 to 40 minutes. Makes two loaves.

Quick Lemon Sally Lunn
2 cups sifted enriched flour
3 teaspoons baking powder
1 teaspoon salt
1/2 cup shortening
1/2 cup sugar
2 eggs
1 cup milk
1/4 teaspoon lemon extract

Lemon Sugar Topping
Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add eggs and beat well. Add flour mixture to creamed mixture alternately with milk and lemon extract, mixing well after each addition. Pour into greased 8-inch square baking pan. Sprinkle lemon sugar topping over batter. Bake in moderately hot oven (400 Deg. F.) about 20 minutes.

Lemon Sugar Topping
1/2 cup sugar
1 tablespoon shredded lemon rind
1/2 teaspoon nutmeg

Combine ingredients in order given and mix well. Sprinkle over Sally Lunn batter.

Makes one Sally Lunn.



THESE ARE THE MUFFINS for a new bride! Whether she's had experience in the kitchen or is a rank amateur, these All-Brans muffins can be served with assurance because the recipe is so easy to follow. Decked with bridal looking coconut and served hot and fragrant from the oven, they're bound to be admired by the new husband. The perfect "complimentcatcher" to serve at the first leisurely breakfast in the new home.

On Cold Days Serve Hot Muffins

Nothing seems as warming for breakfast... or with dinner, than hot, fresh-from-the-oven muffins. This is a tradition brought down from the days when our grandmothers used to bake on cold days to help warm the house. But even in our steam-heated apartments or house, hot muffins are a comforting and cozy thought.

Here are two "quick" recipes. They both feature bran as a probably the most popular cereal cooking ingredient, contributing nutty-flavor to these muffins. Additionally, it has a tendency to retain part of the liquid which helps keep the muffins moist. In both recipes, one quick stirring is all that's required and the muffins are ready for the oven.

COCONUT BRAN MUFFINS
2 cups ready-to-eat bran
1/2 cup light molasses
1/4 cup milk
1 cup sifted flour
1 cup sifted flour
1 teaspoon soda
1/2 teaspoon salt
1 cup shredded coconut
1 egg, slightly beaten

Combine bran, molasses and milk. Stir until most of moisture is taken up. Add egg and shortening; beat well. Sift together flour, baking powder, salt and sugar. Add to bran mixture, stirring only until combined. In the bottom of each greased muffin cup place 1/2 teaspoon brown sugar and 1 apricot. Fill muffin cups about 2-3 full with batter; bake in moderately hot oven (400 degrees F.) about 25 minutes.

Yield: 12 muffins (2 1/2 inches in diameter).

Corn Meal Used In Muffins Will Delight The Whole Family

Raised Corn Meal Muffins
Makes 2 dozen muffins

1 package or 1 cake compressed or dry yeast
1/2 cup lukewarm water
2 cups scalded milk
1 cup corn meal
1 tablespoon salt
1/2 cup sugar
1/2 cup shortening
2 eggs
4 to 4 1/2 cups sifted enriched flour

Soften yeast in lukewarm water. Pour scalded milk over corn meal, salt, sugar and shortening. Cool to lukewarm (80 Deg. F.). Beat in eggs and 2 cups flour; add softened yeast, mixing well. Stir in enough flour to make a heavy batter.

Cover and let rise until double in bulk, about one hour. Stir down; spoon batter into greased muffin cups, filling each about 3/4 full. Cover and let rise until double in bulk. Bake in a hot oven (400 Deg. F.) 15 to 20 minutes. Brush lightly with melted butter. Serve hot.

Peach Wheat Baskets Dress Up Breakfasts

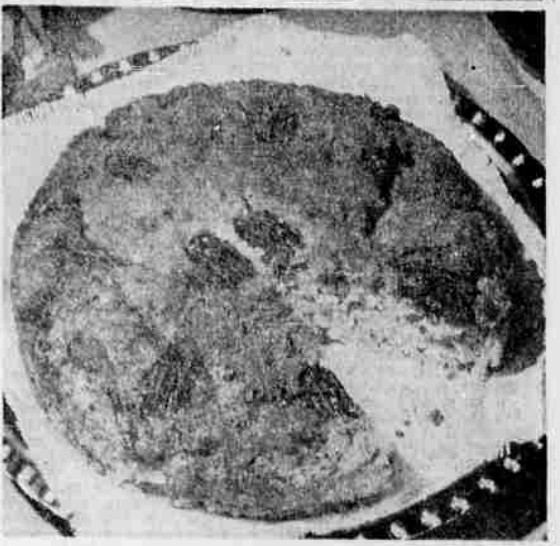
Take the monotony out of breakfast by serving these appealing warm and pretty "Peach Wheat Baskets." A sunny canned cling peach half is placed in the hollow of a shredded wheat biscuit and topped with honey and peach syrup, and warmed for five minutes. Takes no time at all and the warmed cereal and peaches taste especially good on a cool fall morning.

PEACH WHEAT BASKETS
4 canned cling peach halves
4 large shredded wheat biscuits
Butter or margarine
1/4 cup syrup from peaches
1/4 cup honey
Milk or cream

Drain peaches. Make hollow the size of peach half in center of each biscuit. Spread with butter. Crumble removed shredded wheat back into hollow. Place peach half, cup side up, in each biscuit. Arrange in baking pan and top with blended peach syrup and a honey. Bake in hot oven (425 degrees F.) 5 minutes or until heated through. Serve immediately with milk or cream.

Serves 4.

Do not use salted butter for greasing a cake pan; the salt in the butter is apt to make the cake stick.



CINNAMON APPLE COFFEE CAKE — Your breakfasts can be sparked with this tasty coffee cake. Serve it with piping hot coffee to start your day off right!

Add Sparkle To Breakfast Menus

A really good hot coffee cake can be ambrosia to any mortal just awakened. Here's a happy thought to add sparkle to any of your current breakfast menus. Cinnamon Apple Coffee Cake, a tasty treat with layers of chopped sweet apples between the dough. Rolled oats adds sweet, nut-like flavor that is a grand idea most any day.

Cinnamon Apple Coffee Cake

Coffee Cake:
1 egg
1-3 cup sugar
1 cup sifted enriched flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 cup quick or old fashioned, uncooked oats
1/4 cup sifted shortening
2 large cooking apples, sliced

Topping:
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 cup sugar
2 tablespoons melted butter or margarine
9 pecan halves

For coffee cake, beat egg and sugar until light and fluffy. Sift together flour, baking powder and salt; add with milk to egg mixture. Stir lightly until combined. Mix in rolled oats and melted shortening. Spread one half of the batter in a greased 9-inch round pan. Cover

Brunch Starts The Day
Summer time is snack time for two excellent reasons — the first being that we're thirstier, and the hand that reaches for the lemonade pitcher is apt to raid the cake tin. The second reason is that summer time is vacation time for the housewife as well as for anyone else — or if it isn't it should be. And there's no surer way to make housekeeping easier than to cut the number of formal meals from three to two, being sure at the same time that the refrigerator and pantry are crammed with nourishing fare for self-service meals.

The logical solution to the two planned meals is a big, bouncing brunch: a late substantial breakfast that doubles in brass as lunch. Fresh berries with melon balls.

Cereal Flakes
Scrambled eggs with croutons
Canadian bacon
Toasted enriched yeast bread
Jelly
Coffee
Scrambled Eggs With Croutons
6 eggs
1-3 cup milk or light cream
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons margarine or butter
1 cup croutons

Beat eggs until white and yolk are well mixed. Blend in milk or cream, salt and pepper. Melt butter in skillet. Add egg mixture and cook over low heat until egg just begins to set. Add croutons and cook, stirring constantly to move the cooked egg from bottom and sides of pan, until desired doneness.

Makes six servings.

Old Fashioned Breakfast



I remember breakfast — those golden days gone by when breakfast was our favorite meal, then as now. While Mom ladled steaming, hot oatmeal from the old ironstone tureen, an indescribably wonderful aroma from the kitchen — a mingled scent of sizzling bacon frying in the pan, fragrant hot coffee and spicy apple coffee cake gave tantalizing promise of pleasure to come.

Breakfast had a special pattern and the menu changed according to the season. Late spring and summer, there were fruits, eggs, ham or sausage, an unforgettable kind of Swiss cheese pie and a great cup of fragrant coffee.

First sign of cooler fall days brought a change in the household. The old iron griddle was given an important place of honor on the stove and everyone looked forward to the first batch of buttermilk pancakes. We began with spicy applesauce, grapefruit or home-preserved fruit. Then came giant, buttermilk pancakes, piled five high in a stack with shaved maple sugar sprinkled in between, and melted butter and heated basic

symp over all. Surrounded by crisp curls of bacon, they filled not only our hungry stomachs but our hearts and minds as well.

How long has it been since your family has gathered together for an old-fashioned breakfast? Too long, you say. Why not plan a Sunday morning breakfast party right now. Almost any good breakfast dishes make a good party, but here's a menu that will make a hit for sure. Reminiscent of an old country favorite, individual cheese pies have a hearty Swiss cheese and ham filling baked in a crisp corn meal crust you'll love. Served with cinnamon-spiced applesauce, they bring many happy breakfast memories.

Serve-Yourself Juice Bar
Swiss Cheese Pies
Spicy Applesauce
Puffed Wheat with Sliced Peaches
Coffee
Milk

Swiss Cheese Pies
Pastry:
1 cup sifted enriched flour
1/2 cup corn meal
1 1/2 teaspoons salt
1-3 cup shortening

Pancakes From The Americas

From Alaska to Argentina comes the call for pancakes, the food of the Americas for the All American Meal. In Alaska where strawberries grow as big as your fist, luscious Strawberry Dessert Pancakes are blended, syrup and cook over low heat until thickened, stirring constantly. Remove from heat and add drained strawberries. Spread each baked pancake with strawberry filling; roll up to form a cornucopia. Top with whipped cream.

Canadian Salmon Pancakes: Lightly stir 1 teaspoon Worcestershire sauce and 1 cup flaked salmon into pancake batter. Bake as above. Serve with creamed eggs.

U.S.A. Bacon Strip Pancakes: Cut bacon strips in half and pan-fry. For each pancake, place 2 half strips of cooked bacon on hot, lightly greased griddle; pour 1/4 cup of batter over bacon. Bake as above. Serve with maple-blended syrup.

Brazilian Coffee Pancakes: Add 1/4 to 2 tablespoons instant coffee to milk, stirring until dissolved. Mix and bake as above. Serve with maple-blended syrup.

Argentina Beef Pancakes: Mix 3 cups chopped roast beef with one 8-ounce can tomato sauce, 1 tablespoon finely minced onion and 1/2 cup water; simmer for a few minutes. Serve between baked pancakes.

MEXICAN ENCHILADAS
Makes 6 servings

Sauce:
2 eight-ounce cans tomato sauce
1/2 cup chopped olives
1/2 cup chopped green pepper
1/2 cup chopped onion
1 cup grated sharp cheese

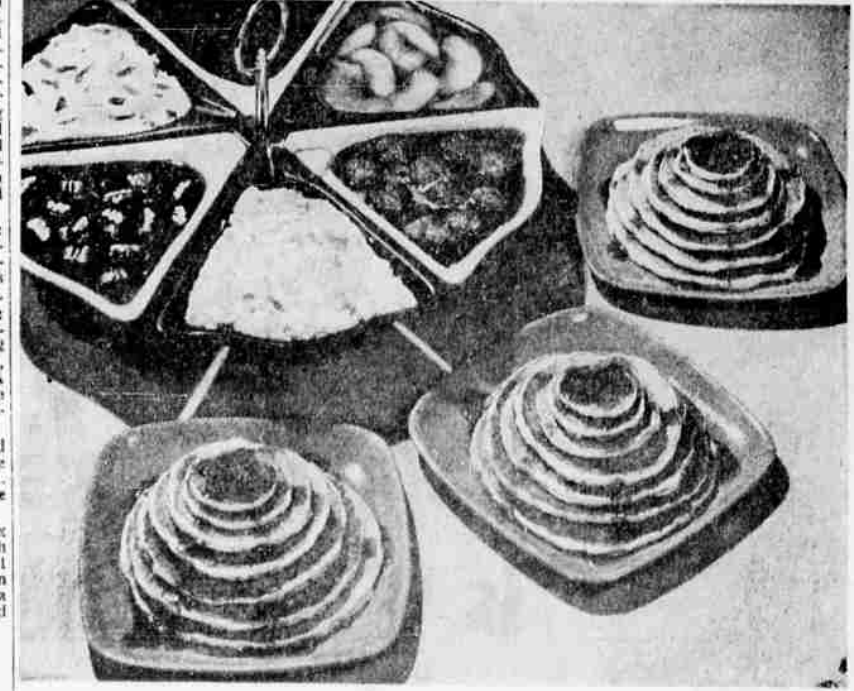
Pancakes:
1 cup pancake ready-mix
1 cup enriched corn meal
2 cups milk

Combine ingredients for sauce except cheese and simmer 10 minutes.

Combine pancake ready-mix and corn meal. Add milk all at once and stir lightly. Somewhat lumpy batter makes light, fluffy pancakes. Pour 1/4 cup batter for each pancake onto a hot, lightly greased griddle. Bake to a golden brown, turning only once.

Put 6 pancakes in a shallow baking pan. Pour half of sauce over pancakes; sprinkle with 1/2 cup grated cheese. Top with remaining 1/2 cup sauce. Pour sauce over pancakes. Sprinkle with the 1/2 cup of grated cheese. Bake in a moderate oven (350 degrees F.) for 5 to 10 minutes, or until cheese is melted.

Skyscraper Panca



When it comes to pancakes, the higher the stack the better we like it. New skyscraper pancakes are the answer. Light fluffy and golden brown, seven tender pancakes are piled one on top of another. The pancakes graduate in size with a tiny half dollar size pancake sitting right up on top. So tantalizing to look at, skyscraper pancakes are hard to resist especially when some new and different sauces are available to pour over the top. It's a fact that pancakes are best-loved when topped with butter and maple syrup, but there are countless ways to give them new attraction. Just think of pancakes with a rich maple and almond butter topping or piping hot pancakes covered with an orange cream cheese spread. And how's this for a taste treaters' slice of juicy peaches poached in syrup and served over a stack of light, fluffy griddle cakes.

With these sauces on your table, better take a double batch of pancakes. Use a ready-mix and this is no trouble at all. Just measure the flour right from the box, add an egg and milk and stir in shortening. Pour on a hot, lightly greased griddle and bake. As they come from the griddle, stack 'em skyscraper fashion and serve to a hungry board.

SKYSCRAPER PANCAKES
Makes 3 to 4 servings
2 cups pancake ready-mix
2 eggs, beaten
2 1/2 cups milk
1 egg, beaten

2 tablespoons melted shortening
Add milk and beaten egg to pancake ready-mix all at once and stir lightly. Somewhat lumpy batter makes light, fluffy pancakes. Lightly stir in melted shortening.

Pour 1-3 cup batter onto griddle for each large pancake; use a little less for each of the next pancakes until you are using 1 teaspoon batter for the top pancake. Stack pancakes on plates; serve with any of the following:

Orange-Maple Cream Cheese: Beat one 3-ounce package cream