



Mrs. Jack Davis.



Mrs. Paulus McKee.

Society

LOTUS KNIGHT PORTER

SATURDAY, DECEMBER 6, 1958

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HOLIDAY RECIPES are given for today's society feature page by five prominent young Roseburg matrons.

GOOD LUCK DATE ROLL is given by Mrs. Jack Davis, upper left. (Boil coins of nickels, dimes and quarters until sterilized and set aside to cool). 3 C graham cracker crumbs, 2 C miniature marshmallows, 1 1/2 C chopped dates, 1 1/2 C nutmeats and 3/4 C light cream. Mix ingredients until all is moist (if too moist, add more crumbs). Form into a firm roll working the coins in straight so it may be sliced easily. Roll in graham cracker crumbs and finely chopped nuts. Place in foil or waxed paper and chill. Slice and serve with whipped cream. Each serving assures good luck for the hostess.

CHRISTMAS COOKIE WONDERLAND by Mrs. Paulus McKee, top right. 1/2 C shortening, 1/2 C sugar, 1 egg, 3/4 tsp. vanilla, 1 1/4 C sifted flour, 1 1/2 tsp. baking powder, 1/4 tsp. salt. Cream together shortening and sugar. Beat egg, add egg and vanilla to shortening and sugar. Sift together flour, baking powder and salt and add. Mix well. Chill until firm. Roll out 1/8" thick on lightly floured board. Cut with Christmas cookie cutters. Bake at 350 for 10 minutes on greased cookie sheet.

CHRISTMAS MORNING LOAF by Mrs. Clifford Bryden, center right. 1 C sugar, 1/2 C shortening, 2 tsp. salt, 2 C scalded milk; 1/4 C warm (not hot) water, 2 packages active dry or compressed yeast, 2 eggs, beaten, 7/8 C sifted all-purpose flour, 2 C mixed candied fruit, 1 C seedless raisins, 1 1/2 tsp. crushed cardamom seeds. Put sugar, shortening, salt and scalded milk in a large mixing bowl; stir until shortening melts. Cool to lukewarm. Pour warm water into a small bowl; sprinkle or crumble yeast and stir until dissolved. Add egg and yeast to lukewarm milk mixture; blend. Add two-thirds of flour; beat until smooth. Add remaining flour gradually, mixing after each addition. Stir in fruits and cardamom seeds. Turn out on floured board or cloth. Knead until smooth and elastic. Place in a greased bowl; brush with melted shortening. Cover and let rise in a warm place until double in size, about 1 1/2 hours. Punch down. Divide in 3 equal portions; shape into loaves. Place in 3 greased loaf pans 8 1/2 x 4 1/2 x 2 3/4. Let rise in a warm place until double in size. Bake in a hot oven 450 degrees 10 minutes, then turn heat to moderate, 350 degrees and continue baking 45 minutes or until brown. 3 loaves. Frost: 1 1/2 C conf. sugar, 2 T hot milk, few drops vanilla. Spread and allow to run over edges.

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Mrs. Clifford Bryden.

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Mrs. Glegg Anderson.



Mrs. Jagers Boyd.