

Sweet Touch Comes From Bit Of Jelly, Jam

Sometimes there is too little supply in the jam and jelly cupboard about this time of year and the supply must be bolstered but often Mamma was too enthusiastic and overstocked her pantry shelves. In that case it should be used up in other ways than just spread on bread or toast. Here we've several recipe suggestions to use up odds and ends of jellies or those you buy at the grocery store, all ready made.

RASPBERRY DRESSING FOR FRUIT SALADS

1 package cream cheese, softened
2 tablespoons Raspberry jelly
2 tablespoons salad dressing

Beat cream cheese with a rotary beater until very smooth. Add remaining ingredients and beat until well blended. Makes 1/2 cup.

JELLY HAM SAUCE

1 teaspoon prepared mustard
1/2 cup elderberry jelly
1/4 teaspoon ground cloves
2 tablespoons vinegar

Combine ingredients and beat well while heating. Serve over broiled ham. Makes 6 servings.

JELLY COCONUT CREAM TOPPING

1/4 cup jelly (any flavor)
1 cup whipping cream
6 tablespoons shredded coconut

Whip jelly until smooth. Add cream and beat until fluffy. Fold in coconut. Spread over top of 8 cup cakes or one 8-inch square cake. Makes 2 cups.

JELLY FRENCH DRESSING

1/2 cup jelly (any flavor)
2 tablespoons lemon juice
2 tablespoons vinegar
1/2 cup orange juice

Beat jelly until smooth with hand or electric beater. Add remaining ingredients, beat thoroughly to blend. Chill. Serve with fruit salads. Makes 1 1/2 cups.

MELBA SAUCE

1 12-ounce package frozen raspberries
1/2 cup current jelly
1 1/2 teaspoons cornstarch
1 tablespoon cold water

Combine raspberries and jelly in saucepan; bring to boil. Add cornstarch mixed with a smooth paste with cold water; cook, stirring constantly, until thick and clear. Strain and cool. Serve over ice cream. Makes 1 1/2 cups.

MUSIC MARATHON

ITHACA, N. Y. (INS) — A "marathon of music" helped Cornell University students through their midyear examination. The student radio station was on the air 24 hours a day during the examination period with quiet music for studying.



COMFORT, CONVENIENCE ARE CONSIDERED IN SINK CHOICE

The comfort and convenience of a sink is of great importance, believes Merna Monroe, of the Maine Experiment Station, because so much work is done at the sink. Studies show that more time is spent there than at any other kitchen work center.

The trend for some years has been toward deep sinks for washing dishes and clothes and short sinks to save kitchen space. But a sink that is too deep will be uncomfortable and a short sink often is inconvenient.

In observing homemakers washing dishes or doing other sink jobs, Miss Monroe found that many had to stand in strained positions in order to reach the bottom of the sink. If a sink is too deep or too low, the homemaker has to stoop, lean or slouch. If it is too high, or if the rim is set too far back, she must hunch her shoulders or thrust out elbows to reach over and down. The result is fatigue, and offer a waste of time and energy.

For comfort, Miss Monroe advises having the bottom of the sink high enough and the front close enough to the body so that you can stand erect with the arms

hanging down naturally, even when the palms of the hands are on the sink bottom. At least, you should be able to lay the full length of the fingers on the bottom without bending, Miss Monroe advises.

In tests to find the most comfortable sink, Maine homemakers tried out different heights and depths. Most preferred to have the sink bottom 32 inches from the floor. For washing dishes, half of the women voted for a sink only 6 inches deep rather than the usual 7 to 8 inches. Short women especially need the shallower sink to save strain.

A narrow front rim—1 to 1 1/2 inches—proved the most comfortable because it saved reaching. Yet Miss Monroe reports that the front of the bowl in a counter-sunk sink is usually 3 or more inches from the edge of the counter and in cabinet sinks is often 3 inches from the front.

SIMPLE AS THAT

Getting married is very simple in Java. Eating from the same plate, automatically makes a couple man and wife.

Easter Buns Made at Home Extra Good

Hot Cross Buns, those special breads that make their appearance but once a year, come into their own right now. You'll be seeing them in local bake shops, and at the grocery store but there's no reason why they cannot be a home-made bread at your house. Here's one of the many recipes offered yearly for home bakers to have fun with, it makes 12 large buns. It has a new trick in the process of raising.

HOT CROSS BUNS

3 cups whole wheat flour
1 egg
1 cup lukewarm water
2 cakes yeast
2 teaspoons salt
1 teaspoon sugar
1 tablespoon grated lemon rind or 1/2 teaspoon lemon extract or vanilla
1/4 teaspoon ginger
1/2 teaspoon mace
1 cup oil or melted shortening
1 cup mixed dried fruits and peel
1 tablespoon more sugar

Beat egg in bowl; add lukewarm water; beat. Sprinkle or crumble yeast over top and stir and beat

to dissolve. Add salt, sugar, lemon rind, ginger, mace and oil; beat smooth. Add 2 cups of the flour and combine; then beat 1 minute on medium speed of mixer, or briskly by hand. Sprinkle remaining 1 cup flour over the fruit and peel and toss with fingers until fruit is well coated. Combine two mixtures, stir until all flour is absorbed.

Now open up a plastic bag and turn back top. Drop dough inside. Squeeze out excess air and tie a "goose-neck" at the top. Put 2 quarts lukewarm water in a bowl, drop dough in carefully, let stand until dough rises to surface of water, 20 to 30 minutes. Drop dough out on lightly-floured cloth or board, pat into 10x12-inch rectangle; cut into 12 pieces. Have extra sugar in small bowl. Pinch edges of dough squares up together to form a bun shape; dip top in sugar and arrange well apart on baking sheet. Cover and let rise in warm place until light to touch (about 20 minutes). Bake 18 to 20 minutes in a 400 degree oven. Remove at once to racks to cool. If for Hot Cross Buns—decorate with powdered sugar and water, icing in cross shape. Serve warm.

AMPLE MEAL

Breakfast for three in the household of Henry VIII consisted of a roast of beef, a loaf of bread and a gallon of ale.

Yeast Rolls Have Orange Topping

Orange flavor goes agreeably into yeast rolls to make a very fine hot bread. These are twisted and look pretty.

ORANGE TWISTS

1 package yeast, compressed or dry
1 cup warm water (lukewarm for compressed yeast, warm for dry)
1/2 cup orange juice
1/4 cup sugar
1 teaspoon salt
1/4 cup melted shortening
3 cups sifted enriched flour (about)
1 egg
1 tablespoon shredded orange rind
2 tablespoons melted butter or margarine

ORANGE SUGAR

1/4 cup sugar
1 tablespoon shredded orange rind

Soften yeast in water. To orange juice add sugar, salt and shortening. Add 1 cup flour and beat well. Add softened yeast, egg and orange rind. Mix well. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled (about 2 hours). When light,

punch down. Let rest 10 minutes. Roll out to rectangle 12 x 18 inches. Brush with butter or margarine and sprinkle with Orange Sugar. Fold over in thirds to form rectangle 12 x 6 inches. With sharp knife cut into strips 3/4 inch wide and 6 inches long. Roll ends of each strip in opposite directions and bring together to form circle. Seal ends and place on greased baking sheet. Let rise until doubled (about 45 minutes). Bake in moderate oven (350°) 15 to 20 minutes. Makes about 16 Orange Twists.

How Costly Is Marriage?

BEL AIR, Md. (AP)—A prospective bride and groom asked in the Bel Air courthouse where they could find a minister to marry them, Clerk Douglas Chilcoat reported.

"What denomination?" asked Chilcoat.

"Oh, about \$5," quickly replied the bride-to-be.

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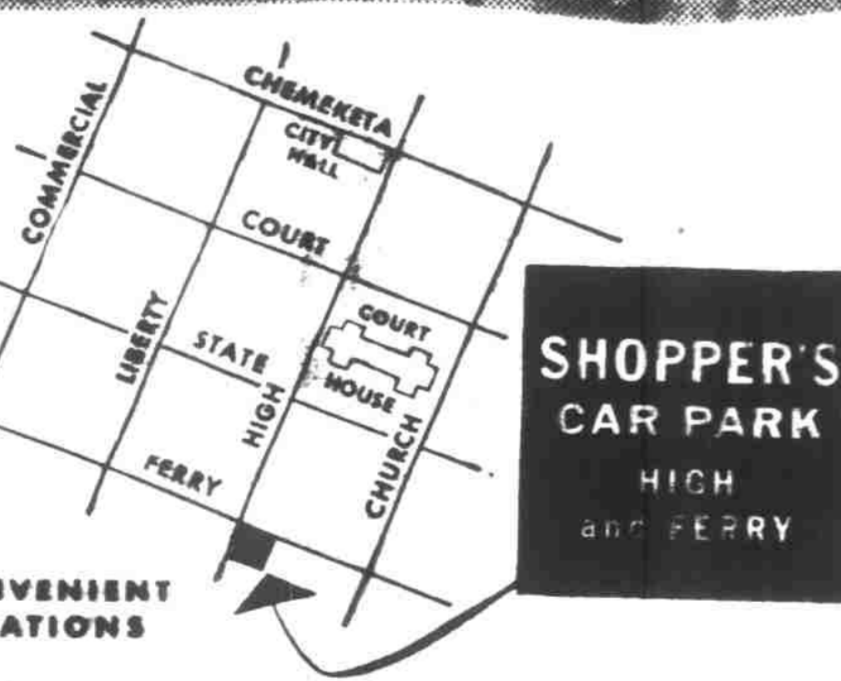
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