

## Popular Old Couple May Appear at Anytime, and Even in Fancy Dress

By MAXINE BUREN  
Bismarck Woman's Editor

Concoctions may come and go, but there's no single dish that appeals to more folks, young and old, than bread and milk. French toast puts the bread and milk into the morning's first meal—to combine with breakfast fruit. For lunch combine the two in hearty meat or cheese sandwiches and big mugs of milk.

And of course bread puddings, plain or fancy, put the pair into the dressy class for dinner. Variety here seems limitless. Bread pudding with meringue should whet the imagination a bit!

### BREAD PUDDING LYONNAISE

From a loaf of white bread cut 6 slices 1 1/4 inches thick. Put them into a flat bottomed dish and cover with this mixture: Beat 4 egg yolks until light and fluffy, adding while beating, 1/4 cup powdered sugar and 1/2 teaspoon any flavoring desired. Beat in 2 cups cold rich milk. Pour over bread, cover dish with cloth and let stand 15 minutes. Then drain off milk mixture and save it. With a broad flat spatula, very carefully transfer bread slices to a large baking pan lined with sheet of white, unglazed paper. Over each slice of bread, spread a thin coating of jam, marmalade or jelly (apricot is a favorite) and set aside while preparing the following meringue.

Beat whites of 4 eggs until stiff, add a dash of salt and beat in 1/4 cup powdered sugar, about 2 tablespoons at a time. Beat until mixture is stiff. Put meringue in double boiler, place over hot water, add 4 tablespoons sugar, 3 tablespoons of the egg-milk mixture and 1/4 teaspoon of the same flavoring used previously. Beat vigorously from bottom of pot until it is well mixed and has no granular appearance. Then, using either spatula or a pastry bag, lay a thick coating of this hot meringue over the bread slices and bake in a very slow oven for 40 minutes.

How about a new flavor for an old favorite? This bread pudding that takes peanut brittle for added flavor should turn the trick.

### PEANUT BRITTLE BREAD PUDDING

1 quart soft bread cubes 1/2 cup milk  
1/2 cup peanut brittle 1/2 cup brown sugar, packed firmly  
1 egg 1/4 cup melted butter

Place 2 cups of the bread cubes in a greased 1-quart casserole. Sprinkle 1/4 cup of broken up peanut brittle over the bread and add another layer of bread cubes and peanut brittle. Beat egg and combine with milk, brown sugar and butter. Pour over bread and brittle in casserole and bake in a moderate, 350 degree oven for 30 minutes. Serve warm, with or without cream. Makes 6 servings.

Here is another of the puddings, this time flavored with grated orange peel.

### ORANGE BREAD CUSTARD

4 slightly beaten eggs 1 tablespoon grated orange peel  
1/4 cup sugar 3 cups milk, scalded  
1/2 teaspoon salt 1/4 teaspoon vanilla  
4 slices bread

Combine eggs, sugar and salt; slowly add milk. Flavor with vanilla and orange peel. Cut crusts from thin slices of enriched white bread (save for use as crumbs in other cooking). Arrange slices on bottom of 8x8x2 inch ungreased baking dish. Pour custard mixture over slices. (They will float and form a pattern.) Place baking dish in a larger baking pan containing 1/2 inch hot water. Bake in moderate oven at 325 degrees 30 minutes, then heat to 375 degrees for 10 minutes to give it a golden brown top. Serve chilled, plain or with fresh or thawed frozen strawberries as a sauce. Makes six servings.

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## Booth-Mode Nuptials Are Performed

Buena Vista—The Buena Vista Methodist church was the scene of the marriage of Miss Norma Jean Mode, daughter of Mr. and Mrs. Henry Mode and Donald E. Booth of Alameda, California, son of Mr. and Mrs. Ernest V. Booth of Willamina, Oregon. Saturday, July 24 at 8 o'clock. The Rev. Melville T. Wire of Salem performed the ceremony.

The bride wore a floor length dress of white chantilly lace over white satin, fashioned with a fitted bodice, mandarin collar, white satin buttons down the front of the bodice and long sleeves. Her nylon illusion veil was held in place by a tiara of chantilly lace with pearl trim. She carried a white Bible with a white orchid market.

Maid of honor, Miss Eve Kabatoff of Salem wore a frock of powder blue nylon over taffeta and carried a bouquet of acacia and stephanotis centered with a gardenia. Mrs. Darlene Barker was bridesmaid and her gown and flowers were the same as the maid of honor.

Ronald L. Booth was best man for his brother and Robert W. Barker was groomsmen.

The bride's mother wore an afternoon dress of pastel blue shadow taffeta with white accessories and a corsage of pink rosebuds.

Mrs. Cecil Hultman played the wedding music and Miss Celia Varner of Monmouth sang.

Following the wedding a reception was held in the Ladies club room of the Community hall. Mrs. Hazel Simpson and Mrs. Whitney Miller, aunts of the bride, cut the cake, and Mrs. Dock Mode poured.

The newlyweds will honeymoon at the coast then make their home for the present in Oakland, California, where Mr. Booth is serving in the Navy.

Orange and lemon rind benefit from being grated on a grater that has holes about a quarter inch apart. If you grate the rind on a fine grater you'll get a soggy unappetizing-looking result.

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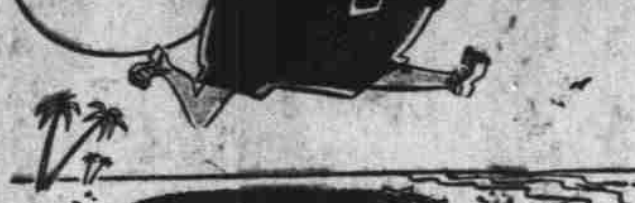
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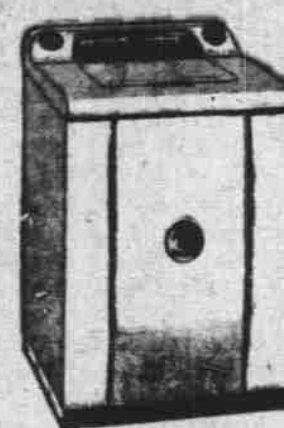
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