

### Frances Fields Tells Of Christmas Cooking

Can you think of anything homier than a kitchen warm and sweet with the aroma of Christmas breads? . . . and there's no finer way of expressing your thoughtfulness and ingenuity than giving a gift of food made with your own hands. A wonderful thing to know, too, is that fragrant, spicy holiday breads filled with crisp nuts and candied fruits can now be made with old-fashioned goodness and new-fashioned ease. No longer need we spend hours in the kitchen preparing holiday foods. Short cuts even for yeast breads now make it possible for everyone "to make their own" without long waiting or complicated steps.

One basic sweet dough can make many varieties of traditional Christmas breads. Change the filling, add cardamon, bake in rounds, loaves, rolls, coffee cakes or any imaginable shape and you'll marvel at the versatility of this one basic dough.

#### BASIC SWEET DOUGH

Crumble into bowl: 2 cakes compressed or dry granular yeast. Add: 1 cup milk, which has been scalded and cooled to lukewarm, 1/4 cup shortening, 1 teaspoon salt, 2 eggs, 3 1/2 to 4 cups sifted enriched flour. Mix until soft dough is formed. Turn out on floured board and knead until smooth and elastic. Let rise in greased bowl until double in bulk. Turn out on board and shape into desired shapes. Unfilled rolls should be baked at 400 degrees for 8 to 10 minutes. Filled coffee cakes and loaves should be baked at 375 degrees 25 to 30 minutes. To treat your family or to make a perfect Christmas gift, make this festive, fruit-filled sugarplum tree.

#### SUGARPLUM TREE

Place 1/2 recipe of Basic Sweet Dough which is ready for shaping on a lightly floured board or cloth. Roll out into rectangle about 12" x 16". Gently transfer rolled dough to greased cookie sheet so that length of dough goes across narrow width of cookie sheet. Brush center of dough with melted butter. Sprinkle with sugar and cinnamon. Add 1/2 cup chopped nuts. Bring upper corners of

dough down to meet the center of the lower edge. Stretch dough so that tree "grows". Roll center edges so that filling is visible. Clip rolled edges with scissors. Cut 1" strip from lower edge. Use half of this strip and roll for trunk. Make several diagonal cuts along outer edges and twist to shape "branches". Cover with towel and let rise until double in bulk—about 20-30 minutes. Bake at 375 degrees 25 minutes. When baked spread with Snowtop Frosting and garnish with cherries, citron, nuts and silvers.

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Season's Greetings to our Friends

# Merry Christmas

SHERMAN COUNTY JOURNAL

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### SNOWTOP FROSTING

Combine and beat until smooth: 1/2 cup sifted confectioners sugar, 2 teaspoons water or milk, 1/4 teaspoon vanilla.

Traditional in many countries, this large braided loaf is easy to do and a real taste treat.

### BOHEMIAN YULETIDE BRAID

Use 1/2 recipe of Basic Sweet Dough. Let rise twice. After second rising knead in: 1 tablespoon grated lemon rind, 1-8 teaspoon mace, 1/4 cup raisins, 1/2 cup chopped blanched almonds. Divide dough into 4 equal parts. Shape 3 parts in rolled strips 14" long. Braid together loosely, beginning at middle . . . working toward each end. Seal ends well. Divide remaining dough into 3 rolled strips 12" long. Braid as before and place on top of first braid. Seal small braid to large one at ends. Let rise until double in bulk 45 to 60 minutes. Bake at 350 degrees 40 to 50 minutes. Ice while warm. Decorate with candied cherries and pecan halves.

A whirl of holiday good eating is this yeast treat from the Slavic countries.

### POTICA

Use 1/2 recipe of the Basic Sweet Dough. Let rise twice. After second rising roll dough into rectangle 8" x 20". Spread with filling.

### FILLING

Cook for 1 minute: 1-2 cup honey, 1 cup chopped nuts, 1-3 cup butter, 1-3 cup evaporated milk, 1 teaspoon cinnamon, 1-2 teaspoon cloves, 1-2 teaspoon nutmeg, 1-2 cups chopped raisins. Roll dough up like jelly roll, sealing the edges thoroughly. Stretch roll to about 20" in length. Coil into a large greased 10" skillet. Let rise until double in bulk. Brush mixture of 1 slightly beaten egg yolk and 1-2 cup water. Sprinkle with crushed loaf sugar and cut-up, blanched almonds. Bake 45 minutes or until well browned. Serve warm.

A truly delicious coffee bread for Christmas breakfast. Make, shape, and store in refrigerator overnight. Bake in morning as directed.

Easy and fun, you'll find this dough to be an all-time favorite. With different fillings and flavorings you can "create" your own original holiday breads. It will be a year-round recipe ready to "treat" your family right!

### School Teachers Want Freer Legislatures

Support for attaching the emergency clause to state tax measures was recommended by the OES School Finance committee meeting today (Saturday, December 17) in Portland.

Such a proposal will be before the voters in the 1956 general election. It is embodied in Senate Joint Resolution 4 which was passed by the last legislature and

will appear on the ballot next fall. It was the feeling of the group that this measure would enable the legislature to enact a tax program for a fair trial period before the referendum could be placed on it.

This recommendation will be presented to the OEA Representative Council in March for adoption as policy of the association, according to Chairman James King, Lebanon school superintendent.

A motion by Supt. J. W. Edwards of Portland placed the group on record as opposing any legisla-

tive action which would bonding restrictions on districts which do not ap-

other political sub-division wards explained that several measures were submitted to last session of the Oregon Legislature.

Another action of the group commended an OEA study of general sales tax to be earned for public education and to part of the Oregon tax structure. The recommendation asked the study be submitted for a sion to the OEA policy body at its March meeting.

1955

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