

**LOST GLOVES**—A pair of brown-and-suede gloves were left on the Gazette Times desk. Having cleaned up said desk

we unearthed them. We will be glad to give them to the rightful owner.

### HIGHWAYS TO HEALTH . . . .

By ADAH R. MAYNE

#### CHRISTMAS FRUIT BREADS

Christmas fruit breads make wonderful holiday eating—baked in star or crescent shaped pans, or in the homey old-fashioned round loaf, rich with candied fruit and spices and topped with a thin sugar glaze—these home baked holiday treats are always welcome gifts.

If it is possible deliver the fruit bread while still warm, in time for breakfast, lunch or after-dinner refreshment. Or, tuck in a note suggesting that the bread is delicious spread with butter and served hot, cold or toasted. When friends drop in with season's greetings, fruit bread served with hot cocoa or egg-nog is a perfect refreshment combination.

Our Christmas fruit bread recipes are full of good things to eat. Fresh wholesome dairy foods like milk and butter, add tenderness and flavor. Honey, raisins, candied fruits, nuts and spices add color and interest.

Norwegian tea bread is a recipe over 50 years old discovered among a grandmother's treasured recipes. Honey Fruit bread is tasty, tender and delicious.

#### Norwegian Tea Bread

(Makes 3 loaves)

- 2 cups milk
- 1 cup butter
- 1 cup sugar
- ¼ tsp. salt
- 1 cake compressed yeast
- 9 cups sifted all-purpose flour
- 2 tsp. ground cardamon
- 1-2 cup finely sliced citron, packed in cup
- 1-2 cup raisins

Scald milk; add butter, sugar and salt and cool. When lukewarm, crumble yeast into milk mixture in mixing bowl. Add 4 cups of sifted flour and beat until smooth. Pour into large clean buttered bowl, cover closely, and set in a warm place out of draughts until doubled in bulk (about 2 1-2 hours). Then stir in rest of flour, turn out on floured board, and knead thoroughly until smooth and elastic. Knead in cardamon, citron and raisins a little at a time. Total time given to kneading should be at least 15 minutes. Replace in buttered bowl, cover and again let rise to double in bulk. Turn out onto floured board and again knead down. Divide into 3 equal por-

#### EXAMINER COMING

A drivers license examiner will be on duty between the hours of 10 a. m. and 4 p. m. Tuesday, December 26 at the city hall in Heppner, according to announcement received from the secretary of state's office. Persons wishing licenses or permits to drive are asked to get in touch with the examiner well ahead of the scheduled closing hour to assure completion of their applications with a minimum of delay.

#### PLEDGES SIGMA NU

Robert Bennett, son of Mr. and Mrs. E. A. Bennett, Hager st., Heppner, pledged Sigma Nu fraternity during rush week which was held recently on the University of Oregon campus. Bennett is a freshman major in business administration.

tions, shape in loaves and place in buttered loaf pans. Cover and set in warm place until slightly more than doubled in bulk; then slash each loaf 3 times across the top and brush with melted butter. Bake in a moderately hot oven, 375 F., for 10 minutes; then reduce to 300 F., and bake 40 to 50 minutes longer. Remove to cake racks and cool. Tops of loaves may be sprinkled with powdered sugar while hot, or frosted with confectioner's sugar icing when cool.

#### Honey Fruit Bread

(Makes 4 medium loaves)

- 2 cups milk, scalded
- 1-2 cup shortening
- ¼ cup granulated sugar
- ¼ cup honey
- 2 tsp. salt
- 1 cake fresh yeast
- 7 1-2 to 8 cups all-purpose flour
- 1 cup seedless raisins, washed
- 1-2 cup sliced citron or mixed candied fruit
- 1 cup chopped walnuts

Add shortening, sugar and salt to scalded milk in large bowl; cool to lukewarm. Soften yeast cake in mixture. Add beaten eggs and stir in half of the flour. Mix fruits and nuts with remaining flour and add to mixture. Mix to make a soft dough. Knead until smooth. Brush bowl and top of dough with butter, place dough in bowl, cover and let rise until doubled in bulk, about two hours. Punch down. Allow to stand 15 minutes. Shape into loaves, place in greased loaf pans, cover and let double in bulk, about 15 minutes to one hour. Bake in moderate oven, 375 F., for 35 minutes.

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by

Dorothy Gray

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