



**TIME FOR BRUNCH** - Easter Sunday - surely a delightful time to invite family and friends to come for brunch on their way to or from church. Offer a fruit beverage, a festive assortment of breads like these Danish Bowknots, Raisin Bubble Ring or Breakfast Nut Bread. Plenty of coffee for the grownups and milk for the children.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Easter Bright Brunch

Sunday brunch any time of the year, but especially on Easter Sunday, is a wonderfully informal way to entertain in-laws and other family as well as friends from afar and good neighbors along the street and from around the corner.

Invite them to come before church or after church. You'll find about an equal division of invitation-acceptors and can plan accordingly. Or ask them all to come after church - or to come after 12 o'clock noon, no matter what their morning's plans.

You may make it as fancy as you like, though a fruit beverage for pouring from a pitcher, an assortment of breads such as we suggest here and generous pots of coffee for the grownups and pitchers of milk for the children is quite nice. Add stacks of crisp bacon, little pig sausages, a heap of fried Canadian bacon, scrambled eggs or a hot casserole dish utilizing hard-cooked eggs, if you like.

Here we suggest three new and unusual bread specialties made with plentiful raisins of various types since raisins are in super abundance and everyone likes them. Party or not, your family and guests will enjoy any or all of these. Plenty of butter, of course.

Two of these, the Danish Bowknots and the Raisin Bubble Ring are made with yeast which gives special pleasure to many home bakers. The Nut Bread is baked when mixed.

**Danish Raisin Kringle Bowknots**  
These are shown at the top of our picture. Recipe will make about three dozen bowknots and that is a lot of very fine eating whether enjoyed by the family or shared with many others at any time.

1 1/2 cups golden seedless raisins  
1 package or cake yeast, active dry or compressed  
1/4 cup warm water  
4 cups sifted flour  
1 1/2 teaspoon salt  
1 1/4 cups butter or margarine  
3 egg yolks  
1/2 cup dairy sour cream.  
**Orange Butter Icing\***  
Rinse raisins in hot water; drain well. Soften yeast in warm water in warm bowl. Resift flour with salt into large mixing bowl. Cut in butter with pastry blender until mixture resembles small peas. Add raisins. Combine lightly beaten egg yolks and yeast and dairy sour cream. Add to flour mixture, mixing well, using hands if necessary to get a smooth dough. Divide into 36 parts. Roll each piece of dough lightly on floured board with palms of hands into nine-inch pencil-shaped rolls. Tie loosely into a bow-knot. Place two inches apart on lightly greased baking sheets. Bake in moderately hot oven, 375 degrees, about 15 minutes or until golden brown. Remove to wire racks. Spread tops with Orange Butter Icing while warm.

**Orange Butter Icing.** Beat until smooth 1 1/2 tablespoons soft butter, one half teaspoon grated orange peel, three fourths cup sifted powdered sugar and 1/4 tablespoons orange juice.

**Raisin Bubble Ring Has Lemon Icing**  
This is made in a 2 1/2 quart tube pan or mold for generous serving of 16 or so persons. It takes time but the effort will be warmly rewarded by compliments.

1 cup dark or golden raisins

1 pkg. of cake yeast, active dry or compressed  
1/4 cup warm water  
3/4 cup boiling milk  
1/4 cup shortening  
1/4 cup sugar  
1/2 teaspoon grated lemon peel  
1 teaspoon powdered ginger  
1 teaspoon salt  
1 large egg, beaten  
3 1/2 cups sifted flour  
1/2 cup melted butter  
2 tablespoons granulated or brown sugar  
Lemon Ginger Icing\*  
Decorates

**Chop raisins coarsely.** Soften yeast in warm water in warm bowl. Combine milk, shortening, sugar, lemon peel, ginger and salt. Cool to lukewarm. Add beaten egg and one cup flour. Beat until well blended and smooth. Stir in raisins, softened yeast and remaining flour. Beat to a moderately stiff dough.

Turn out on floured board and knead three or four minutes to round up and smooth out dough. Place in warm, lightly greased bowl. Cover and let rise until light and double in size, about 1 1/2 hours. Punch down and let rise 30 minutes longer. Turn dough out on floured board and divide into 24 pieces. Round up each piece into ball. Dip in melted butter and layer in greased 2 1/2-quart tube pan or mold. Sprinkle lightly with granulated or brown sugar between layers. Let rise until light and double in size, about 50 to 60 minutes.

Bake in moderately hot oven, 375 degrees, 30 to 40 minutes or until ring is crusty and richly browned. Turn out on wire rack. Drizzle warm ring with Lemon Ginger Icing over top and sprinkle with colored candies. Makes one large ring.

**\*Lemon Ginger Icing:** Beat until smooth, one cup sifted powdered sugar, two tablespoons cream, one half teaspoon grated lemon peel and one fourth teaspoon powdered ginger.

**Note.** Dough may be refrigerated overnight after first rising. If desired. After first rising, punch down and place in lightly greased bowl. Cover with dampened cloth, then with foil. Dough may rise slightly until it becomes chilled; punch down lightly, if necessary. Remove from refrigerator; let stand one half to one hour in warm place before counting second rising time.

**Breakfast Nut Bread**  
This raisin nut loaf usually is made with puffed seeded Muscat raisins and pecans. Undrained crushed pineapple

gives it unusual texture, flavor. Try this spread with cream cheese.

Chop one cup puffed seeded Muscat raisins coarsely; chop one half cup pecans medium-fine. Cream two thirds cup sugar (half brown is good idea), one fourth cup soft butter and one teaspoon grated lemon peel together until light and fluffy. Beat in two eggs until well blended.

Resift two cups sifted flour, three teaspoons baking powder, one half teaspoon soda and teaspoon salt. Add to creamed mixture alternately with one 8 1/4-ounce can crushed, undrained pineapple, mixing until ingredients are blended. Stir in raisins and nuts.

Spoon into greased and floured 9x5x3 inch loaf pan; let stand 15 minutes. Bake in moderately slow oven, 325 degrees, 80 to 85 minutes or until loaf tests done. Let loaf stand in pan 10 minutes, then turn out on wire rack to cool thoroughly before storing. Sift powdered sugar over top of loaf before serving, if desired.

**Piping Hot - Hot Cross Buns**  
Hot! That's the all-important word in Hot Cross Buns. Rich with eggs and fruit and prettily crossed with sugar frosting, they're at their delicious best when served hot with generous pats of dairy-fresh butter.

Whether you make them according to your favorite recipe, use a hot roll mix or buy them in the bakery shop, this weekend will see the last of them for the year, so enjoy Hot Cross Buns while ye may.

An easy and attractive way to heat and serve hot cross buns is to simply wrap the buns snugly in aluminum foil and heat in a moderate oven, 375 degrees, for about 20 minutes. Take them right to the table in their foil.

Or place buns in a covered casserole or Dutch oven and, if they are the least bit dry, sprinkle with a smidgen of water or just dampen bottom of the container before putting buns in. Heat about 20 minutes in a moderate oven.

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## Hoped-for Neutron Bomb Described as 'Clean,' Cheaper

By JOSEPH L. MYLER  
Washington - (UPI) - An administration official and a senator have unmasked the "neutron bomb" as the "clean" H-bomb.

They agreed that if it can be made, it will be cheaper than existing nuclear weapons and produce hardly any radioactive fallout. They agreed on little else.

The issue of the much discussed but nonexistent neutron bomb was aired again in an exchange of letters between Adrian S. Fisher, deputy director of the Arms Control and Disarmament Agency, and Sen. Thomas J. Dodd

(D-Conn.). The letters were published in the Congressional Record.

Fisher said America's nuclear arsenal "is larger and more diversified and more sophisticated than that of the Soviet Union."

**Dodd Disagrees**  
Dodd said that as a result of their latest tests the Russians may have caught up with the United States and surpassed us "in some respects."

Dodd is highly critical of administration proposals for a nuclear test ban treaty with

Russia. He said they do not have adequate safeguards against cheating. Fisher strongly defends the proposed treaty and says it would be good for U.S. security.

Among other things, Dodd argued that the proposed treaty would permit Russia to perfect the neutron bomb by means of undetectable underground tests.

Fisher identified the neutron bomb as "the pure fusion bomb" and asserted that "development of such a weapon is by no means certain."

**Fission and Fusion**  
The nuclear reactions of

atomic weaponry are fission and fusion. Fission is the reaction which produces intense and deadly radioactive fallout.

Existing H-bombs consist of fusion charges, fission triggers, and, in some cases fission jackets. A truly "clean" bomb would be an H-bomb triggered by something other than fission.

Nobody yet knows just what this would be. Up to now, only fission explosions have been able to generate the

multimillion-degree temperatures needed to trigger fusion in a bomb.

The fission component of a

fission-fusion weapon is the costly one. Invent a fissionless H-bomb and you invent a cheaper weapon.

Get the picture?

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