Homemade Bread Like Mother Baked-Oh So Good

There's nothing like the fragrant smell of freshly baked homemade bread to lure the family to the kitchen for a sample. This beautiful "Glazed Walnut Coffee Ring," made of little yeast puffs, is fancy as they come yet amazingly simple to do. Prepare the bottom of a ring mold with a mixture of brown sugar, butter and syrup. Cover with a layer of tiny balls of dough. Sprinkle with large pieces of crisp California walnuts and quartered candied cherries and drizzle with more of the syrup mixture. Repeat the layers and let rise before baking. Serve upside down with the gorgeous glaze on top.

GLAZED WALNUT COFFEE RING

½ cup milk
1 compressed yeast cake
1-3 cup granulated sugar
1 teaspoon salt
1 egg
1-3 cup melted shortening
1 teaspoon grated lemon rind
¼ teaspoon nutmeg
3 1-3 to 3½ cups sifted all-purpose flour
½ cup brown sugar (packed)
¼ cup butter or margarine
2 tablespoons corn syrup (light or dark)
2 tablespoons water
¾ cup walnuts (large pieces)
6 to 8 candied cherries

Scald milk and cool to lukewarm. Add crumbled yeast and stir until it dissolves. Blend in sugar, salt, lightly beaten egg, shortening, rind and spice. Add 1 cup flour and beat until smooth. Blend in remaining flour to make soft dough. Cover and set in warm place until dough rises to double bulk (about 1½ hours). Punch down. Pinch off bits of dough and shape into small balls (about 1 inch in diameter). Mix brown sugar, butter, syrup and water, and heat until butter is melted. Spoon about 1-3 of syrup into bottom of greased 8-inch ring mold. Make a layer of dough balls in syrup. Sprinkle with walnuts and quartered cherries. Drizzle more syrup over balls. Repeat layers. Cover and let rise in warm place 45 minutes. Bake in moderately hot oven (375 degrees F.) 25 to 45 minutes. Invert pan over serving plate and allow syrup to drain a minute. Serve hot.

Makes 1 ring.

Use Lots Of Fruit For Winter Menus and Health

Now is the time, with the thermometer hovering around zero to spend hours in the kitchen mixing gastronomic delights to please your family. Here are some winter menus that will fill the bill and still leave you time to dash off for a round of bridge with Annie.

WEEKDAY LUNCH
EGGS ON TOAST WITH HAM SAUCE
Salad Bowl
Fruit Cookies
Sweet Pickle Slices
Beverage

Ingredients: 4 eggs, 2 tablespoons butter or margarine, 2 tablespoons flour, 2 cups milk, 1½ cups loosely packed finely-ground cooked ham, ¼ teaspoon paprika, salt and white pepper (to taste), 6 slices buttered toast, parsley.

Method: Hard cook eggs, shell, and slice thin crosswise. Make a white sauce of the butter or margarine, flour and milk; stir in ham and paprika and salt and pepper to taste; reheat. Put 2 slices of toast on each of 4 plates; cover toast with egg slices, reserving 4 slices. Cover with a generous half-cupful of the ham sauce and garnish with reserved egg and parsley. Cut remaining 4 slices of toast in triangular halves and place one on each side of ham toast. Serve at once. Makes 4 generous servings.

EVENING SNACK
Quick Prune Kolachy
Fruit and Nut Bowl
Beverage

QUICK PRUNE KOLACHY

Ingredients: ¾ cup cooked prunes, 3 tablespoons sugar, 3 tablespoons prune cooking liquid, 2 cups sifted all-purpose flour, ¼ cup sugar, 4 teaspoons baking powder, 1 teaspoon salt, 1-3 cup shortening, ¾ cup milk, 1 cup sifted confectioners' sugar, 1½ tablespoons orange juice, ¼ teaspoon grated orange rind, 1-3 cup chopped roasted unblanched almonds.

Method: Cut prunes from pits into small pieces; mix with 3 tablespoons sugar and prune cooking liquid. Cook and stir over low heat until mixture is consistency of thick jam; cool. Sift together flour, ¼ cup sugar, baking powder, and salt. Cut in shortening. Add milk and mix well. Turn out onto lightly floured board and roll thin, a little less than ¼-inch. Cut into 12 to 15 3-inch rounds. Place a small spoonful of prune filling in center of each circle and fold over, pinching edges to seal. Place close together in shallow greased pan. Bake in hot (400 F.) oven about 20 minutes. Remove from oven and let cool 5 minutes. Meanwhile mix confectioners' sugar, orange juice and rind, and almonds; drizzle over tops of rolls and serve at once.

FAMILY DINNER
Hamburgers on Toasted Buns with Tomato Sauce
Lettuce and Carrot Salad
Green Peas
Bread and Butter
Nectar Crisp Pudding
Beverage

NECTAR CRISP PUDDING

Ingredients: 2-3 cup sifted all purpose flour, ¼ teaspoon salt, 2-3 cup brown sugar (packed), ½ cup fine dry bread crumbs, 1 cup crisp cereal flakes, 1-3 cup butter or margarine, 1½ cups apricot nectar, ¼ cup sugar, 3 tablespoons cornstarch, few grains salt, 1 egg, 1 tablespoon lemon juice, ¼ teaspoon grated lemon rind.

Method: Stir flour, ¼ teaspoon salt, brown sugar, crumbs, and cereal together, cut in butter or margarine until crumbly. Spread about two-thirds of mixture in bottom of greased 8-inch round baking dish. Heat nectar. Mix sugar, corn starch and few grains salt thoroughly together and stir into nectar. Cook and stir until clear and thick. Remove from heat and slowly stir into lightly beaten egg. Return to saucepan and cook 1 minute longer, stirring constantly. Remove from heat, stir in lemon juice and rind and pour over crumb mixture. Top with remaining crumbs. Bake in moderate oven (350 F) 40 minutes. Serve warm or cold. Makes 6 to 8 servings.

Home Extension News

JANUARY

4 Comper - Palmview Unit will have "Frozen Foods" as their lesson at the home of Mrs. J. E. McCarty, 116 W. Oregon Ave., 10:30 a. m.

7 Merrill-Malin Tailoring Workers will be held at the Presbyterian Church starting at 9:00 a.m. Pack lunch.

8 Altamont Unit will meet at the Fairmounds Kitchen at 10:00 a.m. for the Step Saving Kitchen" lesson.

Malin Unit will meet at 7:30 p.m. at the High School in Malin for lesson on "Easier Ironing."

Bonanza Unit will have "Easier Ironing" as their lesson (place not known)

9 Lindley Heights will meet at the home of Mrs. Jim Sie, 1515 Riverside at 10:00 a.m. Potluck luncheon at noon.

Home Unit will meet at home of Mrs. E. Minshew in Merle at 10:30. Potluck lunch at noon.

10 Midland Unit will meet at the home of Mrs. Pearl McPherron at 10:30 a.m.

Ely Unit will meet. (Place not known).

LINDLEY HEIGHTS

The Lindley Heights unit met December 13 at the home of Mrs. R. D. McGehee. The lesson was on freezing prepared foods given by Mrs. Virgil Davis.

Roll call was answered with each member reminiscing on an outstanding Christmas in their lives.

Mrs. M. E. Davis gave the treasurer's report. Mrs. Davis resigned to join her husband in Oregon City after January 1. Mrs. Paul Tanner was elected to succeed her.

Chairmen announced materials needed for item board covers for the February meeting.

Mrs. Jim Sie, offered her home for the January 9 meeting. The lesson will be on a step-saving kitchen given by Mary Glenn, home demonstration agent.

The meeting closed with a Christmas gift exchange.

SHASTA-HOMEDALE

Shasta-Homedale extension unit held the December meeting at the home of Mrs. Ben Angus. There was a demonstration on preparing frozen foods followed by a brief business meeting.

Twenty six members enjoyed a Christmas gift exchange.

ICE CREAM FAST SERVE

Company dessert's are never a problem with ice cream so readily available and well liked. Serve coffee or vanilla ice cream with a chocolate sauce topped with slivered roasted almonds. Combine ½ cup cream and margarine 1 tablespoon honey and ½ cup sugar. Heat to boiling and serve hot. Roast the almonds in a 300 degree oven about 20 minutes.

Mrs. Maxwell Anderson Puts On Blue Bonnet For Star Billing!

Mrs. Maxwell Anderson, noted playwright's wife, finds BLUE BONNET Margarine in perfect taste for family meals or formal dinners. You, too, will love its delicate, sunny-sweet flavor. And BLUE BONNET gives your family real nourishment. No other spread for bread is richer in year-round Vitamin A! What's more, the high-priced spread for bread costs up to 40¢ a pound more than BLUE BONNET Margarine! So buy BLUE BONNET and enjoy "all 3"—Flavor! Nutrition! Econom-e-e!

Get "Fire-King" CUP AND SAUCER IN MOTHER'S OATS

Beautiful "Azurite" Blue Glassware by Anchor Hocking

Inside every big square package of Mother's Oats you get a valuable, useful premium. Actually a double value because moreover you buy a more quality, more delicious, more nourishing breakfast than Mother's Oats!

Start now to give your family this good, hot, creamy-smooth oatmeal every morning. And get famous "Fire-King" Cups and Saucers, or Bluebirds Ware, "Wild Rose" patterns Chips, or Carnival Ware. Buy Mother's Oats today!

MOTHER'S OATS—a product of THE QUAKER OATS COMPANY

Helping You Thru a THRIFTY '52 IS OUR JOB

Winter Store Hours: 8 a.m. to 8 p.m.—Shop during the week—Closed Sundays.

Meats THAT ARE A TREAT TO EAT!

HENS	Fancy, colored. A real bargain at this low price!	35c lb.
GROUND BEEF	All meat Fresh	55c lb.
SAUSAGE	Country Style 4 lbs.	$1.00
ROAST	PORK LOIN Grain fed pork	45c lb.
FRYERS	Colored Fresh dressed	43c lb.
SLICED BACON	Good and lean	43c lb.
PORK LIVER	Fresh, sliced	25c lb.
PORK STEAK	Lean	49c lb.
BEEF ROAST	Grade "A" Beef	65c lb.
LARD	50 lb. can	$7.75

BIG 'Y' MARKET

Party Time—No. 2 Tins PIE COTS	Fine for breakfast, pies, desserts. True Tree ripened fruit	29c
MARGARINE	Durkee's lb.	29c
DURKEES WHIPPED SALAD DRESSING	qt.	59c
SYRUP	Nalley's Lumberjack 10-lb. tin	$1.43
PICKLES	Nalley's "Treasure" 12-oz.	23c
SPAGHETTI	Nalley's—Quick To Fix 2 FOR	29c
FRISKIES	Alber's Dog Food 10 lbs.	$1.45
OATS	Alber's "Silver Plate" For a hearty breakfast	45c
"BUTTER KERNEL" MIXED VEGETABLES	With Mild spices Added No. 1 Tins	27c
Pancake Flour	Occident 8 lbs.	98c
All Pure Milk	Tall Tins 2 FOR	25c

OXYDOL	TIDE	JOY
Large Size 29c	Large Size 29c	Liquid Soap 29c

Pure Apple Cider	Gallon	49c
CHERRIES	Standby—Red Sour Pitted—No. 2 Tins	25c
GRAPEFRUIT	Garden—No. 2 Tins Broken Segments 2 for	35c
COFFEE	Golden West 1 lb. vacuum tin	79c
TOMATO JUICE	Del Monte 46-oz.	27c
INSTANT COFFEE	Maxwell House 2-oz. jar	35c
Sunshine Crackers	Unsalted lb.	31c
Snowflake Sodas	2 lbs.	57c
AMAZO	Instant Dessert 2 for	25c
JEWEL OIL	Pure cottonseed Oil. Swift's gal.	$2.19
SNOWDRIFT	3 lb. tin	89c

CAKE FLOUR	Fisher's 2 lb. pkg.	25c
EGGS	LARGE "AA"—Fresh Ranch, Doz.	65c

Fresh FRUIT & VEGETABLES

Avocadoes	Giant, Florida grown. Reg. 49c ea.	25c
CELERY	Crisp, green, long stalks lb.	8c
Dry Onions	Rogue River grown, No. 1's 2 lbs.	15c
SQUASH	Marblehead lb.	5c
Green Peppers	Ideal stuffing size lb.	19c
BANANAS	Fancy, No. 1 quality, golden fruit 2 lbs. 29c lb.	15c
ORANGES	Sweet Valencia juice oranges lb.	5c

LOOK! Values in Our SAVE MORE Dept.

CHILDREN'S ANKLETS 29c
Slightly soiled, values to 49c

Children's Stocking Caps $1.49
100% wool, stripes, solid colors, "cold-fire" with rabbit fur tassel.

BABY PANTS 25c
Goodyear, plastic. Non-chafe, waterproof, washable, all sizes.

STATIONERY 29c
Colorful Dogwood design. 24 sheets and envelopes. Reg. 69c.

CHILDREN'S OVERALLS $1.69
"Bluebell" red and green denim. Sizes 1-6.

NYLON HOSE $1.49
"Hilmar." Guaranteed for 30 days against runs, snags, etc. 15 denier, 51 or 40 gauge.

Frosty's Frozen Food Festival! STRETCH YOUR FOOD DOLLARS FURTHER

HONOR BRAND Frozen Food Specials!

BUY YOUR CHOICE 21¢

ORANGE JUICE Conc.	6 oz.
GREEN PEAS	12 oz.
CUT CORN	10 oz.
SPINACH Leaf	14 oz.
SPINACH Chopped	14 oz.
SQUASH Cooked	16 oz.
POTATOES French Fried	9 oz.

YES! Only 21¢ each!

Buy the Case and Save!

OUR PRICES ARE LOWER

PRICES ARE LOWER PRICES ARE LOWER

BIG Y MARKET

PARK EASY AND PAY LESS