



## Dairy Ingredients Give Old Fashioned Goodness to Breads

Homebaked Christmas breads made with fresh dairy products are one of the real pleasures of the holiday season. Pure creamery butter and cultured dairy products -- dairy sour cream, buttermilk and yogurt -- give wonderful flavor and moist tender texture to breads and other baked goods that just can't be duplicated with substitute ingredients. For your eating and giving enjoyment, here is a foolproof, single-rising bread formula to make into two very attractive, good eating loaves. Enjoy them warm and fragrant from the oven or freeze for later use.

The basic dough, moist with 1/2 cup each of dairy sour cream and butter plus two eggs, is divided into two portions. One is rolled into a rectangle, then spread with crunchy walnut filling, and rolled up jelly roll style to form a long oval loaf. The other bread, shaped like a stollen, has the same good walnut filling plus raisins and candied cherries added to the dough. When the shaped loaves have risen to double size, they're ready to bake. Powdered sugar glaze and decorations of candied cher-

ries and nuts make these breads look as festive as the season.

To go with all the holiday sweet breads, rolls, muffins, waffles and so forth, be sure to have an ample supply of butter on hand. To preserve its delicate, natural flavor keep carefully wrapped and refrigerated. For company occasions, butter balls or curls look very pretty and are neat to serve. Make them ahead and freeze to insure a ready supply and avoid last minute fussing.

### Walnut Filled Holiday Breads

3 1/2 to 4 cups flour  
2 tablespoons sugar  
1/2 teaspoon salt  
1 pkg. active dry yeast  
1/2 cup dairy sour cream  
1/2 cup water  
1/2 cup butter  
2 eggs

Walnut Filling  
2 tablespoons each raisins and chopped candied cherries  
1 egg white, beaten

Mix 1 cup flour with sugar, salt and yeast in large bowl.

Combine sour cream, water and butter. Heat, stirring, over medium high heat, to 120 deg. Gradually beat into flour mixture. Beat 2 minutes at medium speed. Beat in eggs and 1/2 cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in 2 to 2 1/2 cups flour to make a dough. Turn onto floured board and knead 3 to 5 minutes or until smooth and elastic. Divide dough in half. Roll one half of dough out on floured board to 12x10-inch rectangle. Spread with half of Walnut Filling. Roll up, starting from short edge. Place seam side down on greased baking sheet. Knead raisins and cherries into other half of dough. Roll into 10x8-inch oval. Spoon remaining Walnut Filling along one 8-inch side of oval. Fold other half of dough over filling. Place on greased baking sheet. Let loaves rise in warm, draft free place, until doubled in bulk. Brush with egg white. Bake in 350 deg. oven 30 min. or until well browned. Decorate as desired with powdered sugar glaze, candied fruits and nuts. Makes 2 loaves.

Walnut Filling  
Grind 2 cups walnuts in electric blender 1 cup at a time, using stop and go method. Mix with 1/2 cup melted butter, 1/4 cup sugar and 2 teaspoons grated orange peel. Makes 1 1/2 cups.

Marty and John Tensen were at the home of their parents, Mr. and Mrs. Dick Tensen for the Thanksgiving holidays. They are both students at Corvallis.

## Hometown News

Call 372-2233

Mr. and Mrs. Charles Quinowski and family of Boise entertained with Thanksgiving dinner for Mr. and Mrs. Bill Wahlert and family and Father Kirkpatrick of Ontario.

Mrs. Blanche Weeks spent Thanksgiving with her daughter, Mr. and Mrs. Darel Steinke in Vale. Her son, Mr. and Mrs. John Weeks of Seneca were guests of his mother over the weekend.

A family Thanksgiving dinner was held at the Lloyd Wilson home for Mrs. Madge Wilson and Norman, Mr. and Mrs. Bob Wilson and Tommy Mrs. Alice Wilson and Mrs. Nora Whincup.

Mrs. Jesse Shuster enjoyed Thanksgiving dinner at the home of her son, Mr. and Mrs. Finley Shuster in Nampa.

Mr. and Mrs. John Ward and family entertained his mother, Mrs. Louise Ward with dinner on Thanksgiving Day.

Mr. and Mrs. Larry Blackburn, Taft and Lisa were Thanksgiving dinner guests at the home of Mr. and Mrs. Walter Gerhauser in Caldwell.

Mr. and Mrs. Ward C. Lundy went to Hermiston for Thanksgiving Day. They attended church services and the christening of little Addie Marie Ford, daughter of Mr. and Mrs. Donald Ford. Mrs. Ford is Mrs. Lundy's niece.

Mrs. Lundy's sister, Mr. and Mrs. C. A. Becker were also there for the holidays.

Mrs. Donna Glenn, Mr. and Mrs. Val Glenn and family from Portland, Mr. and Mrs. Larry Glenn and family and Mr. and Mrs. Mike Glenn all shared Thanksgiving with Mr. and Mrs. Alvin Crawford and family in Darlington, Idaho.

Mrs. Bernice Fisher was a Thanksgiving dinner guest at the home of Mrs. A. H. Boydell and Mrs. Ethel Mary Rhodes and John.

Mr. and Mrs. Lewis Riggs, Mrs. Reba Mitchell and Mrs. Ellen Richardson attended the 50th wedding anniversary reception of Mr. and Mrs. Lowell Dalley at the LDS Cultural Hall in Parma Friday evening.

Thanksgiving dinner guests of Mr. and Mrs. E. Otis Smith were his niece, Mr. and Mrs. William J. Ballantyne from Caldwell and their daughter, Mr. and Mrs. William Blair and family.

Mr. and Mrs. Bill Stringer and Max were holiday dinner guests at the home of their parents, Mr. and Mrs. Lonnie Ward in Ontario.

Mrs. Charlie Zinn spent the weekend as a guest of Mrs. Orma Cleaver and other friends in Nyssa. She lives in Richland, Oregon and had been to visit her daughter, Mr. and Mrs. Ralph Young at Medford.

Mr. and Mrs. Harold Durheim of Brownsville, Ore. visited at the home of Mr. and Mrs. Gary Cleaver. They came to get acquainted with their new grandson, Benjamin Dale, who was born November 21.

Mr. and Mrs. Bill Nicholson were Thanksgiving dinner guests at the home of Mr. and Mrs. Don Savage. Miss Heather Oakley of La Grande was a Friday night and Saturday morning guest.

Mrs. A. H. Keck shared Thanksgiving with several members of her family. Her nephew, Mr. and Mrs. Ray Neel and two children from Reno, Mrs. May Young, Mrs. Fay Taylor both of Parma, her daughter, Mr. and Mrs. Gerald Robinson and their son, Mr. and Mrs. Jerry Robinson and three children and Danny Robinson all of Portland and Mrs. Keck ate Thanksgiving dinner at the home of Mr. and Mrs. Dennis Keck at Caldwell.

Mrs. Britt Nedry of Boise was a houseguest at the home of her son and daughter-in-law Wednesday thru Saturday. Thanksgiving Day dinner guests at the Nedry home were Mrs. Nedry and Miss Eva Boydell.

Mr. and Mrs. Larry Hobson and family of Hagerman spent the Thanksgiving Holidays with her parents, Mr. and Mrs. Muri Lancaster. Mr. and Mrs. Lancaster and the Hobsons attended the wedding of the Lancaster's grandson, Mike Lancaster and Joyce Strawn in Fruitland at the Fruitland Methodist Church, Friday, November 29.

Mr. and Mrs. Jim Griffin and her brother, Bud Newby went to Baker for Thanksgiving and were dinner guests of Mr. and Mrs. Irvin Jones. They enjoyed another Thanksgiving dinner on Friday at the home of Mr. and Mrs. John Griffin in Baker.

Mrs. Margaretha Van Twisk returned home Sunday after spending six weeks with her daughter, Mrs. B. S. Torrey in Ramsey, New Jersey. She returned home by plane. This was her first plane ride and she enjoyed it very much.

Gertrude Allmon and Marie Coate were Thanksgiving Day dinner guests in the home of Jon Coate in Boise. Jon Coate, Jr. returned to Nyssa with the women to take part in the wedding of his cousin Michael Lancaster and Joyce Strawn, which was last Friday. Michael is a grandson of Gertrude Allmon.

Mr. and Mrs. John Z. Reed of Tustin, Calif., visited last week in the home of his sister Marie Coate and Gertrude Allmon.

Dinner guests Saturday evening at the home of Mr. and Mrs. Henry Schneider were Mr. and Mrs. Dirick Nedry and Mr. and Mrs. Gale Christensen.

Mr. and Mrs. Delvis Freeman and daughters, Kristine and Delyn, spent the Thanksgiving holidays with her mother and family, Mrs. Ruth Klinkenberg.



"HOLLY-DAZE" A Bazaar sponsored by the Nyssa Second Ward will be held Friday, December 6 at the LDS Stake House Cultural Hall from 7 to 9:30 p.m.

Displaying a few of the many attractive items are from left Amy Mitchell, publicity chairman, Julie Jensen, president and Rhonda Bybee, general chairman. Other

items include food, toys, candy, baked goods and Christmas novelties.

Santa will be there to take a list of what each child wants for Christmas. Hamburgers hot dogs, homemade scones, pie and ice cream may be purchased.

Everyone is invited to come and get in the "Holly-Daze" spirit.

Guests at the Lee Dail home for Thanksgiving dinner were Mr. and Mrs. Jack Dail and family of Portland; Mr. and Mrs. Otis Bullard and Gerald Zittercob of Nyssa; Mr. and Mrs. Finston and two children from Lewiston, Idaho; James Dail home from Eastern Oregon State

College at La Grande; Marla Dail and Mrs. Vivian Poole and son Mike all from Ontario. Marla is employed in Ontario.

### BRIDGE ACTIVITIES

Mr. and Mrs. Harry Miner entertained members of the Mr. and Mrs. Bridge Club Saturday evening, November 30. Mr. and Mrs. E. Otis Smith were guest players. High honors went to Mrs. Smith and Fred Guthrie.

**Spruce up for the holidays with a sophisticated Seiko.**

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**HOURLY FRIDAY ONLY 7 TO 10 P.M.**

**Christmas Gift Specials!**

ALL BOXED <b>BABY GIFTS</b> REG. UP TO \$4.50 NOW	<b>7 TO 8 P.M.</b>	<b>10% OFF</b> ON ALL <b>GIRL'S PANTS</b>
<b>PLASTIC PANTS</b> 4 PAIR FOR--	<b>8 TO 9 P.M.</b>	<b>10% OFF</b> ON ALL <b>COATS IN STOCK</b>
<b>RAGGEDY ANN AND ANDY BIBS</b> REG. \$1.98 NOW	<b>9 TO 10 P.M.</b>	<b>10% OFF</b> ON ALL <b>BOY'S PANTS</b>

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register for free drawing  
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\$5.00 GIFT CERTIFICATE

**Raggedy Ann's Pad**  
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**Christmas MOONLIGHT SALE**

**FRIDAY NITE ONLY**

HUFFY DELUXE 27" 10 SPEED BIKE	REG. \$89.95	\$69 <sup>88</sup>
BROWN IN COLOR	IN CTN. ONLY	
BONDED ACRYLIC & WOOL BLEND FABRIC	REG. \$4.99 YD.	97 <sup>c</sup>
ALL PUZZLES AND GAMES		25% OFF
FISHER PRICE PLAY FAMILY HOUSE	REG. \$18.95	\$12 <sup>88</sup>
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BABY CRISSY	REG. \$26.95	\$17 <sup>88</sup>
MEN'S SWEATERS		25% OFF
DRILL ELECTRIC	3/8 in. \$8 <sup>88</sup>	BLACK & DECKER REG. \$11.95

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**FAMOUS BRAND**

MEN'S BOOT JEANS  
REG. \$1100

**6<sup>99</sup>**

MEN'S SUEDE LEATHER SHIRT JACKETS  
REG. \$49.95  
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REG. \$24.00  
S-M-L-XL \$19<sup>88</sup>

TOUCH & CURL MIST CURLER  
REG. \$17.95  
\$14<sup>88</sup>