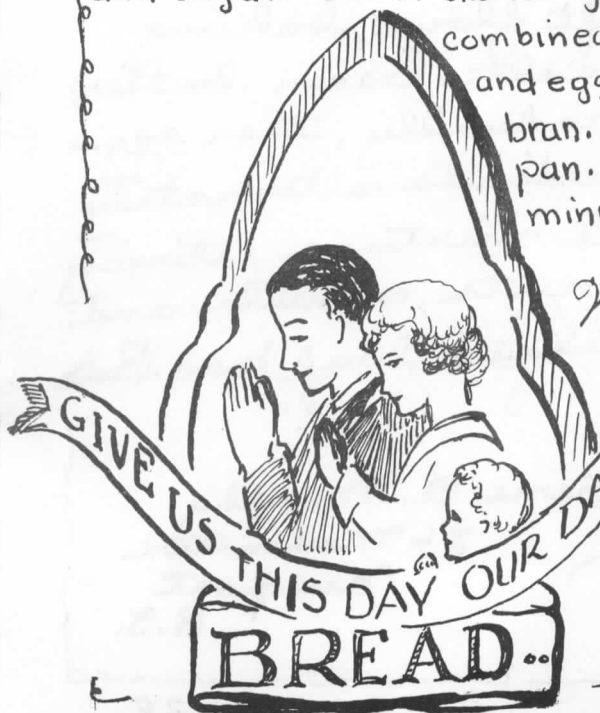


# •X• BREADS •X•

## CRANBERRY ORANGE BREAD

- |                                |                      |
|--------------------------------|----------------------|
| 2 cups sifted flour            | 1/2 teaspoon Soda    |
| 1 1/2 teaspoons baking powder  | 1 teaspoon salt      |
| 1 cup sugar                    | 1/2 cup orange juice |
| 1/4 cup shortening             | 1/4 cup water        |
| 2 teaspoons grated orange rind | 1 egg - well beaten  |
| 1 1/2 cups cranberries, ground | 1 cup bran           |

Sift flour with baking powder, soda, salt and sugar. Cut in shortening. Add orange rind. Add combined orange juice, water and egg. Add cranberries and bran. Pour into 4x5x3 loaf pan. Bake 325° - 75 to 85 minutes.



Mrs J. E. McIntire

Wakefield  
Mass.

# ~DATE AND NUT BREAD~



- 1 teaspoon baking soda
- 1 cup dates, chopped
- 1 cup boiling water
- 1  $\frac{3}{4}$  cups flour, sifted
- 1 teaspoon baking powder
- $\frac{1}{2}$  Teaspoon salt
- 2 tablespoons butter
- 1 cup sugar
- 1 egg
- $\frac{2}{3}$  cup chopped walnuts
- 1 teaspoon vanilla

Sprinkle soda on cut-up dates - add boiling water and let stand 10 minutes. Sift flour, baking powder and salt. Cream butter, add sugar gradually, then egg - add dry ingredients alternately with the date mixture, stirring well - add nuts, vanilla and put into greased loaf pan. Bake at 325°F.



Irene A. Murphy  
36 Morton Ave  
Newport  
R.I.

LORETTA YOUNG

Hollywood



SOUR CREAM GINGERBREAD

- |                    |                                      |
|--------------------|--------------------------------------|
| 2 eggs             | 1 cup dark molasses                  |
| 2 small tsps. soda | 1 cup sour cream                     |
| 2/3 cup warm water | 1 level tsp. shortening<br>or butter |
| 2 1/2 cups flour   | 1 tsp. salt                          |
| 2/3 cup sugar      | 2 1/2 tsps. ginger                   |
| 1 tsp. cinnamon    |                                      |

Cream sugar and shortening (or butter) well in a large bowl. Add molasses, salt, ginger, and cinnamon and mix. Then add beaten eggs and cream, mixing well. Add soda in warm water to mixture, alternating with flour. Place in a square gingerbread pan and bake for 30 minutes in oven at 250 degrees. Test with straw before removing.

Serve with either hard sauce or ice cream, and even the most conservative gourmet will praise the plebian gingerbread.

*Loretta Young*



Wollaston  
Mass.

BANANA BREAD

- |                  |                      |
|------------------|----------------------|
| 1 1/4 c. butter  | 1 3/4 c. bread flour |
| 1 c. sugar       | 1 tsp. baking soda   |
| 3 mashed bananas | pinch salt           |
| 1 egg            | 1/2 c. fine nutmeats |
- Cream butter and sugar. Add mashed bananas

and egg and mix well. Sift dry ingredients and stir in. Add nutmeats. Bake 50-60 minutes in a loaf pan at 325° oven.

*Mary Louise Burckhart.*



## WALNUT BREAD

- 1/2 Cup Sugar
- 1 egg
- 1 1/4 Cups of Milk
- 1 1/2 Cups chopped Walnuts
- 3 Cups Bisquick
- Walnut halves

Heat oven to 350° (moderate). Mix all ingredients except Bisquick and Walnut halves. Mix in Bisquick well. Beat hard for 30 seconds. Pour into well-greased loaf pan. Arrange walnut halves on top of batter. Bake 45 to 50 minutes, until pick thrust into center comes out clean. Cool before cutting.

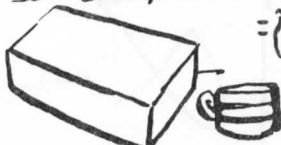
*Mrs. James I. Devlin, Jr.*

## ORANGE-DATE BREAD

- 1 large orange
- 1 c. dates - 1 tsp. soda
- 1 c. sugar
- 2 T. butter
- 1 egg, beaten
- 2 c. bread flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1/2 c. nutmeats

Squeeze orange and add boiling water to make 1 cup liquid. Put rind and dates through chopper. Place juice, fruit and soda in bowl. Add sugar, shortening and vanilla. Add beaten egg and stir in sifted dry ingredients.

Bake in loaf pan 50 minutes at 350°.



*Mary Louise Burchhart.*

*Wollaston  
Mass.*



# Banquet

## IRISH BREAD



*Mrs. Annie McCoughy*

- 3 1/2 cups bread flour
- 1 cup raisins
- 1/2 cup mixed fruit  
(lemon peel, orange, and citron)
- 1 1/4 teaspoons baking soda
- 1 teaspoon salt
- 1 tablespoon caraway seed

Mix all in large bowl, using enough Buttermilk to make soft dough. Turn out on board covered with a little flour and knead very lightly. Roll out in loaf or deep cake pan. Bake 45 minutes. Oven temperature 375°.

## IRISH BREAD

- 2 cups all purpose flour
- 2 teaspoons baking powder
- 2 teaspoons caraway seeds
- 2 shortening
- 1 cup milk
- 1 cup raisins boiled 2 minutes
- 1/2 cup currants
- 2 eggs whipped
- 1/2 teaspoon salt
- 1/2 cup sugar



Sift together flour, sugar, baking powder and salt. Add shortening and then the remaining ingredients. Place in heavy iron frying pan and place in oven. Bake 15 minutes at 400° and then 40 minutes at 350°, or until done.

*(Mrs. Frank) Anna W. Beaudry 41*

## Old Fashioned Ginger bread

3 apples

1 cup molasses

Pinch of salt

1 tsp. cloves

1 tsp. nutmeg

$\frac{1}{2}$  cup raisins

1 cup hot water

1 tsp. saleratus

1 tsp. allspice

1 tsp. cinnamon

$\frac{1}{2}$  tsp. ginger

1 Tbs butter

3 cups flour

Make sauce with apples.

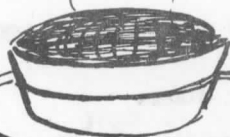
Put molasses in deep bowl, add  $\frac{1}{2}$  of saleratus and beat well. Add other half of saleratus to hot water, then add to molasses. Put butter in applesauce, add spices, flour, and salt. Flour raisins, add last.

Slow oven

30 minutes



Madaline V. Brett





## SWEET ROLL DOUGH

- 8 cups sifted flour
- 1 cup milk (scalded)
- 1 1/2 cups water (lukewarm)
- 2 cakes yeast
- 1/2 cup sugar
- 4 teaspoons salt
- 2 eggs
- 1/4 cup shortening (melted)

Cool milk to lukewarm; add to lukewarm water, in which yeast cakes have been dissolved; add melted shortening, sugar, salt, eggs slightly beaten. Add one half of flour, beating thoroughly add remaining flour and continue beating. Turn on lightly floured board and knead until smooth and elastic. Place in bowl and allow to rise in warm place (80° - 85°) until double in bulk (about two hours). Punch down. Let stand half hour and shape into rolls and bake in 400° oven for about 15 minutes.

*(Mrs.) John P. Connolly*

Mrs. John P. Connolly  
60 Bateman Avenue  
Newport, Rhode Island

## OLD FASHIONED JONNYCAKES

- 1 1/4 cups white corn meal
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 2 cups boiling water
- 1/4 cup milk

Mix corn meal, salt and sugar. Pour boiling hot water over them stirring quickly all the time. When well mixed add milk. Bake on hot greased griddle until brown, turn over and brown on other side. Make cakes about 1/4 inch thick.

*Mrs. James H. Lynch, Jr.*



## GOLDEN CROWN ROLLS

- 1 cup milk, scalded
- 1 cup shortening
- 1/2 cup sugar
- 1 teaspoon salt
- 2 cakes fresh yeast or 2 pkgs. dry yeast
- 2 well beaten eggs
- 4 1/2 cups enriched flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs. Add flour. Mix to soft dough. Knead on lightly floured board until smooth and elastic. (about 10 minutes) Place in greased bowl. Let rise in warm place (82°) until double. Punch down. Cover. Let rest 10 minutes. Shape balls about golf ball size. Roll each in melted butter, then in sugar-nut mixture. Place in greased Angelfood pan. Cover. Let raise till double. Bake in moderately hot oven (350° to 375°) 40 minutes.

## SUGAR-NUT MIXTURE

- 3/4 cup sugar
- 1 teaspoon cinnamon
- 1/2 cup finely chopped English walnuts
- 1/2 cup raisins

*Eleanor Martin (Mrs. Frank L.)*

Eleanor Martin  
Mrs. Frank L. Martin



## Sandwich Nut Bread

3 cups flour,  
3 ts. baking powder (Calumet),  
1 ts. salt

$\frac{3}{4}$  cup sugar

1 cup chopped walnuts

2 eggs

$1\frac{1}{4}$  cups milk


4 T. melted butter or  
other shortening.



Sift flour once,  
measure, add baking  
powder, salt and  
sugar, and sift again.

Add walnuts and  
mix well. Beat eggs  
and add milk. Add  
this mixture to dry  
ingredients and blend.

Add shortening. Bake  
in a greased loaf pan  
in a 350 degree oven  
one hour and 10 min-  
utes or until done.

 Mrs. Frank E. Greene



### TOMATO CHEESE BISCUITS

- 2 cups sifted flour (all purpose)
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons margarine or butter
- 1 cup (1/4 lb.) grated cheese (American)
- 2 tablespoons chopped parsley
- 3/4 cup tomato juice (about)

Sift together flour, baking powder, and salt. Cut in shortening with blender, or two knives until mixture resembles coarse corn meal. Cut grated cheese into flour mixture. Add parsley and mix well. Stirring with a fork add enough tomato juice to make a soft dough. Turn out on floured board; knead lightly for 30 seconds. Pat or roll dough lightly 1/2 inch thick; cut with 2-inch biscuit cutter. Place on ungreased baking sheet. Bake in hot oven (450° F) 10 minutes or until golden brown. Makes about 16.

Make smaller for tea biscuits.

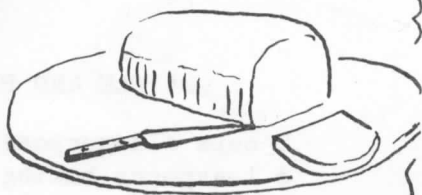
Suggested fillings: Lobster salad; tuna salad; chopped ham and pickle; chopped sardine mixed with 1/8 teaspoon dry mustard and 1/2 teaspoon lemon juice; deviled ham mixed with mayonaise and green pepper.

Kay Duffy  
*Kay Duffy*  
(Mrs. John E. Duffy)



### White Bread

- 1 1/2 cups milk
- 1 1/2 cups water
- 3 tablespoons sugar
- 3/4 tablespoon salt
- 1 yeast cake
- 1/4 cup luke warm water
- 2 tablespoons of butter
- 1 tablespoon lard
- bread flour about 9 cups



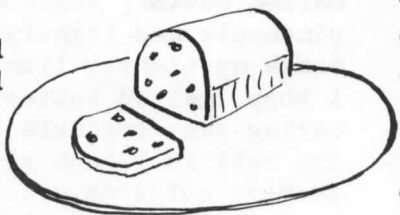
Scald milk and water; add butter, lard, sugar and salt. Let cool.

Dissolve yeast in warm water. Combine with milk mixture. Add flour 2 cups at a time beating after each 2 cups until dough is soft, not wet. Knead and let rise until double in bulk. Put into 3 medium sized buttered bread pans. Let rise again. Rising time in pans is about two hours. Bake in 375 degrees for 10 minutes reduce heat to 325 degrees and continue baking for 40 minutes longer. King Arthur bread flour is best for this recipe.

Mrs. James H. Lynch, Jr.

### Raisin Bread

- 1 1/2 cups milk---heated
- 1/2 cup butter or lard
- 1/2 cup sugar
- 1 tablespoon salt
- 2 yeast cakes
- 1/3 cup warm water
- 4 beaten eggs
- 1 1/2 cups raisins
- bread flour about 5 1/2 cups



Pour hot milk over raisins, butter, sugar and salt. Let cool.

Dissolve yeast in warm water. Beat eggs. Combine with yeast and milk mixture. Add 5 cups sifted bread flour and mix well. Add more flour if dough is too soft. Stir until dough comes away from side of bowl. Let rise until double in bulk. Knead and let rise again. Put into two medium sized buttered bread pans. Brush top with butter, and sprinkle with sugar. Let rise again. Bake in moderate oven at 375 degrees for 10 minutes. Reduce heat and bake 40 minutes longer at 325 degrees.

## APPLE AND PINEAPPLE ROLLS



2 cups all-purpose flour  
3 teaspoons baking powder (double action)  
1/2 teaspoon salt  
1/3 cup shortening  
2/3 cup milk  
2 tablespoons butter, melted  
1/4 cup granulated sugar  
1 1/2 teaspoons cinnamon  
1 1/2 cups chopped peeled apple  
No. 2 tin crushed pineapple, drained  
1 tablespoon melted butter  
3 tablespoons brown sugar

Sift flour, measure and resift with baking powder and salt 3 times. Cut in shortening with pastry blender or 2 knives. Add milk all at once and stir just until dough stiffens; then turn out onto floured board, knead 8 to 10 times, and roll or pat out in rectangular sheet 9 x 12 inches, 3/8 inch thick. Spread with the 2 tablespoons melted butter, sugar and cinnamon. Mix apple and pineapple and lightly spread over dough. Roll dough up tightly like jelly roll. Pour the 1 tbsp. melted butter into bottom of 8" square baking pan; sprinkle brown sugar evenly over it. Cut roll in 1-inch slices; place close together in pan, cut side up. Bake in a moderately hot oven (425° F), about 30 minutes, or until done. Makes 9 to 12 biscuits.

This may be served as coffee cake or with whipped cream as a dessert.

Mary Farrelly



## Date and Nut Bread.

1 tablespoon of butter      2 cups of flour  
 1 cup sugar      1 teaspoon of soda  
 3/4 cups boiling water      1 egg  
 1/2 pkg. dates      1 teaspoon vanilla  
 1/2 cup nuts

Pour the boiling water over cut up dates and let stand.

Cream butter and sugar.

Add well beaten egg and mix well. Add dates and water. Add sifted dry ingredients and mix well.

Add vanilla and chopped nuts. Bake in loaf pan in 350° oven till done. About 1 hr.

Mrs. Lena Brown

The best things are nearest: breath in your nostrils, light in your eyes, flowers at your feet, duties at your hand, the path of Right just before you. Then do not grasp at the stars, but do life's plain, common work as it comes, certain that daily duties and daily bread are the sweetest things of life

— Robert Louis Stevenson

## California Nut Bread

- 2 cups sifted flour (all purpose)
- 3 teaspoons baking powder
- 1½ teaspoons salt
- ½ cup sugar
- 1 tablespoon grated orange rind
- ½ cup chopped dates
- ½ cup chopped nuts
- 1 egg, beaten
- ½ cup milk
- ½ cup orange juice
- ¼ cup melted butter



*Kay Duffey  
Mrs. John E.*

Sift flour once. Measure, add baking powder, salt and sugar and sift again. Stir in orange rind, dates and nuts. Combine egg, milk, orange juice, and shortening. Mix well. Add to flour mixture, stirring only enough to moisten flour. Pour into greased loaf pan. Bake in moderate oven (350° F) about 1 hour.

Easy Pineapple Pie (2 crusts)

- 1 can crushed pineapple
- 2 tablespoons of corn starch
- 3 tablespoons of sugar
- ¼ teaspoon salt
- 1 teaspoon lemon juice



Dissolve corn starch in pineapple juice. Combine with crushed pineapple. Add sugar, salt, and lemon juice. Fill 9-inch pastry lined piepan with mixture. Dot with butter. Adjust top crust. Paint with evaporated milk to give nice color. Bake in hot oven (450°) 10 minutes, then in moderate oven (350°) 15 minutes.

## Quick Brownies

- 13 Graham Crackers (rolled fine)
- 1 can condensed milk
- 2 1-ounce squares unsweetened chocolate (melted)
- ½ cup nut meats
- 1 teaspoon vanilla

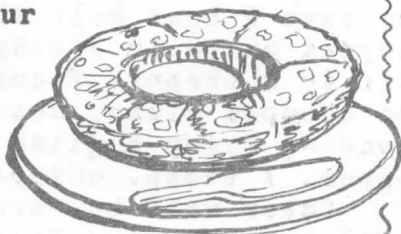


Blend Graham Crackers, condensed milk and melted chocolate. Add nuts and vanilla.

Bake in a greased eight-inch square pan in an oven of 325° for twenty-five minutes. Cut in squares desired size.

## COFFEE RING

2 quarts of All Purpose Flour  
2 tablespoons of shortening  
1/4 cups of powdered egg  
1 tablespoon of salt  
1 1/2 cups of sugar  
2 cups raisins  
1 1/2 yeast cake  
2 cups of lukewarm water



Put all dry ingredients in a bowl; add shortening. Mix well; be sure that shortening is thoroughly mixed in with other dry ingredients. Dissolve yeast cakes in lukewarm water. Add to dry ingredients. Mix until dough forms a dry ball. Let raise until twice its size. Punch the dough down; cover it until raised the second time. Turn out on board. Cut and roll like jelly roll, after sprinkling with cinnamon. Cut in sections. Place in pie plate, let raise twice its size. Bake in oven 350°. Butter tops, cool and frost with a light icing; sprinkle with chopped nuts.

*Sisters of Mercy  
Mt. St. Rita Convent  
Cumberland, R.I.*



## \*\* ANGEL GINGERBREAD\*\*

1/2 cup molasses  
1/4 cup shortening  
1/4 cup sugar  
1/2 cup hot water with 1 tresp. soda  
1 heaping cup flour  
1 egg  
1/2 teaspoon ginger

Beat egg and sugar. Add molasses, then hot water and soda. Fold in flour and ginger. Melt shortening and add last. Bake in moderate oven 350° about 35 minutes.

*Mrs. Joseph S. Lehane  
Newport, R.I.*