Here's The Staff Of Life At Its Tastiest

FAVORITE BREAD RECIPE

The busy wife of a school principal and mother of four active children, Mrs. John Hughes, Montague, still finds time to serve her family and the neighbors children her delicious home made bread. Her recipe calls for one yeast cake dissolved in one-half cup of water; 10 cups flour; 2 tbsp sugar; 1 tbsp salt and one half cup shortening.

The procedure: Add enough warm water to make soft dough; let rise until double in bulk; knead again and form into loaves. let rise in pan before baking Makes three large loaves.

ORANGE LOAF

Put rind of two oranges through chopper. Boil pulp in water for about 5 minutes. Drain and add 1 cup white sugar, then boil again for a few minutes. Cool, then add to following mixture:

Butter ,size of an egg
¾ cup sugar
1 large or 2 small eggs
3 cups flour
3 teaspoons baking powder
½ cup milk

Put in pan and let rise for 20 minutes. Bake in moderate oven for 1 hour.

Mrs. M. F. Rodd
Parkdale W. I.

OATMEAL BREAD

Temperature 325 degrees
Time 1-1¼ hours.
1 cup rolled oats
2 cups boiling water
When lukewarm add 1 yeast cake
1 tablespoon shortening
½ or ¾ cup molasses
1 teaspoon salt
1½ cups bran
¾ cup graham flour
Enough flour to knead down.

In the morning, cut down and let rise again. Put in pans and bake 1¼ hours.

Mrs. J. Sterling Gillispie,
Souris East

LEMON LOAF

6 tablespoons shortening
1 cup white sugar
2 eggs
Juice from 1-2 lemon and add to milk to make 1-2 cup.
1½ cups flour
2 teaspoons baking powder
½ teaspoon salt
Grated rind of lemon
½ cup walnuts
½ cup cherries

Bake 1 hour. Let cool 10 minutes. Brush top and sides with 1¼ cup icing sugar mixed with lemon juice.

Eva Lyle
St. Eleanors W.I.

BANANA BREAD

1¾ cups sifted flour
2 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
1-3 cup shortening
2-3 cup sugar
2 eggs
1 cup mashed bananas

Mix and sift flour, baking powder, baking soda and salt. Cream shortening, add sugar, then beaten eggs. Add flour mixture alternately with bananas, small amount at a time, beating until smooth. Turn into well greased loaf pan. Bake at 350 degrees F. for 1¼ hours.

K. Smith
Bedeque, W. I.

BANANA FRUIT LOAF

1¾ cups sifted all-purpose flour
2¾ teaspoons baking powder
½ teaspoon salt
½ cup chopped nuts
1-3 cup shortening
2-3 cup sugar
2 slightly beaten eggs
1 cup mashed bananas (3 to 4)
1 cup mixed candied fruits and peels
¼ cup raisins

Sift together flour, baking powder, salt. Add nuts, blend. Place shortening in mixing bowl and beat until creamy and glossy. Gradually add sugar to shortening, beating until light and fluffy after each addition. Add eggs and beat until thick and pale lemon in color. Add flour mixture and bananas alternately. Blend thoroughly after each addition. Fold in fruits, peels, raisins. Grease bottom only (not sides) of a loaf pan (approximately 4½ inches by 8½ inches by 3 inches). Turn batter into pan. Bake in a moderate oven (350 degrees. F.) 60 to 70 minutes) before turning out onto rack. Cool thoroughly. Brush top with corn syrup. Decorate with maraschino cherries, pineapple, and marshmallows. Make several cuts around marshmallows almost to centre. Press flat and sprinkle centres with mixture of lemon rind and coloured sugar.

Mrs. Robert Carter,
North Milton

FRUIT BREAD

2 cups sifted flour
4 teaspoons baking powder
½ teaspoon salt
¼ teaspoon cinnamon
¾ cup granulated sugar
¼ cup chopped citron peel
¼ cup raisins
1 cup milk
2 tablespoons chopped candied cherries
2 teablesppons chopped lemon peel
¼ cup chopped almonds
¼ cup chopped pecans
2 eggs well beaten
3 tablespoons butter or shortening melted

Method: Sift together flour, baking powder, salt and cinnamon in mixing bowl. Add sugar, prepared fruits and nuts. Mix well. Combine beaten eggs, milk and melted butter, add to dry ingredients, stirring just to blend. Turn into an 8 by 5 by 3 inch greased loaf pan. Let stand for 20 minutes. Then bake in moderately hot oven for an hour or more. Cool for several hours before slicing.

Mrs. Mabel MacLean
121 Water St., Ch'town

BROWN BREAD

Shortening (size of an egg)
½ cup molasses
1½ cups boiling water
1 cup bran
2 teaspoons salt
1 cup rolled oats
1½ cups cold water
1 yeast cake, dissolved
7 or 8 cups flour
Bake 1 hour.

Mrs. Lorne Dingwell
Eglington and Howe Bay W. I.

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