

## Seasonable Ideas for Housekeepers

### QUICK TREATS WITH BAKING POWDER—HOW LEAVEN CAME ABOUT IS TOLD

It is difficult to believe that the delicious biscuits, Sally-Lunns and breads, so greatly enjoyed, are descendants of the heavy slabs made from hand-ground grain and water and baked in the sun or near an open fire. These "breads" were made without a leavening agent.

In the late seventeen-hundreds the first records of leavening in the form of "pearlash" are found. Saleratus, a crude form of our baking soda, was later used but it had some disadvantages. It gave a decided flavor of soda and the products were coarse-grained and streaked with yellow. The use of soda and cream of tartar was first recorded about 1885. These two leavening agents produced most satisfactory results if they were combined in the right proportion but results were often uncertain. When baking powders, with carefully measured and blended ingredients, appeared on

the market it met with general approval of home-makers. One of the first uses of baking powder was in the making of batter breads.

Baking powder breads are delicious to eat, fine to have on hand and, best of all, they are easily and quickly made. The home economists of the Consumer Section, Dominion Department of Agriculture, say that these rich tender breads deserve three stars as menu glamorizers.

#### Peanut Butter Bread

2 cups flour  
4 teaspoons baking powder  
½ teaspoon salt  
½ cup sugar  
½ cup peanut butter  
1½ cups milk  
1 cup chopped dates

Sift first 4 ingredients together. Add peanut butter and mix in as for biscuits; add milk to make soft batter and beat thoroughly. Add dates. Put in

greased loaf pan, smooth top and bake in a moderate oven, 350 degrees F., about 1 hour. This is best when day old.

#### Oatmeal Bread

1½ cups all-purpose flour  
4 teaspoons baking powder  
1¼ teaspoons salt  
¼ cup brown sugar  
1½ cups fine oatmeal  
2 cups milk  
1 tablespoon melted fat

Mix and sift flour, baking powder, salt and sugar. Add oatmeal and stir well. Add milk and melted fat and beat only until smooth. Pour immediately into a greased loaf pan, 8" x 4" x 3". Bake in a moderate oven, 350 degrees F., for one hour or until done. After removing from the oven, brush the top of the loaf with melted fat. If loaf is to be cut in thin slices, let it cool in the pan.

#### Whole Wheat Orange Bread

2 orange skins  
½ cup sugar  
½ cup water  
2 tablespoons melted fat  
1 egg  
1 cup milk  
1¼ cups sifted all-purpose flour  
½ teaspoon salt  
5 teaspoons baking powder  
1¼ cups whole wheat flour

Put orange skins through a food chopper, add sugar and water. Cook 15 minutes. Add fat and allow to cool. Beat egg and add milk. Sift white flour with salt and baking powder, mix with whole wheat flour. Add half the dry ingredients to the egg and milk, then add orange and remaining dry ingredients, quickly, stirring only until mixed. Bake in a greased loaf pan 4½" x 10" in a slow oven, 325 degrees F., for about 45 minutes.

**ANGLO-GERMAN LIBRARY**  
LONDON, ©—The first Anglo-German lending library has been established in Hamburg. After an appeal through newspapers, 8,000 English books and an amount of cash were received to establish reading libraries in the British zone. Five others will be started in the near future.



"Stop exploding about that bill! That's the surprise present I bought for your birthday!"

### The Experts Say...

**EGGS IN SEASON**—Eggs, whether chocolate or colored, are a popular part of Easter season for the kiddies in the family.

In keeping with this egg-eating custom of Easter, home economists of the consumer section, Dominion Department of Agriculture, recommend serving eggs often during the festive season which is actually still on as the holiday continues.

**Easter Eggs**—Six hard-cooked eggs; two tablespoons chili sauce; salt and pepper to taste; tea biscuit dough (one recipe using two cups flour).

Cut eggs in half and remove the yolk. Mash yolks, add chili sauce and seasoning, and mix well. Refill egg white. Press the halves together to form whole eggs. Roll or pat out dough into

rectangle about one-quarter to one-third-inch thick. Cut into six squares. Wrap each egg completely in dough, moistening the edges of squares and pressing them together to seal in the egg. Place on baking-sheet and bake in a hot oven (425 degrees F.) for 15 minutes. Serve hot with well-seasoned tomato sauce. If desired cheese or tomato tea biscuit dough may be used. Six servings.

**NOT SO EASY TO COOK**—Speaking of eggs, many housewives would be offended if asked whether they knew how to cook this all-round food. But easy as it may seem, do they know how to cook their eggs to bring out the proper flavor, tenderness, and attractiveness.

Boiling water may be used to start cooking eggs in the shell. The water, enough to cover the eggs, should be brought to the boiling point. To prevent cracking of shells, the eggs should be

lowered into the water with a teaspoon.

Eggs cooked in the shell should never be boiled, as high temperatures toughen protein.

**Broiled Eggs**—Heat thin layer of fat moderately hot in a skillet, and then drop the eggs in gently from the cup into which they have been broken. The eggs are cooked about a minute, and then the skillet is placed under the broiler which has been preheated to a moderate temperature. Broil from two to four minutes, or until the desired firmness is reached.

Cream may be added before the eggs are placed under the broiler. A small amount of cream, less than a tablespoon for each egg, may be poured around the eggs after the outer edges are cooked and before the eggs are placed in the broiler.

Variations of broiled eggs are simple to prepare. Buttered bread crumbs or grated cheese, about one teaspoon of crumbs or cheese for each egg, may be sprinkled over the tops of the eggs before they are placed under the broiler. It is best to use a dish for broiling which also can be used at the table.

**GET NIGHT FIGHTERS**  
**STOCKHOLM**, ©—The Royal Swedish Air Force has decided to form a special night fighter wing to be trained and equipped with the most modern planes. The type to be chosen is as yet a secret but speculation seems to lean heavily toward the British "Mosquito."

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**Maple Syrup** .28  
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