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Hot Breads for the Unexpected Guests

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Two Somethings for Rainy Day Entertainment

By HARRIET SCHLEITER

THE bugle call draws the soldier forward to his duty whether he goes eagerly or with unwilling steps. The bugle is his master. The crack of the pistol sends the runner off down the cinder track to do his best. So to each person in every walk of life there is one sound that means, "You've got to do your best. Now! There are those who depend on you!" It does not matter whether those who depend are an expectantly clapping audience in a theatre or weak and helpless patients in a hospital.

To the mother, the sound of restless little voices saying, "Mother, what shall we do?" is the call she must never fail to answer. What shall they do? When the elements decree that the little ones shall not seek the out-of-doors; when books are too ponderous to be interesting, and one hasn't time to make them so; when games are very, very old and tiresome, and little faces are raised expectantly—*what shall they do?*

A soldier would as soon shrug his shoulders at the bugle sound, or a doctor turn away from a dying patient, as a mother would blot out the trustfulness in those little upturned faces.

Very, very often, at times like this, one turns to Friend Scissors for help. When one sees him all bright and shiny, with a fat tube of paste beside him and a pile of bright colored magazines near by, it is often a spur to lagging inspiration. Add to these articles, a shoe box and a piece of colored tissue paper and I will tell you how to make a "Fairyland Box" that is every bit as interesting for little people as it sounds.

Line the inside of the box with tissue paper, and paste on the sides, fairy castles and flowers, cut from the colored advertisements in magazines. There are many of this type, you will find when you look for them. Also there are pictures of little fairy creatures, that, when pasted to stiff paper with a little strip connecting their



Hoops, balloons and roller skates are good enough as out-of-door entertainment, but it takes a resourceful mother to answer that rainy-day question, "What shall we do?"

back to the floor, as a prop, will stand alone in a most life-like manner.

Now, cut a hole about an inch and a half square in one end of the box. This is to peep thru when the box is completed. For finishing touches, fasten little paper birds or baskets of flowers on a thread, and hang them through the cover, which is made by stretching another piece of colored tissue paper over the top of the box and pasting it firmly on the edges.

When the wonder filled childish eyes peep through the hole, the question of what to do is, for the time being answered.

As to a paper doll house, you know how paper dolls tend to scatter themselves and wardrobes thru every room in the house. They spill themselves out of boxes as fast as they can be put in. And any child will tell you that their clothes are always mixed in a most distressing

manner. The implements of amusement in this case, consist of, some furniture and seed catalogs, a note-book of heavy paper and envelopes of different sizes, crayons, and of course, scissors and paste.

On the right-hand of the note-book paste an envelope, lengthwise, with the flap turned toward the inside of the book. Measure where the doll's head will come, and there cut a hole large enough for her head to show thru. Cut it so it can be closed or opened, dormir window fashion.

In the seed catalogs there will be some colored flowers that may be pasted all around the envelop house. With the crayons the children can put curtains in the windows, and on the opposite page they can fit out a lovely room for the doll with rugs on the floor and a fine array of furniture.

There—There are two somethings to do!

Hot Breads for the Unexpected Guests

By GRETA THORNE

WHEN guests arrive at an inopportune moment the housewife who has a store of good emergency recipes can meet the situation unruffled and composed. Emergency hot bread recipes will greatly aid in planning a hasty meal especially in a small town where there are no delicatessen shops from which the housewife may buy her baking. A good pattern baking powder biscuit recipe has many variations which will give variety to a meal as well as supply the necessary bread for lunch or dinner.

Baking Powder Biscuits

3 cups flour 1 cup milk.
6 tps. baking powder 3 tbs. fat
1 1-2 tsp. salt

Method: Sift the flour, baking powder and salt. Work the fat into the sifted ingredients with a fork or the finger tips. Add the milk. Roll out and cut in circles. Bake in hot oven.

Variations:

(1) Drop Baking Powder Biscuits may be made by adding 1 1-2 cups of milk instead of 1 cup milk to above recipe. Drop on pans and bake.

(2) Make pattern recipe—Roll out in rectangle and spread with cinnamon and melted butter. Roll ou dough. Cut and bake as cinnamon rolls.

(3) Roll out dough and spread with chopped nuts and dates or raisins. Cut and bake.

(4) Add 3-4 cup of grated cheese to 3 cups flour in above recipe.

(5) Add 3-4 cup of Sultana raisins or dates.

Luncheon Rolls are very delicious and quickly made for the hurried dinner.

2 cups flour 2-3 cup milk
3 tsp. baking powder 2 tsp. sugar
1 tsp. salt 2 tsp. melted fat.
1 egg

Method: Sift dry ingredients, combine with milk and fat. Add egg which may

be beaten separately. Roll out and fold as for Parkerhouse rolls. Bake in a moderate oven.

Muffins are always nice to serve for breakfast with marmalades and jam and re easily made as well.

2 cups flour 1 cup milk
3 tsp. baking powder 4 tbsp. sugar
1 tsp. salt 4 tbsp. melted fat.
1 egg

Method: Sift flour, baking powder and salt. Combine with milk, sugar and fat. Add eggs beaten together or whites didded and beaten separately. Drop into muffin pans. Bake.

Variations:

(1) May vary above rule by substituting 1 cup corn meal, 1 cup rye or 1 cup rolled oats for 1 cup of flour.

(2) May add 1-2 cup dates, raisins, or nuts.

(3) Add 1-2 cup fresh blue berries to above recipe.