Schmidt baker gives unusual toast recipes

Homemakers looking for interesting breakfast ideas and simple, tasty breakfast were outlined and designed in recipes should explore French toast, the simple way to set the mood for a pleasant day. Ingredients to perform wonders include eggs, brush the heating surface of the griddle, onto the frying pan with margarine, salt, oil or shortening and with a minimum of watching, brings the day's attitude. Take it a step further and add a pinch of cinnamon, sugar or even a dash of nutmeg.

Gone are the days when browned cinder tender French toast was a simple treat. Hot off the griddle, onto the breakfast dish on the menu or, in which there was some style plated, eat the easily accomplished in the kitchen or break fast table.

ANY ONE interested in a recipe hobby would find French toast material aplenty. This versatile subject can be made of fried, in a 450 degree oven or even in the broiler. Some popular French toast recipes on an index card for quick reference.

"IN OUR HOME," the topic fried toast material gave rise to one lifelong favorite, a fluffed mixture of fried in a 450 degree oven. Add green pepper and onion to the egg mixture for a delicious variation.

FOR SCRAMBLED French Toast use equal slices enriched white bread, three eggs well beaten, one-half teaspoon salt, three-fourth cup of milk, bacon drippings or shortening, butter or margarine, maple blended syrup, and eight slices crisp cooked bacon (optional).

Preheat griddle or 325 degree oven. Cut bread into small cubes. Add to remaining ingredients except syrup and bacon. Pour over bread cubes and stir until bread is well moistened. Serve with maple blended syrup and bacon.

FOR ORANGE French Toast, add one-half teaspoon salt and grated rind of one orange to the egg mixture. Dip bread in mixture and fry on griddle. Serve with orange juice and honey.

THE SWEETS are saved for last. Simple cream of tartar biscuits, which is a specialty of the Department of Home Economics of the Curing has no eggs, no shortening, no sugar, no leavening agent, no salt, no milk, no butter, no lard, no oil, no cream, no cheese, no nuts, no raisins, no fruit, no chocolate, no cinnamon. Sweet potatoes are a specialty