FOOD FOR THOUGHT

European Holiday Bread

lose your eyes. You're in a European kitchen at holiday time. Whether it's today or a hundred years ago the sweet scents are still the same: spicy aromas that signal Christmas baking—breads, cakes, cookies, all fragrant with cinnamon, ginger, cloves, allspice, nutmeg and cardamom.

In the Swiss Christmas Bread (background) you'll detect just a hint of licorice in the melange of fruit and spice flavors which make this specialty such a treat. The source is anise (other licorice-y spices are caraway and fennel seed), which joins allspice and nutmeg for the spicing. The combination is quite ambrosial with the golden raisins, chopped dried apples and red and green candied cherries. To complete the picture, the loaf is given a lemon glaze and sprinkled with candied cherries and slivered almonds.

Spicy baked goods like this have been setting the holiday mood for hundreds of years in the lands of their origins. This traditional European favorite will make a fine way to enrich your holiday menus this year.

SWISS CHRISTMAS BREAD About 6 cups unsifted all-purpose flour,

1/4 cup sugar

2 packages quick-rising active dry yeast

l teaspoon salt

1 1/4 cups milk

3/4 cup butter or margarine

2 eggs

I cup each golden raisins and chopped dried apples

1/2 cup coarsely chopped mixed red and green candied cherries

I teaspoon each ground allspice and nutmeg and anise seed

I teaspoon grated lemon peel

l cup water

1/2 cup chopped almonds
Lemon Glaze (recipe follows)

Slivered almonds and candied cherries In a large bowl of an electric mixer combine 2 cups flour, sugar, yeast and salt; mix well. In a small saucepan combine



milk and butter; heat just until very warm to the touch (125 to 130 F). (Butter does not need to melt completely.) Pour liquid into flour mixture; beat at medium speed for 2 minutes. Add eggs and 1/2 cup flour; beat at high speed for 2 minutes. With a wooden spoon stir in enough remaining flour to make a soft dough. Turn out onto a lightly floured surface; knead until smooth and elastic, 8 to 10 minutes. Place in a greased bowl, turning to grease top. Cover; let rise in warm place free from drafts until doubled in bulk, about 30 minutes. Meanwhile, in a medium saucepan combine dried fruits, cherries, allspice, nutmeg, anise seed, lemon peel and water. Bring to a boil; reduce heat; cover and simmer until all liquid has been absorbed, about 5 minutes. Remove from heat; let cool, then stir in almonds

and 2 tablespoons flour. Punch down dough. On a lightly floured surface press dough until ½-inch thick. Spread half the fruit mixture on top; fold dough over fruit and knead gently. Repeat using remaining fruit. Divide dough into 2 equal portions. Shape each into an oval. Place in 2 greased 9 x 5 x 3-inch loaf pans. Cover; let rise until doubled in bulk, about 30 minutes. Preheat oven to 350 F. Bake on lowest rack position until bread sounds hollow when tapped with knuckles, about 40 minutes. Cool on wire racks. Spoon Lemon Glaze over breads and sprinkle with almonds and cherries.

YIELD: 2 (9-inch loaves)

Lemon Glaze: In a small bowl mix together 1 1/4 cups confectioners sugar and 1 tablespoon lemon juice until smooth

CELEBRITY ROUNDUP

Who was Joe Comfort?

By Ida M. Peters

Q. I saw a dynamite trio of bad sisters at the Apollo Theatre in New York. Please run a picture of them and give me some background if you can. I think they were called Sweet Obsession.

New Orleans, LA

A. Sweet Obsession, from Detroit is a trio made up of three, under-twenty, Green sisters, Keena, Klmmala and Michelle. They made their national television debut on "The 1988 Rhythm and Blues Awards" at the Apollo Theatre and rocked the house with their hit single, "Gonna Get Over You."

Q. Please settle a bet. I say the largest hotel in the world is The Waldorf Astoria in New York. My friend says it's a hotel in Russia.

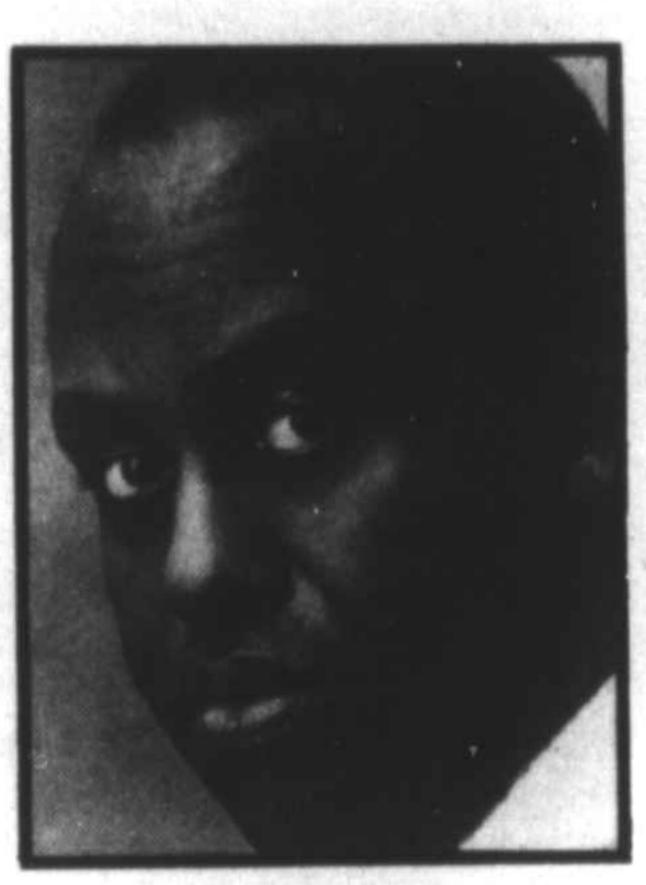
M.K.L. Baltimore, MD

A. You are both right. The hotel with the most rooms in the world is the 12-story Hotel Rossiya in Moscow, USSR with 3,200 rooms. The Waldorf Astoria Hotel on Park Avenue in NYC is the largest commercial hotel in the world. It is 47 stories and has 1,852 guest rooms.

Q. I need some information on Bill Duke, the actor and director. I understand he will direct a PBS production of "A Raisin In The Sun," for American Playhouse in January, 1989. I understand he will include scenes in the production that have never been seen before.

SAM MAPP Washington, DC

A. Bill Duke, a Poughkeepsie, NY native, is a graduate of Boston University and received his MFA from New York University School of the Arts. He attended the American Film Institute and received a Life Achievement



Bill Duke



B.B. King



Sweet Obsession

All letters should be addressed to DAWN Magazine, 628 N. Eulaw St., Baltimore, Md. 21201. All questions are welcome, but while Dawn cannot provide individual answers, questions of general interest will be used in this column.

Award as Best Young Director in 1979. He has appeared in Arnold Schwarzenegger films, "Predator" and "Commando" and with Carl Weathers in "Action Jackson." He has directed over 70 episodes of prime-time network TV and cable shows. He has directed episodes for "Cagney & Lacey," "Hill Street Blues," "Dallas" and "Miami Vice."

For this special "Raisin" which stars Danny Glover and Esther Rolle, Duke has restored some of the original scenes to the play which deal with abortion and feminism. They were originally cut from the Broadway play to get it under three hours.

Q. Was the Joe Comfort who died recently from Mississippi and was he the same one who played with Nat King Cole and Lionel Hampton?

G.M.J. Columbia, MD

A. Yes! Joe Comfort, 71, was the jazz bass player who backed Nat King Cole and Lionel Hampton. He died of cancer Oct. 29 in West Los Angeles. A trumpeter in the Army, the Mississippi native was bassist on many of Frank Sinatra's biggest hits including "I've Got You Under My Skin" and "Strangers In The Night." He recorded and toured with Nat King Cole, Duke Ellington, Nelson Riddle and Sammy Davis, Jr. He retired about eight years ago.

Q. Recently B.B. King played the Beacon Theatre in N.Y. and put on a fabulous four-hour show with John Lee Hooker. My newspaper said King was 70. How old is he?

New York, NY

A. B.B. King (Riley B. King) is 63 according to my directory. He was born Sept. 16, 1925 in Itta Bena, MS.