

## This day is "best of all"

Take today. Fill it to the brim with children, good neighbors and old friends. It becomes a day of your own making. A warm day of home and husband: fragrant with the magic you make in the kitchen . . . serene with the comfort only you can give. It's a contented pattern of time.

Time — that's the secret. Time to recognize the bright colors in a gingham day. Then you can see to add a color if you please, and

weave contentment into other lives. Then you make days to remember: gay and green, bright blue.

Looking back through memories, you'll find a day you may have marked for childhood. It was a green and blue day — bright with youth. Remember? But today, see your children on the hill and know they will come running to you soon. And you'll look at the new colors of today. That day past was a good young day — but now is best of all.

## Begin a "best of all day" this way!

### ALMOND BUTTER ROLLS

1 cake or package yeast  
¼ cup lukewarm water  
½ cup milk  
½ cup butter  
½ cup sugar  
2 eggs  
1½ teaspoons salt  
½ teaspoon almond extract  
3 cups all-purpose flour

#### Filling

1 cup chopped or slivered almonds  
¾ cup sugar  
1 tablespoon grated orange rind  
½ cup melted butter

Dissolve yeast in warm water. Heat milk just to boiling. Cool to lukewarm. Cream butter and sugar well. Beat in eggs, one at a time. Add yeast mixture, salt, milk and almond extract. Gradually blend in flour, blending well. Cover dough and re-

frigerate overnight. To prepare for baking, combine filling ingredients and mix lightly. Divide dough into halves and roll each portion to 10 x 15-inch rectangles. Spread each with half of filling. Roll as for jelly roll, to make 15-inch rolls. Cut in 1-inch slices; place cut side down on lightly buttered baking sheets. Let rise until light, about 1½ to 2 hours. Bake in moderate oven (350°) about 20 minutes, until golden brown. Serve warm. Makes about 2½ dozen rolls.

If baked rolls are refrigerated overnight, they may be re-heated by placing them in a tightly covered pan or wrapping them in aluminum foil. Bake in a 350° oven about 10 minutes. For frozen rolls, do the same, baking about 15 minutes. (If rolls have been frozen long enough to partially dry out, sprinkle pan or foil very lightly with water before adding rolls).

Let a fragrant serving of yeast rolls or hot breads surround tomorrow's breakfast — and you'll start another day smiling. If you're a sleepy-head, you don't have to get up hours ahead of time to serve yeast rolls. Bake a big batch one afternoon — freeze enough for a special Sunday breakfast!

Even a novice at handling yeast dough will breeze right through the making of melt-in-your-mouth Almond Butter Rolls. An easily-put-together refrigerator dough makes these pretty coffee snails rich but not too sweet under a crusty sugar topping. Add crisp almonds for flavor and a touch of elegance! Serve for a company brunch, a morning or afternoon coffee party and for a family breakfast. (Make up a batch to store in the freezer, so you'll have them on hand for any occasion.)



Almond Butter Rolls, easy to make, delectable to eat, they're just right for a company brunch, an afternoon coffee party or a best of all family breakfast.