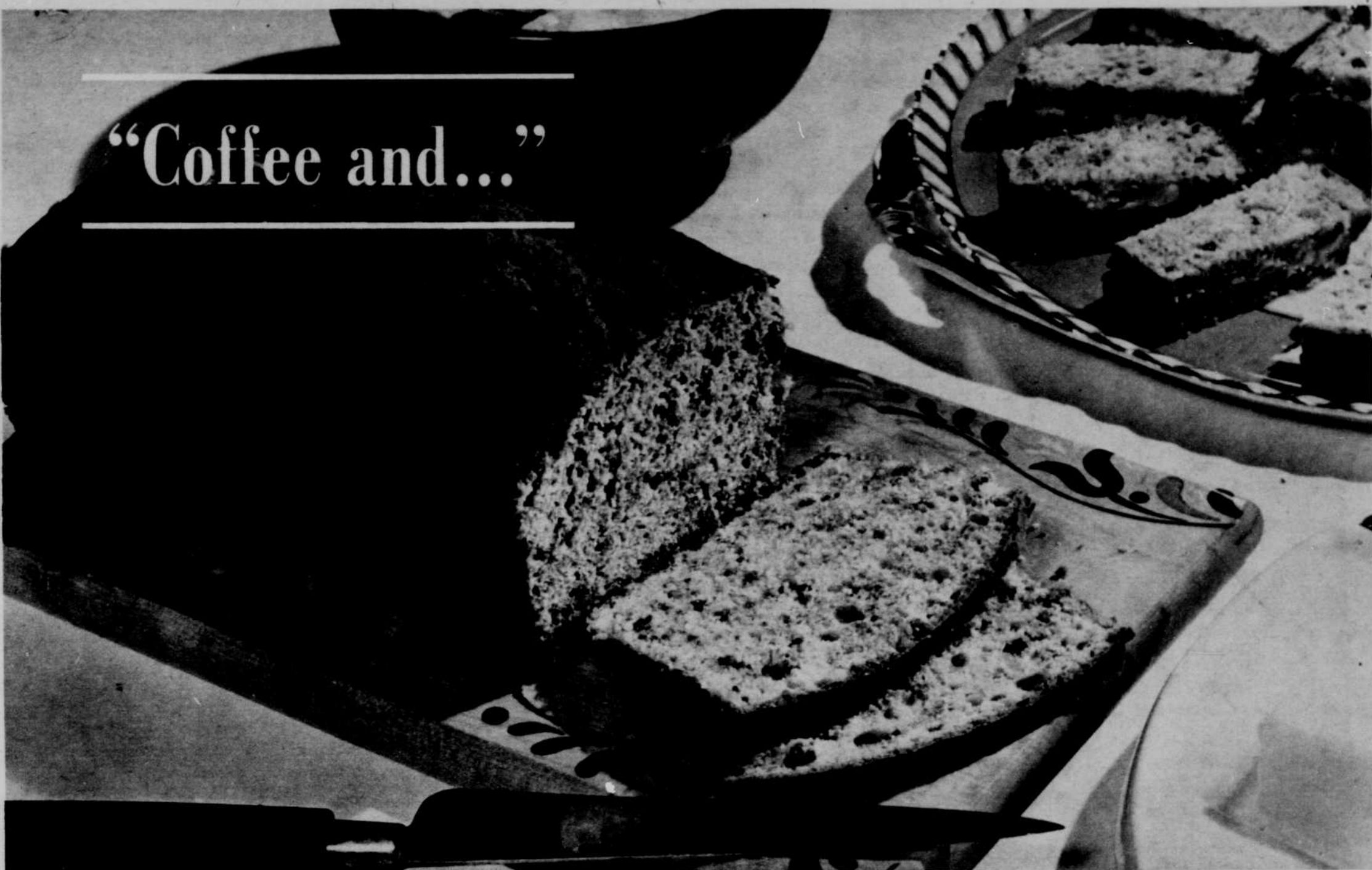


"Coffee and..."



The best of all thing about neighbors is the fact that they're there. Right next door to you. And they stop in for coffee. And thus begins a sweet time to sit back and take another look at the day. It also is the time that cements friendships. The confidences shared over a second cup of coffee — along with recipes and advice on child-rearing — turn acquaintances into "best of all" friends.

Whether they telephone ahead to ask if the coffeepot is on or suddenly knock on your back door, you can have "coffee and . . ." on the kitchen table in minutes with one of these recipes.

The cooling loaf fresh from the oven will go like lightening, but the second loaf can go into the freezer. If you divide that loaf into coffee party portions before you freeze it, you can defrost what you please at a doorbell's notice.



CRANBERRY BANANA TEA BREAD

1 3/4 cups sifted all-purpose flour	2/5 cup sugar
3/4 teaspoon soda	2 well-beaten eggs
1 1/4 teaspoon cream of tartar	1 cup mashed ripe banana (2 or 3)
1/2 teaspoon salt	1 cup cubes of jellied cranberry sauce
1/2 cup butter	

Heat oven to 350°. Sift together flour, soda, cream of tartar and salt. Beat butter until creamy. Add sugar gradually, beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with bananas, a small amount at a time, beating after each addition until smooth. Very carefully fold in cranberry sauce cubes. Turn into well-buttered loaf pan, 8 1/2 x 4 1/2 x 3 inches and bake in moderate oven, 350°, about 1 hour, or until bread is done. Makes 1 loaf.

QUICKIE CEREAL BREAD

2 cups sifted all-purpose flour
2 1/2 teaspoons double-acting baking powder
1 teaspoon salt
1/2 cup sugar
1 well-beaten egg
1/4 cup milk
1/4 cup molasses
1/4 cup melted butter
1/2 cup chopped raisins (optional)
1 cup whole wheat flake cereal

Sift flour together with baking powder, salt and sugar. Combine egg, milk and molasses. Add to flour mixture. Add butter, then mix only enough to dampen flour. Fold in raisins and cereal.

Bake in buttered 8 x 4 x 3-inch loaf pan, in 350° oven until done, about 1 hour. Cool. Wrap in damp cloth or waxed paper and store several hours or overnight before slicing.



STREUSEL COFFEE CAKE

1 teaspoon sugar	1 cup milk
1/4 cup lukewarm water	1/4 cup butter
1 package dry yeast	1/2 cup sugar
3 1/2 cups sifted all-purpose flour	1 teaspoon salt
	2 eggs

Dissolve 1 teaspoon sugar in lukewarm water. Add yeast. Let stand 10 minutes. Scald milk. Cool to lukewarm. Stir yeast solution thoroughly and add to lukewarm milk. Stir in 1 1/2 cups flour; beat until smooth. Cover and let rise in warm place until light (about 45 minutes).

Cream butter; add 1/2 cup sugar and salt and combine with yeast batter. Add eggs and beat thoroughly. Stir in remaining flour. Mix well.

Spread dough in two well buttered shallow pans (7 x 11 x 1 1/2"). Cover and let rise in warm place until light (about 1 hour). Add streusel topping. Bake in 400° oven for 18 minutes.

Streusel Topping

1/4 cup flour	1/4 cup softened butter
1/2 cup sugar	2 teaspoons cinnamon

Blend all ingredients to crumbly mixture and sprinkle over cakes.



RAISIN SWIRL LOAF

1 cup milk	3 1/4 cups sifted all-purpose flour
3 tablespoons butter	Milk
3 tablespoons sugar	1/4 cup sugar
1 teaspoon salt	1 1/2 teaspoons cinnamon
1 large egg	1 cup light or dark raisins
1 package dry yeast	
3 tablespoons water	

Bring milk rapidly to a boil. Remove from heat and stir in butter, 3 tablespoons sugar and salt. When mixture is lukewarm add beaten egg and yeast softened in water. Add flour to make a moderately stiff dough.

Knead lightly, return to pan, cover and let rise until light and double in bulk, about 1 1/4 to 1 1/2 hours. Turn out on floured board and roll into an oblong about 7 x 21 inches. Brush entire surface with milk and sprinkle with 1/2 cup sugar and cinnamon. Cover evenly with chopped raisins, pressing them gently into the dough.

Starting from the narrow edge roll up tightly, as for a jelly roll, keeping ends of roll pushed in (so roll is no longer than the baking pan). Seal lengthwise seam and ends by pinching dough together.

Place, seam side down, in well-buttered 10 x 5 x 3-inch bread pan. Brush top of loaf with oil and let rise until double in bulk and rounded up over top of pan, about 1 hour. Bake in 375° oven 35 to 40 minutes. Brush baked loaf with butter. Cool thoroughly before storing.