



FRANKO'S FAVORITES

Dear Readers,

About four weeks ago, Eddie and I put up a bird feeder (after getting permission from the condo board) and filled it with premium bird seed. It is supposed to be squirrel-proof and up to this past weekend, I think it was bird-proof. I can't tell you how excited I was when Eddie told me we had Mr. and Mrs. Cardinal visiting. I hope they tell their friends.

Carol

NUT AND RAISIN ROLLS

Sift together 2 ½ cups all-purpose flour, 4 tsp. baking powder, ½ tsp. salt and 1 Tbsp. sugar. Add 5 Tbsp. melted shortening and 1 beaten egg to 2/3 cup milk and add to dry ingredients, mixing well. Turn out on floured board and knead lightly. Roll out very thin. Spread with softened butter and sprinkle with raisins, chopped nuts and small amount of sugar. Cut into about 4" squares. Roll up each as for jelly roll. Press edges together and brush over with yolk of egg mixed with a little cold water and sprinkle with more nuts and sugar and allow to stand in greased pan for 15 minutes. Bake in 400 degree oven for 20 to 25 minutes. Makes 18 rolls. (Amounts of raisins, nuts and sugar to your liking.)