



APRICOT DOUGHNUT RECIPE EARNS \$100 FOR GIDDINGS GRANDMOTHER

'BAKING HEART' OF TEXAS IS CONTEST AREA

The Baking-Recipe-of-the-Month contest is unique because it is specially designed for a unique part of America—the Home Baking Heart of Texas.

Here, where delicious yeast breads are the pride of all good cooks, this continuing monthly contest invites friendly competition, and the exchange of outstanding recipe ideas, between every homemaker and her neighbors.

There will be new cash prizes every month, new opportunities for homemakers to win deserved recognition for their baking skill.

An extra benefit—particularly for women who have never experienced it—will be the deep satisfaction of working with Gladiola Hard Wheat Flour. It's the flour made expressly for yeast breads, Texas style.



MRS. MARTIN MOERBE, Giddings, Texas

'Couldn't make them without Gladiola Hard Wheat Flour,' says Mrs. Martin Moerbe

Tender raised doughnuts with shiny glaze and luscious hearts of apricot jam, created in the busy kitchen of Mrs. Martin Moerbe, Box 546, Giddings, Tex., have earned a special \$100 award from the Gladiola Flour people as the Baking Recipe of the Month.

This recognition of superior baking is a forerunner of the continuing monthly recipe contest announced by Gladiola in this issue of Glad Times.

Mrs. Moerbe is donating half the money to the building fund of Immanuel Lutheran Church in Giddings.

Has 5 Grandchildren

This month's baking award winner is the mother of four grown children and has five youngsters on her lengthening list of grandchildren. Her complete recipe, one of many sweet dough variations with which she has delighted her family through the years, is printed on this page for Glad Times readers.

Mrs. Moerbe's only worry now is that some women will use an all-purpose flour when they try her recipe. "Naturally they'll be disappointed, and they'll probably blame it on me. So please tell everybody I couldn't make these doughnuts without Gladiola Special Hard Wheat Flour."

11 CASH PRIZES EVERY MONTH

Here are easy contest rules

1. Anyone may enter Gladiola's Baking-Recipe-of-the-Month contest except employees (and their families) of Fant Milling Co., its affiliated companies and its advertising agency.
2. Write down your favorite baking recipe using Gladiola Special Hard Wheat Flour. List all ingredients, then explain briefly each step in the procedure.
3. Cut off the strip that says "Gladiola Special Hard Wheat Flour" from the folder enclosed in every bag. Send it—with your recipe, name and address—to Glad Times, Sherman, Texas.
4. You may send in as many recipes as you wish. Mail each recipe in a separate envelope, enclosing a Gladiola strip as explained in Rule No. 3.
5. Each month's recipes are judged separately, with an independent graduate home economist as the final judge. Recipes received in January will be eligible for prizes to be announced in April.
6. For the outstanding recipe received each month, Gladiola will pay \$100. Half the prize money—\$50—goes to the homemaker who submitted the recipe. The remaining \$50 goes to the church of her choice as her special contribution.
7. Ten other recipes will be chosen each month for Honorable Mention prizes of \$10 each.
8. All recipes submitted become the property of Fant Milling Company, Sherman, Texas, with full publication rights. Recipes cannot be returned.

Dough with Character

In Mrs. Moerbe's opinion, too many home bakers these days forget that the vital ingredient in yeast breads is flour. "That's where you win or lose," she maintains, and points out that even the best cook in the world can't make good yeast bread dough with flour intended for other purposes.

"When you start with Gladiola Hard Wheat," she says, "your dough has strength and character you can see and feel. When you push it, it pushes back. It's 'bouncy'—almost as if it's alive and breathing. Smooth as silk, too, not sticky with starch. And it's a flavor-holder, not a flavor-loser."



GLADIOLA SPECIAL
HARD WHEAT FLOUR

Baking a 'Joy'

Mrs. Moerbe believes Gladiola's Baking-Recipe-of-the-Month contest will stimulate new interest in yeast bread baking—especially among young wives. "It's not a mysterious art," she insists. "It's a joy, and more people ought to know about it."

Complete information about the contest, which pays \$200 in cash prizes every month, appears in this issue of Glad Times.

GLAZED APRICOT DOUGHNUTS

Gladiola's Baking Recipe of the Month

Mrs. Moerbe's Glazed Apricot Doughnuts

1 cup shortening	½ cup warm water	9 (or more) cups sifted
1 cup sugar	1 package active dry	Gladiola Special
2 teaspoons salt	yeast	Hard Wheat Flour
2 cups boiling water	2 teaspoons sugar	½ cup apricot jam
2 eggs, well beaten		Deep fat for frying

Place shortening, sugar and salt in large mixing bowl. Pour boiling water over and cool to lukewarm. Dissolve yeast and 2 teaspoons sugar in ½ cup water. Stir eggs and yeast into cooled mixture. Stir in enough Gladiola Special Hard Wheat Flour to make a soft dough. Work dough in the bowl until smooth, about 10 minutes. Cover and place in refrigerator overnight to rise.

Punch down, divide and roll on lightly floured board to a very thin sheet. Cut rounds with a large biscuit cutter. On half the rounds place a scant teaspoonful of apricot jam or preserves, top with remaining rounds and pinch edges to seal. Let stand 15 minutes.

Have ready fat heated to 370°. Drop doughnuts into hot fat, turning to brown. Drain; while still warm, coat with a thin layer of powdered sugar glaze. Dough will keep 3 or 4 days in the refrigerator. Makes 4 to 5 dozen filled doughnuts.

(Clip this recipe and paste on file card)