



Streusel Topping (cont'd)

Mix first 4 ingredients, work in the butter to make crumbly mixture. Add nuts. Sprinkle over coffee cake before baking.

'SPECIALLY FOR MOTHERS -

THE LIST - or "WHAT'LL I DO NOW?"

Ever hear this, or watch your child idly nibbling on her sixth cookie, open the refrigerator door and stare into it vacantly. "Close the refrigerator," you say, "and run along and play." The answer of course is usually "there's nothing to do."

This is where THE LIST comes in.

Simply make a list of all the things your child likes to do. Many children between the ages of seven and twelve are just naturally attracted by lists, charts and schedules. The neat and apparently absolute finality of such devices seems to give them a sense of security, of everything's being under control. It's one thing to tell a child there are one hundred things he can do; it's another for him to have the things listed specifically in black and white before him.

Children love to make simple choices. It gives them a feeling of personal freedom and responsibility. And The List undoubtedly has something of the fascination of a game or of the penny-candy counter. The List reminds them of past and forgotten pleasures. A good list must, of course, be completely personal and deal with things the particular child likes to do or has wanted to learn to do, not things you think it might be fun for him to do.

In working up a list for your child, you will probably find yourself running light on the work side and heavy on the play side. But don't make it too light: many children enjoy polishing silver, or doing the dusting.

And finally, a good part of The List's success may come from the fact that Mommy or Daddy made it for them and cared enough about them to sit down and think up one hundred interesting things for them to do.

Small boy to clerk in gardening-equipment store: "My mother wants a spray that will kill crab grass, Japanese beetles, weeds and spinach."

STREUSEL COFFEE CAKE

- 1 pkg. granular yeast
- 1/4 cup lukewarm water
- 1/3 cup sugar
- 3/4 cup milk, scalded
- 1 tsp. salt
- 2 eggs, beaten
- 4 cups sifted flour
- 1/2 tsp. mace or ground cardamon
- 1/2 cup butter, melted
- 1/2 cup floured raisins

Soften yeast in the warm water with 1/2 tsp. of the sugar. Scald milk, add remaining sugar and the salt and cool to lukewarm. Combine softened yeast with cooled milk and beaten eggs. Add half the flour and the spice, and beat until smooth. Beat in the cooled melted butter and then the remaining flour and the floured raisins; turn out onto lightly floured board and knead until smooth and elastic, adding not more than 1/2 cup additional flour. Cover and let rise in greased bowl at about 85 degrees until double in bulk. Punch down and divide into two portions, roll out each portion to fit 7 x 11 x 2 inch pans, thoroughly greased.

Let rise, sprinkle with streusel topping, bake 15 minutes in 400 degree oven, lower heat to 350 degrees, bake 15 to 20 minutes longer. Makes 2 coffee cakes. Serve warm.

STREUSEL TOPPING

- 1/3 cup brown sugar, packed
- 1/4 cup flour
- 1 tsp. cinnamon
- Few grains salt
- 3 tablespoons soft butter
- 1/3 cup chopped nuts (optional)

(cont'd next col.)