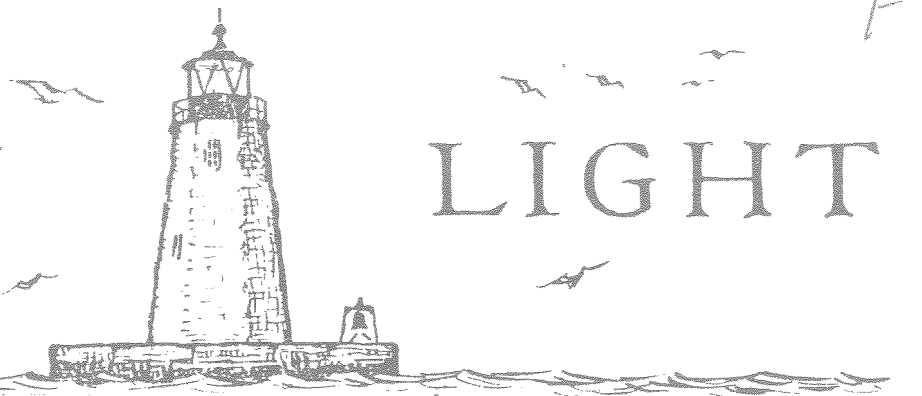


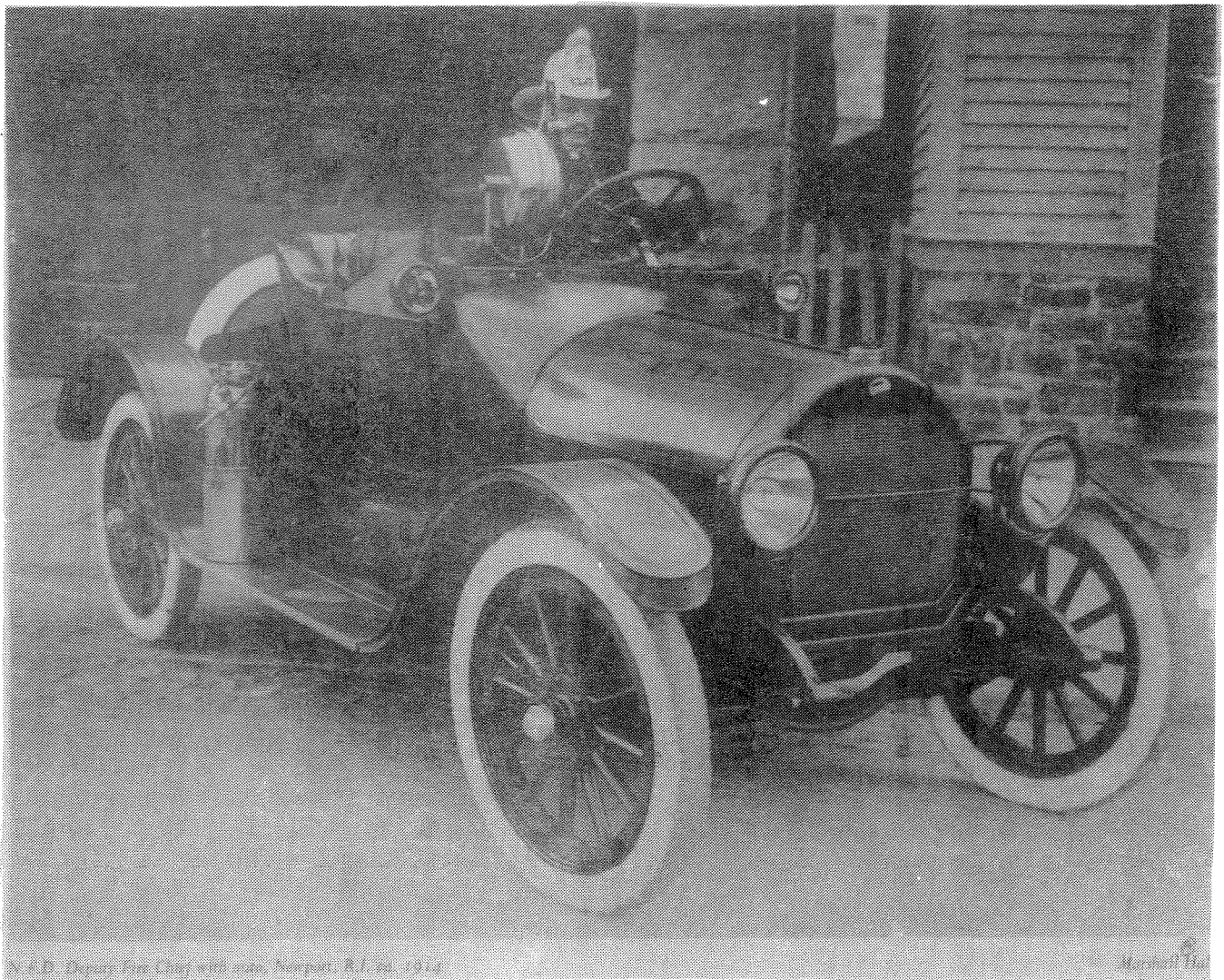
The
GREEN

LIGHT



BULLETIN OF THE POINT ASSOCIATION
OF NEWPORT, RHODE ISLAND

APRIL 1985





The GREEN LIGHT

PRESIDENT'S MESSAGE

GRAND CANYON VILLAGE, ARIZONA

By the time you read this, Vicki and I will have returned from about six weeks of vacation in Michigan and Arizona. As I write, I am sitting in our cabin just 20 feet from the rim of the Grand Canyon. During our day-and-a-half here, thinking of anything other than the stunning sights which are everywhere is nearly impossible. Elsewhere, however, I tend to think of the Spring weather that surely will greet our return to Newport. Jumping back into work in the Spring (especially after having escaped some of the Eastern winter) makes the end of even an exciting vacation seem inviting; it is like a brand new beginning.

I hope that all of you will also think of April as the beginning of a new season. Let me explain in what sense I mean this.

About a week before I left, I was called by one of our members who was concerned about the welfare of a neighbor's pet. Although this was not a problem with which the Point Association is prepared to deal directly, I was able to make a suggestion about the appropriate City agency for her to call.

So, as spring weather approaches and our attention and vigor are rejuvenated after the winter lull, please think of the Point Association as a helping hand. We will be happy to give what help and advice we can, or at least, try to tell you whom to call.

The easiest route for you to follow is to call me. If the Association has someone who can help with your question or problem, I will most likely turn you over to that person. If not, I will try to determine what other person or agency would be most beneficial to you. My telephone number is 847-2575, and the Association Post Office Box is #491 - Newport.

I do hope that everyone will try to attend the Spring Membership Meeting on Thursday, April 18th. See page 5 for more information about the speaker, and about the Born-on-the-Point certificates. It's not too late to request one.

Dave

POT LUCK SUCCESS!

It was a great evening - February 3rd - when nearly 200 people gathered at St. Paul's Church for the Point Association's annual Pot Luck Supper. Chairperson Angela Vars and her many helpers organized a fine supper. Participants brought 62 delicious casseroles and main dishes, 14 salads, 30 desserts, as well as rolls, butter, coffee, tea, milk, etc.

We filled the tables that were set up, and extra small tables were hastily put in place on the small stage; even then, some people ate their suppers sitting on the steps to the stage. It was a fine get-together with young and old in groups of families and friends - a real Pointers' affair.

The Board has already voted to have a Pot Luck Supper next year at St. Paul's, and we hear that there is an additional small room that can be used for tables.

Those who helped on the telephone, set-up, kitchen and serving and clean-up committees were:

Ruth and Ray Broga, Bob Corr, Anna Dunfey, Margaret Dunn, Bob and Dee Dee Elster, Laura and Madeline Holt, Phyllis Hurley, Curt and Dana Magee, Ruth Martin, Ilse Nesbit, David and Vickie Robbins, Marilyn Roderick, Allen and Dana Vars, Clara Vars, Joseph Vars -- and the super-chairperson, Angela Vars.

Many thanks to Angela and all the others for a fine evening.

Kit Hammett

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NOTES FROM THE FEBRUARY AND MARCH BOARD MEETINGS

The following chairmen were appointed:

Street Fair - George Gordon
Programs - Joan Wood
Council Watch - Bob Ficks and Joel Snodgrass

The Board noted that the pot luck supper had been a huge success and that Angela Vars and her helpers were to be greatly commended. The Board also decided to continue the supper as a purely social function. Next year a "taxi service" will be initiated. Membership Chairman Mary Jo Ogurek reported 18 new memberships registered at the supper.

All chairmen were urged to contact anyone volunteering to help on various committees.

Letters were sent to DEM, the head of the fishermen's group, and the mayor and council, commending the purchase of the south pier by the state.

A letter was sent to the state director of transportation requesting that a representative from the Point Association be appointed to the Newport Traffic Loop Citizens Advisory Board.

St. John's Church has agreed to allow the street fair to be held on the church grounds. A number of contracts have been mailed to exhibitors. The chairman of the gatekeepers will be Marianne Barker.

The date for the Holly Tea was set for December 29.

The Christmas play will be either December 14, 15 or December 21, 22.

The name of this year's quilt is "Rosa Rugosa".

Rowan Howard



CALENDAR OF EVENTS

April 18th - 7:30 General Meeting
May 11 - Open House, 3rd & Elm Press
May 25th - Plant Sale - Washington & Pine Streets
June 8th - Secret Garden Tour
August 17th - Point Fair

* * * * *

PLANT SALE

Our annual gala exchange of plants will take place on Saturday morning, May 25th at Washington and Pine Streets.

Please come and donate items from your garden and buy some that others have given.

* * * * *

THE POINT SUMMER FAIR
IN PREPARATION


Chairman, George Gordon, announces that the booth contracts have been sent out; if you did not receive one, and would like one, please call 847-5746 meantime, VOLUNTEERS ARE NEEDED in all categories. The date will be August 17, 1985.

* * * * *

Extra copies of THE GREEN LIGHT can now be purchased at Martin's store at 48 Third Street @ \$1.00



If you were born on the Point. . . . You still have time, before the April Meeting, to apply for a certificate (pictured below). Applicants may call our president at 847-2575.



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APRIL Membership Meeting NEWS

A SPECIAL BIRTHDAY MEETING FOR THE GENERAL MEMBERSHIP
TO MARK OUR 30th ANNIVERSARY

Thursday, April 18th

7:30 p.m.

St. Paul's Church - 12 Marlborough Street

FEATURES: Special Achievement Awards to be Given
"Born on the Point" Certificates to be Distributed
Refreshments with Birthday Cake
Slide Lecture by Charlotte Johnson:

ROSE ISLAND - PAST, PRESENT, AND FUTURE

This talk has been compiled from many sources including the University of Michigan's William Clements Library Collection of Clinton Revolutionary War manuscript maps; Newport Historical Society's Archives; Navy File Photos; and sources in London and Paris where Rochambeau's beautifully hand-colored manuscript maps were found at the Archives du Genie.

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AN OPEN HOUSE
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New cards, new woodblock prints, & a new children's book, BEST FRIENDS, by Kristina Baer, illustrated by Ilse Buchert Nesbitt, (both of whom will be present to autograph copies).

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WASHINGTON STREET'S IDA LEWIS

In the days when Edward Bok's Ladies Home Journal first used as a slogan the phrase "Never underestimate the power of a woman", an incident occurred in Newport Harbor on August 14, 1879, which underscored the validity of that statement.

A newspaper account of that day tells us "A sailboat, belonging to Mr. James Hart and sailed by Mr. Edward Lothrop, was capsized this noon off Long Wharf. Mr. Lothrop saved himself from going into the water fully by getting upon the boat as she laid on her side.

He was rescued from his position by Miss Lizzie Paul, of Washington Street, who saw the accident from a long distance to the leeward and rowed against the strong wind to the spot and took Mr. Lothrop from his uncomfortable position and the sailboat in tow. The young lady was watched by many people from the shore and her bravery and presence of mind were highly praised."

A search of the city directory for that year reveals that the owner of the boat, James Hart, was a boatbuilder at 64 Long Wharf with a residence at 37 Thames Street. The same directory, however, does not list any Pauls on Washington Street. There is a William W. Paul in a house on Second Street on the corner of Cherry and a widow, Sarah R. Paul, residing at No. 17 Walnut Street. Perhaps the brave Miss Paul was a summer visitor.

Florence Archambault



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A Charm for Spring Flowers

Who sees the first marsh marigold
Shall count more wealth than hands can hold.

Who bends a knee where violets grow
A hundred secret things shall know.

Who finds hepaticas dim blue
Shall have his dearest dream come true.

Who spies on lady-slippers fair
Shall Keep a heart as light as air.

But whosoever touches not
One petal--sets no root in pot,

He shall be blessed of earth and sky,
Till under them he, too, shall lie.

Rachel Lyman Field



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STRANGE WIVES

A review of a book, with a Newport background, which you may have missed when it first appeared in 1963.

The term "Strange Wives", title of this warm romantic story, does not mean that the wives were odd or peculiar, but rather alien, and of another culture. In the 18th Century, as today in many societies, it was supposed to be better if young people married within their own religious or social circles. Yet in this book, strong romantic feelings lead to the marriages of two Congregationalists with two Jews, bringing out strong anti-Jewish prejudice in the city. The author is also concerned with Newport's actuality during this period; its prosperity, its depressed condition during the Revolution, and its long struggle to regain the pre-war success.

The story begins with the 1763 earthquake in Portugal where Jews had suffered persecution under the Inquisition, so that many sailed across the Atlantic to the New World. The principal character in the book, the Widow Brava, is one of these. With her cherished son, Reuben, she settles in Newport's already existing Jewish congregation, and successfully pursues a wine-importing business. The prosperous conditions in Newport at this time are colorfully described. Large houses luxuriously furnished, a social life with eating, drinking, and card playing, staffs of servants both black and white, give a glowing picture. The strict adherence to Judaic law was maintained within the Community. Religious practices were respected, if not understood, by the other religious groups.

But there were less fortunate inhabitants of Aquidneck Island, one of whom was Richard Tupper. His daughter, Jennie, a maid servant to the Widow Brava, is beloved by Reuben. The anti-Jewish prejudice of Tupper is violent and hysterical. His promising career as a congregational clergyman in Puritan Massachusetts was lost when he married and had to support a growing family by farming, unsuccessfully, on the Island.

Jeannie and Reuben want their marriage to be approved by the Synagogue. After long years they achieve this. In another mixed marriage, of minor importance to this story, the couple ran away to a civil marriage, which lasts only a short time.

Newport undergoes the Revolution, through the depressed years of British occupation. Businesses fail, many people move away, until the war is, at last, over. Jeannie and Reuben, content after the difficult years finally return to Newport at the death of the Widow Brava.

The best part of this book is the living picture of Newport during the 18th Century. The characters walk the streets known so well to all of us; passing by famous houses and public buildings. The names are familiar, the water front our very own. For a short time we live then.

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The weak parts of the book arise from two omissions, leading to an incomplete picture. The mid 18th Century was not just the Golden Age of prosperity but also the Age of Reason. Dr. Ezra Stiles met with other clergymen and scholars for philosophical discussion. The Redwood Library Company was founded by these men and prominent Jewish leaders. Seven principal churches were here, all coexisting in a very conscious harmony; this bears on the story.

The second omission is that there is no mention of the intense feeling which arose from Britain's tax laws well before the Revolution. A bitter split divided Newport; those whose wealth depended on preserving the status quo and those who saw that the Colonies were being selfishly used by the mother country.

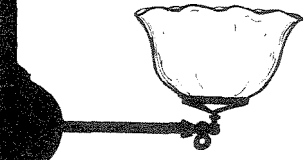
Nevertheless, there is much enjoyment in *STRANGE WIVES*. Read it, and go back in time to our wonderful city in another period.

Esther Fisher Benson

* * * * *

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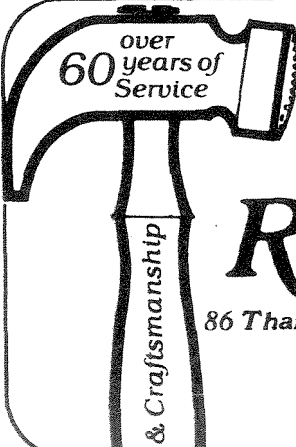
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George H. Koulouvardis

Craftsmanship

THE GREAT SHIP

In the middle of the 19th century when the Yankee Clippers were the envy of the maritime world, a ship was designed to be a super-clipper. This vessel was named "Great Republic".

Created by the genius of Donald McKay, and built under the supervision of his brother, Capt. Lauchlan McKay, "Great Republic" was indeed a great example of the industrial capability of the young United States. This ship has been described by some writers as the "Parthenon of the Western World".

The launching took place in East Boston on 4 October 1853, and thousands of citizens assembled to see the greatest clipper of them all slide into water. Capt. L. McKay assumed temporary command.

"Great Republic" was a beautiful ship, and her black hull and golden copper bottom showed the sleek lines of a typical Yankee flyer. Displacement was measured at 4555 tons, and she was 335 feet in overall length. This made her the largest of the true clippers.

This vessel was heavily sparred, as she had been designed to make a record passage around the Horn to San Francisco. Her main yard measured 131 feet, and the main mast was 131 feet from the step to trestle trees with 36 feet at the doubling. "Great Republic" was rigged as a four masted bark, and carried the new double topsails invented by Capt. R.B. Forbes. An innovation was the presence of a fifteen horse power donkey engine to save some of the hard labor of handling the ship's gear. Under Capt. McKay the new ship was towed from Boston to New York. It was, unfortunately, her only voyage with the original rig.

While berthed at Front Street, New York City, "Great Republic" was set on fire by a nearby warehouse conflagration, and was very badly damaged. The

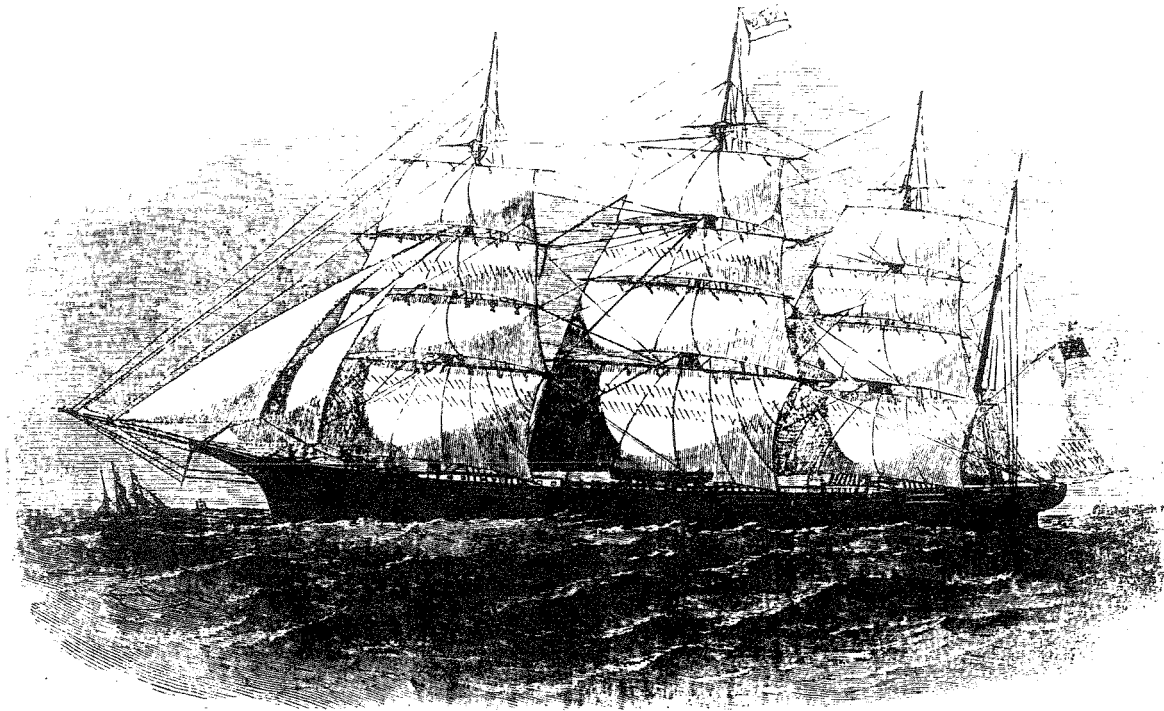
hull was salvaged and rebuilt with the tonnage reduced to 3357 tons and a cut-down sailing rig. She was still a handsome vessel and the largest sailing ship afloat. Her first Western Ocean voyage, New York to Liverpool, was a fast run of 13 days. It is regrettable that she never sailed under her original rig, as many experts feel that she would have been capable of making the theoretical best time from New York to San Francisco. The best possible time for a sailing ship for this run had been calculated to be 85 days. The calculation had been worked out by Lt. Matthew Maury, USN, who was one of our greatest oceanographers. His figure was never achieved by a sailing ship.

Even with the reduced rig, "Great Republic" set and held a record for the Sandy Hook to Golden Gate passage of 92 days with a full cargo displacement of at least 6000 tons. In 1857 under a Cape Horn sailor, Capt. J. Limeburner, "Great Republic" made her record rounding of the Horn from 50°S. Atlantic to 50°S. Pacific in 9 days. She carried a quarter of a million dollars worth of cargo through the Golden Gate.

Capt. Limeburner ran a tight ship. Fifty seamen were before the mast, and they worked watch and watch with no shenanigans tolerated by the Captain or Mr. Montgomery Parker, the chief mate. In those times, the American Merchant Marine was noted for strict discipline, and speed was the order of the day. The black and copper hull with the varnished masts, white doublings, and general Bristol appearance marked the ship as an American flyer. The old song conveys the impression -

"A Yankee ship came down the river,
Blow, boys, blow.
Her deck and spars they shine like
silver".

It must have been an inspiring sight to see a vessel like "Great Republic" driving through Drake Channel carrying skysails. According to her



The "Great Republic"

log, the top gallant sails were never clewed up between New York and San Francisco. It was a spectacle that will never be seen again, and somehow our modern gadgetry seems a little flat in comparison. It is still an inspiration in these days when our Merchant Marine has been reduced to sad straits by means of "flags of convenience" and similar shoddy devices.

The clipper ship period was quite short - probably not over twenty five years. Economic factors, the Confederate commerce raiders, and the development of steam propulsion marked the end, and with it began the decline of the American merchant fleet. Newport did not do very much in the clipper ship phase, as Boston and New York had become the great port cities of the East Coast. This writer does not know of any true clippers being built in Narragansett Bay, although a very famous one, "Wild Hunter" was built on nearby Cape Cod.

Donal O'Brien

* * * * *

COVER

The picture on our cover is a 1914 photograph of Joseph Lawton, then Newport's deputy fire chief. His grandson, Joseph Stenholm, is a resident of the Point. He tells us that his grandfather was born in 1870; he was originally a fisherman, then a mason by trade, and then joined the fire department. He served as deputy under Chief Kirwin, and became the Chief when Kirwin died.

Mr. Lawton is pictured here riding in the department's new Overland. The background is the fire station at Equality Park.

Many thanks to Lt. Penvachi of the Newport Fire Department for the use of his beautifully kept records.

APRIL WEATHER

Oh, Hush, my heart, and take thine
ease,
For here is April weather!
The daffodils beneath the trees
Are all a-row together.

The thrush is back with his old note;
The scarlet tulip blowing;
And white - ay, white as my love's
throat-
The dogwood boughs are growing.

The lilac bush is sweet again;
Down every wind that passes,
Fly flakes from hedgerow and from
lane;
The bees are in the grasses.

And Grief goes out, and Joy comes in,
And care is but a feather;
And every lad his love can win,
For here is April weather.

Lizette Woodworth Reese



We welcome Readers' comments and suggestions. What do you like? What do you suggest for future issues of the Green Light?



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CITY OF NEWPORT
NOTICE TO PET OWNERS

On September 26, 1984, the Council of the City of Newport adopted the following amendment to its Animal Ordinance instituting a "Pooper-Scooper" law:

"Any person having control of an animal which defecates in or upon any sidewalk, public place, park, or building, or in or upon any part of a building used by or open to the public, or upon the property of a person other than the owner of such animal, shall forthwith remove the feces."

Notice is hereby given that this ordinance will be strictly enforced. Violations to said law shall result in the imposition of a penalty against the owner of the offending animal in the amount of \$15.00 for the first offense, \$25.00 for the second offense, and \$50.00 for each offense thereafter.

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Fold in any small pieces of fruit seedless grapes, canned peaches, oranges, etc.

Chill - drizzle on shredded lettuce and serve the Jello eggs on top.

DAFFODIL CAKE

This cake is beautiful, and is nice to serve on May Day.

3/4 cup sifted flour
3/4 cup egg whites (5-6 eggs)
1/4 tsp. salt
3/4 tsp. cream of tartar
1 cup sifted sugar
1/4 tsp. vanilla
1/4 tsp. grated orange rind
3 egg yolks well beaten
1 1/2 tbsp. sugar.

BEFORE you begin have all ingredients measured, orange rind grated, eggs separated when cold and allowed to get to room temperature before beating, a bowl for egg yolks, a bowl for egg whites, a large bowl for mixing. Have a 9" tube pan on counter.

Beat egg whites and salt until foamy. Add cream of tartar; continue beating until stiff but not dry.

Fold in 1 cup sugar carefully, 2 tbsp. at a time.

Spoon sifted flour over mixture in small amounts, folding carefully.

Divide mixture into two parts and add vanilla to one.

Into the other, fold orange rind and egg yolks beaten very thick with additional 1-1/2 tbsp. sugar.

Drop by spoonfuls into ungreased tube pan, alternating mixtures.

Fill pan only 1/2 full.

Place in 350° oven - 60 minutes.

Remove; invert pan and let cake hang in pan until cool.

Dust with confectioner's sugar or use a confectioner's sugar icing.

DANDELION GREENS

Have you ever tried them?

Pick new, tender leaves - discard roots.

Cover with cold water until ready to

use. Wash as needed

Remove from water, shake to remove most of water.

Cook with a lump of butter over low heat until soft.

Season with salt, pepper, and lemon juice.

I also have a great recipe for dandelion wine. Call me at 849-3973 if you would like a copy.

Sarah Plumb

Note: Sarah says any born and bred Newporter should know that that delectable ingredient of clam chowder (See Feb. '85 Green Light) is spelled

quahaug

A " b & b" Newporter-typist stands corrected!

MEMBERSHIP RENEWAL FORM

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MANSION ON THE POINT

Predating the grandeur of the Gilded Ages's Bellevue Avenue mansions, the Sanford-Covell House was once Newport's fanciest "mansion". Newport and Boston newspapers reported the construction of "an elegant mansion which overlooks the harbor". Milton H. Sanford of New York commissioned Boston architects and builders to erect this manor in 1869-70 at a reported cost of about \$20,000.

Although the house is large compared to its colonial neighbors, the term "mansion" is appropriate not merely due to its size, but because the interior is surprising and elegant.

Antoinette Downing regards the "stairhall which is open and three stories to the roof, overhung by projecting balconies, and its walls decorated with flat, hard, and elegantly abstracted flower patterns in warm colors" as the most distinguishing feature of the house. Those who visited the Sanford-Covell House during the Christmas-In-Newport Open House this past year agree. Visitors were unprepared by the house's exterior to discover such an impressively open stairway. The effect of surprise caused some to remark that it is "breath-taking".

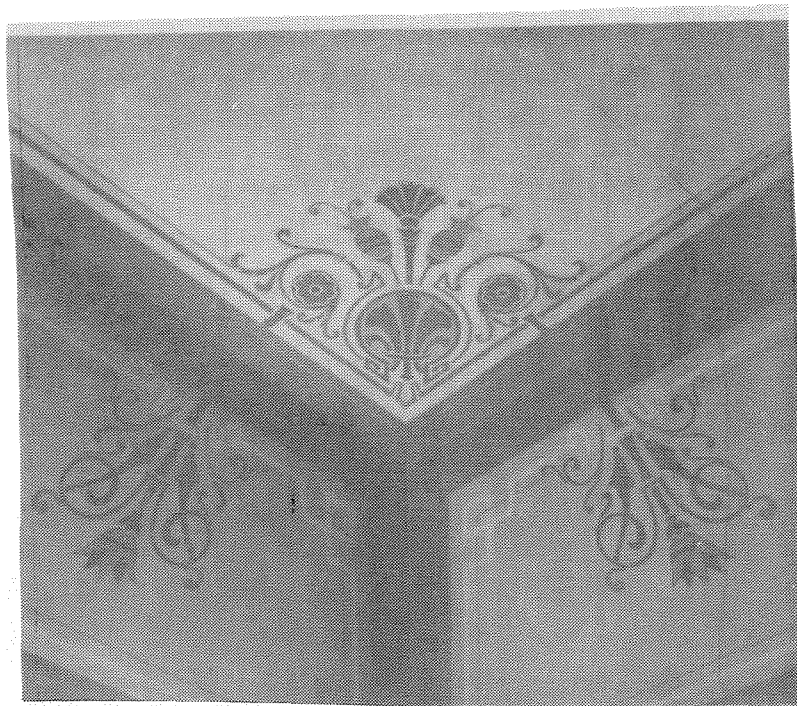
This architectural surprise is just one feature of the "mansion on the Point". The frescoed walls and ceilings of the Sanford-Covell House exhibit an elegance usually found only in mansions.

Nineteenth century newspaper accounts of the house agree that "the frescoed walls are one of its chief attractions, the designs and colors being of the most chaste and elegant description. It is frescoed in the

Pompeian style and done in oil in the best manner, as is the whole house ... the billiard and smoking rooms are perfect little gems. There are very few houses in the country finished as is this".

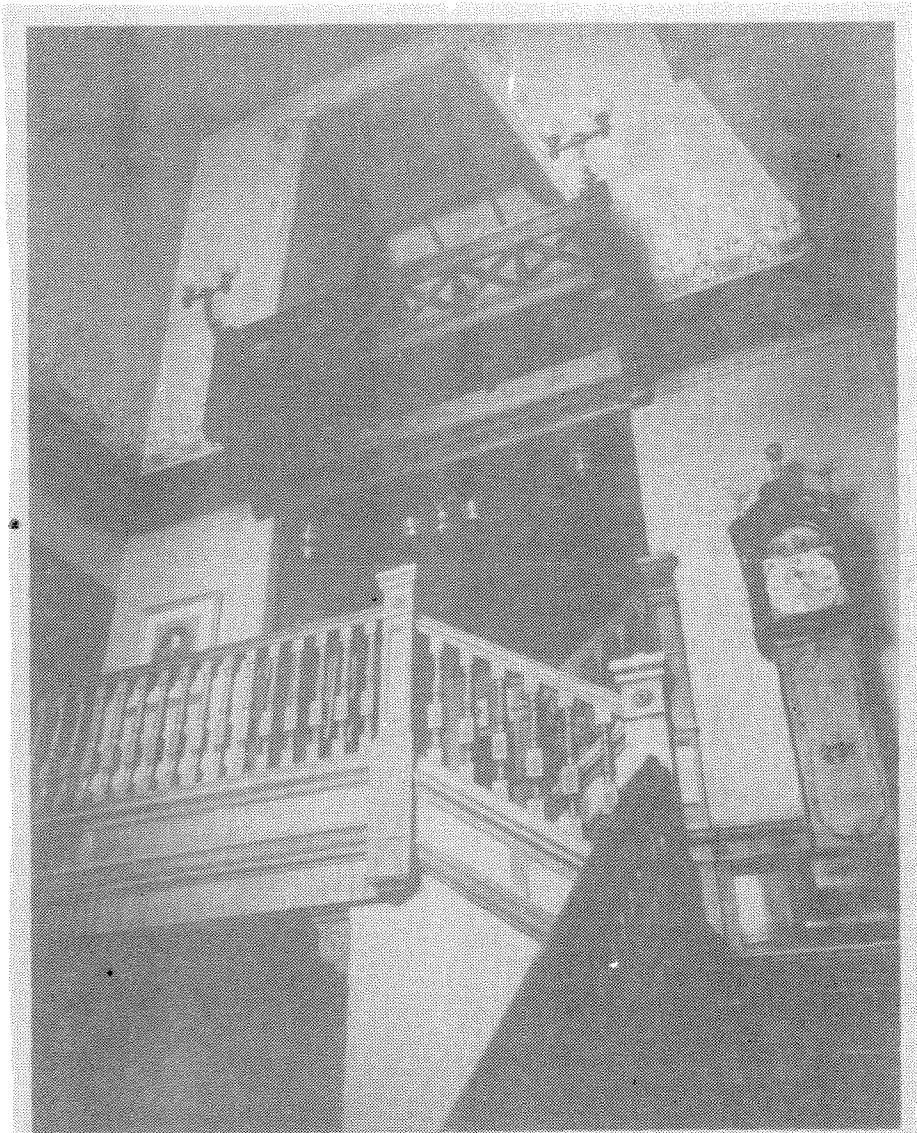
Mrs. Sanford's niece, well known artist Kate Field, often stayed in the house. The two women were the same age and a close friendship developed. Mrs. Sanford named one of the bedrooms after Miss Field, who delighted in the "artistic ... construction and adornment" of the house.

The July 1959 issue of The Green Light contained notes from W. King Covell detailing the early history of the house. He reported that the Covell family acquired the house at auction in 1896. When he died in 1972 the house was deeded to The Society for the Preservation of New England Antiquities. A provision in the deed gave Covell family members first right of refusal should the Society sell the property. Funds to repair and maintain the house were scarce, so recently the Society had to relinquish ownership.



DETAIL OF STENCILLED WALLS AND CEILING IN BILLIARD ROOM

Photograph by
Myron Miller



NORTH WALL OF SANFORD-COVELL STAIR HALL
SHOWING SOME OF THE STENCILED DECORATION

Photograph by
Myron Miller

Richard and Anne Cuvelier (she is the daughter of Elizabeth Covell Ramsey) reacquired the house on behalf of the Covell family. They are currently in the process of restoring the beautiful frescoes. The music room, the sitting room, and the parts of the impressive entry hallway were completed before the Christmas-In-Newport Open House by Newport artist Jim Rensch. Restoration of the frescoes and wood-working in the dining room by the husband-wife team of Merce and Ron Wilczek of Barrington is the current project.

These contemporary artists believe that the historic essence of the Sanford-Covell "mansion" lies in the

frescoes. Jim Rensch also restored frescoes in Chateau-Sur-Mer. He says the Covell frescoes are precursors of the Chateau frescoes, and compare favorably to them. Rensch regards the extensive ceiling restorations as his greatest challenge and, therefore, the best "fresco al sicca" he has ever done.

When these artists finish all the lining, stencilling, banding, tracing, gilding, woodworking, plastering, and fresco restoration, the Sanford-Covell House will stand among its colonial neighbors as a surprising and elegant "Mansion on the Point".

Larry D. Person

A REPORT ON THE TREES ON THE POINT

This year we had the trees fertilized by a professional tree man, and also had them trimmed and shaped in the hopes that when the Electric Company comes along they will not cut them into the shape of mushrooms.

This past year we had some planters given to us by the city. They were placed in Storer Park and Battery Park, and we planted them with petunias. They did very well with the help of watering by neighbors who lived nearby.

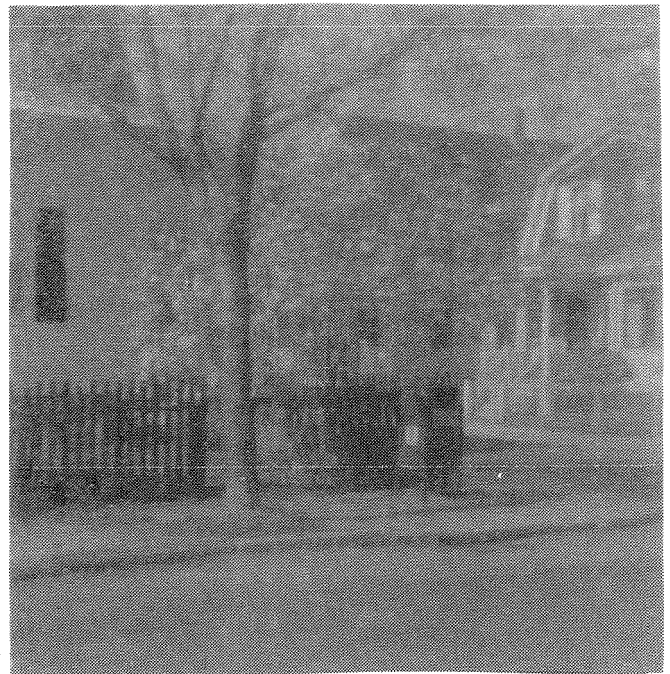
We had a boy scout, who was working for his Eagle Scout badge, do some work on Battery Park. I will ask the city to fulfill its promise of more gravel for the path.

We planted crocus and iris in Storer Park, but we have a little trouble with flower pickers who don't seem to want to share the beauty with others -- but we keep trying.

There are a couple of trees we need to replace this spring; they were victims of the last snowfall.

Below is a list of the trees planted on the Point prepared by Jerome Smith, who did our service work for us.

In Storer Park - 24 trees: Maples, Beech, Camperdown Elm, Cherry, Birch.



On Second Street - 14 trees: Mountain Ash, Crab, Cherry, Sycamore, Locust, Linden, Golden Rain, Sweet Gum, Ash.

On Willow Street - 2 trees: Sycamore and Linden.

On Elm Street - 4 trees: Maple and Cherry.

On Third Street - 34 trees: Golden Rain, Meta Sequoia, Locust, Mountain Ash, Ginkgo, Catalpa, Maple, Cherry, Ash, Oak, Elm, Willow/Ash Sycamore, Crab Apple, Hornborne.

In Battery Park - 5 trees: Maple, Sycamore, Beech, Linden.

On Washington Street - 17 trees: Linden, maple, Catalpa

On Bridge Street - 7 trees: Sweet Gum, Locust, Cherry, Crab, Oak, Maple.

On Goat Island Road Divider Areas - 30
 trees: consisting of Cherry, Locust
 Camperdoun Elm, Locust, Sycamore, Beech,
 Azalea, Arborvitea, Maple, Catalpa,
 Flowering Crab, Mulberry.

Total: 137 trees

Mary Rommel



* * * * *




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COOK'S CORNER

When the sun rose this morning, it rivaled the sunsets we've been enjoying all of February. When I looked out the kitchen window, Robin Redbreast was busy getting breakfast, and then -- I could hardly believe my eyes -- three pussy willows had popped! Now I know it is time to cut forsythia and put it in a deep pail of water in the woodshed for blooms in a week or so, and to check the Eccles and O'Brien crocuses. Spring is here!

On Good Friday, many families used to exchange pans of Hot Cross Buns. I particularly remember Mrs. St. Clair's and Mrs. Groff's. They were so good. I hope you will try this recipe; it's delicious.

HOT CROSS BUNS

1/2 cup luke warm milk
1/2 cup luke warm water
2 packages dry yeast
1/2 cup sugar
1 tsp. salt
2 eggs
1/2 cup soft shortening
4-5 cups flour
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 cup seedless raisins or currants
1/4 cup white raisins

Place yeast in 1/2 cup warm water, and let stand 5 minutes.

Mix together the luke warm milk, soft shortening, sugar, salt; add yeast water mixture, and stir in slightly beaten eggs.

Stir flour with cinnamon and nutmeg.

Stir the flour mixture into yeast mixture, first with a spoon, then with hands.

When bread begins to leave side of the bowl, turn out on lightly floured board, and knead until smooth and shiny. Add raisins and currants as you knead.

Place in a greased bowl, and turn over so greased side is up.

Cover with a damp towel and let rise in a warm spot until double $1\frac{1}{2}$ - 2 hours.

Punch down and let rise again until double - 30 - 45 min.
Round up, and let rest 15 min.
Divide dough into 24 pieces and form balls.

Place 2" apart on greased baking sheet.

Cover with towel, and let rise 30 - 35 min.

Just before baking, cut a cross on top of each bun.

Bake until brown - 15 - 20 min. at 400°/

Cool and ice

Icing:

1/2 cup confectioner's sugar
Moisten with cream or milk
Add Flavoring (I use lemon)
Drizzle frosting in crosses

JELLO EGGS

Let the kids help with these!

Blow eggs into a bowl. Store contents in refrigerator for scrambled eggs or omelet Easter morning.

Rinse egg shells under cold water and drain in empty egg carton.

Make hole in large end of egg, big enough to pour in liquid Jello.

Make Jello with 1-1/2 cups water instead of 2 cups. Make in two or three flavors.

Pour into eggs shells, and place in clean dry egg cartons, large end up.

Store in refrigerator overnight.

Peel off shells and serve on bed of shredded lettuce with fruit salad dressing or soft custard.

Fruit Salad Dressing

1/2 cup sour cream
1/2 cup plain yogurt
1/4 cup confectioner's sugar
2 tablesp. lemon juice
2 tablesp. lime juice
1 teasp. grated lemon peel



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