Knitting for boys is girls' next project

• THIS IS for girls only, Boys, turn the other way, please.

However, don't turn too soon! If you're the boy friend of a girl in one of Miss Lela Vineyard's home management classes, you might be presented with a matching pair of knitted socks.

DING! DANG! RING! rings the70s satchel, and out from the clothing line of their next project.

JANET BARTON in the satchel, and out from the clothing line of their next project.

JANET BARTON

Syrbot's Bakery

Ingredients of paper, about 20 pounds of ink and approximately 900 man hours.

Phoebe on fudge fixin' ---

• PHOEBE: How do you make Merry Brook's famous banana bread?

Merry Brook: I don't know, maybe it's a secret.

Phoebe: It's not a secret, I found the recipe in a magazine.

Merry Brook: That's not how you make it.

Phoebe: I know, but I don't want to risk messing it up.

Merry Brook: You don't have to worry, I've been making it for years.

Phoebe: Can I have the recipe?

Merry Brook: Sure, here you go.

Recipe for Banana Bread

Ingredients:
- 2 cups all-purpose flour
- 1 1/2 cups white sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 3 eggs
- 1 cup milk
- 1/2 cup butter, softened
- 2 cups mashed bananas

Instructions:
1. Preheat oven to 350°F (175°C).
2. In a large mixing bowl, beat the eggs together. Add the sugar, milk, and butter and mix until well combined.
3. Add the flour, baking powder, salt, and cinnamon. Mix until just combined.
4. Add the mashed bananas to the mixture and stir until well combined.
5. Pour the batter into a greased 9x5 inch loaf pan.
6. Bake for 1 hour and 10 minutes, or until a toothpick inserted into the center comes out clean.
7. Allow to cool in the pan for 10 minutes, then remove from pan and let cool completely on a wire rack.

Enjoy a slice of this moist and delicious banana bread today!