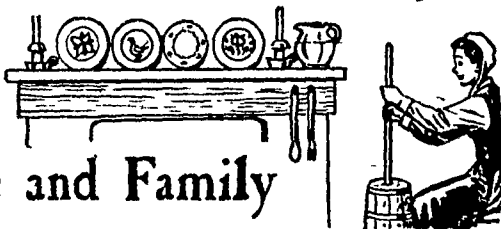


For the Farm Wife and Family



Readers Offer Favorites

By Mrs. Richard C. Spence

It is always a pleasure to open the mail and find some recipes from our readers. Sometime ago we had a request for homemade bread recipes and several of you ladies have answered that request. A lady from Gordonville RD 1, Box 210 shares her White Bread recipe with us. She wishes her name withheld but here is her recipe.

White Bread
Box 210, Gordonville RD
2 cups scalded milk
4 tablespoons sugar
1½ tablespoons salt
3 tablespoons Crisco
2 packages yeast
2 cups lukewarm water
10 cups flour (about)

Dissolve the yeast in the water. While the yeast is dissolving, mix the above ingredients and about four cups of flour and beat well. Then add yeast mixture and remainder of flour.

Work with hands on board. Put in greased bowl and cover. Set in warm place and let rise until double. Knead and let rise again.

Divide into four or five loaves and let rise until double again. Bake in 350 degree oven for five minutes, then 25 minutes longer at 300 degrees.

Another reader, M.U.R., Paradise RD1, sends us not only a bread recipe but also includes some other "goody" recipes. This is the way she makes bread.

Tasty Homemade Bread
M. U. R. Paradise RD 1.
1 package active dry yeast or 1 cake compressed yeast
½ cup warm water
2 cups scalded milk
1 tablespoon sugar
1 tablespoon shortening
1 teaspoon salt
6½ to 7 cups sifted flour
1 egg
Soften dry yeast in warm

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water (110-degrees) or compressed yeast in lukewarm (85 degrees). Combine milk, sugar, shortening, and salt and cool to lukewarm.

Add two cups of the flour stir well. Stir in softened yeast and egg. Add flour to make moderately stiff dough. Turn out on lightly floured surface; let rest 10 minutes.

Knead till smooth and satiny—about eight minutes; shape into ball; place in lightly greased bowl, turning once to grease surface; cover and let rise in warm place until double.

Punch down and let rise again until double. Divide into two portions; shape each into a smooth ball and let rest 10 minutes. Shape into loaves and place in two greased 9½x5½x2¼ inch loaf pan let rise until double, about 45 minutes.

Bake in hot oven (400 degrees) about 40 or 50 min.

Remove from pans and brush with butter; this keeps the crust from getting hard. Bread can also be baked in glass pie plates or shaped in long roll and baked on a co-

okie sheet.

Hot Cakes
M. U. R., Paradise

2 cups buttermilk
1½ cups flour
2 teaspoons baking powder
1 teaspoon soda
2 eggs
1 teaspoon salt
1 tablespoon melted butter
Put soda in buttermilk and baking powder in flour. These are very delicious.

Chocolate Chews
M. U. R., Paradise

½ cup butter
1½ cups sugar
2 teaspoons vanilla
2 eggs
2-1 ounce squares unsweetened chocolate, melted
2 cups enriched sifted flour
2 teaspoons baking powder
½ teaspoon salt
½ cup milk
½ cup chopped walnuts
½ cup sifted confectioners sugar

Cream butter, sugar, and vanilla together. Beat in eggs then melted chocolate. Sift dry ingredients together and add alternately with milk, blending well after each addi-

tion. Stir in nuts.

Chill two to three. Roll into ball one diameter. Roll in coners'-sugar.

Place on greased sheet two to three in part. Bake in moderate about 20 minutes.

Do not let the oven hot as these cookies easy. They are crisp and crunchy within

Chocolate Cream
M. U. R., Paradi

½ cup butter
1½ cups sugar
2 eggs
1 teaspoon vanilla
2 squares unsweetened chocolate, melted
2¾ cups sifted flour
1 teaspoon powder
½ teaspoon soda
½ teaspoon salt
1 cup thick sour cream
1 cup chopped walnuts
Cream butter and add eggs; mix well melted chocolate and la. Sift together the ingredients and add with cream; mix Drop by rounded tea

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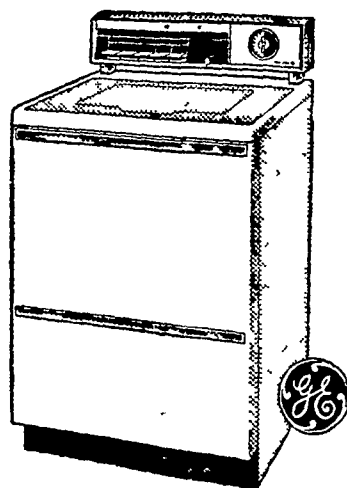
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