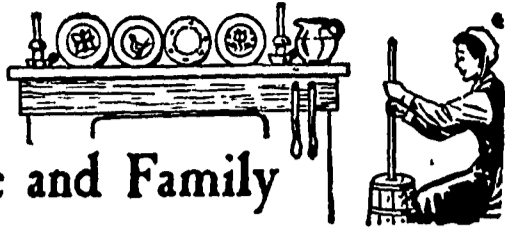


# For the Farm Wife and Family



## Baking Bread Is Easy

By Mrs. Richard C. Spence



Some questions and their answers on baking bread —

**Q.** How can I be sure bread is baked enough?

**A.** The loaves should be well colored on sides and bottom as well as the top. Tap the bottom and sides with the fingers — if there is a hollow sound, this also proves the bread is thoroughly baked.

**Q.** Why does bread break or crumble when it's being sliced?

**A.** Several things could cause this condition. (1) Undermixing (not thoroughly mixing), (2) too warm a rising place, (3) too much flour (4) too cool an oven during the baking.

SPENCE

**Q.** What is light rye bread?

**A.** Light rye means the bread contains only a small amount of rye flour, in proportion to the white. Such a bread may or may not contain caraway seeds. Since white sugar is the sweetening ingredient, the bread is more bland than those containing molasses.

**Q.** Why does my bread dough rise fine in the bowl but not in the oven?

**A.** The dough has been either given too long a rising time so the action was used up, or the rising place may have been so warm some of the yeast was destroyed. In either case there could not possibly be much rising in the oven (ovenspring).

**Q.** Is it necessary to lower the oven temperature when

baking white bread in Pyrex pans?

**A.** No, such a recipe does not carry a high percentage of sugar or fat.

**Q.** I let my bread rise in the oven with a pan of hot water. The oven was on at 150 degrees, the lowest temperature, but the doughs didn't rise.

**A.** The dough couldn't rise because at least part of the yeast was killed. Dry yeast is dissolved in 110-115 degree water. A sustained temperature of over 130 degrees will destroy yeast.

**Q.** Is it true that certain spices and herbs speed up the action of yeast in doughs?

**A.** Yes, small amounts of ginger (spice), caraway (herb) or thyme (herb) stimulate yeast doughs. One can use 1/4 to 1/2 teaspoon of ginger and thyme for 3 cups of flour, 1 to 1 1/2 teaspoons caraway.

**Q.** Does dry yeast work as well as compressed?

**A.** It certainly does, if it is handled according to the directions.

**Q.** Is it possible to bake 6-loaf batches of bread in a small oven? Is it possible to bake half the loaves at a time without spoiling the other three?

**A.** After the first bowl rise, punch down the dough. Re-

move half from the bowl, let rest 10 minutes, then shape into loaves, let rise and bake. Let the second half have another bowl rise, punch, etc. as before.

**Q.** What happens if a yeast dough is allowed to rise too long?

**A.** If a dough is over-fermented, "old" dough results — that is the dough is tight, and breaks easily when handled. The baked loaf also crumbles and breaks easily.

**Q.** What happens if a dough is not allowed to rise long enough?

**A.** Under-developed dough is called "green." The cell walls of such baked products are heavy and coarse.

How about giving some of these yeast breads a try?

### RAISED CORN MEAL MUFFINS

- 1 cake compressed or 1 package dry yeast
- 1/4 cup lukewarm water
- 2 cups milk, scalded
- 1/2 cup shortening
- 1/2 cup sugar

1 tablespoon salt  
3/4 cups sifted all-purpose flour  
2 eggs  
1 cup corn meal  
Soften yeast in lukewarm water. (Use warm water for dry yeast.) Pour scalded milk over shortening, sugar and salt. Stir occasionally until shortening melts; cool to lukewarm. Beat in 1 cup flour and eggs. Stir in softened yeast and corn meal. Beat in 2 more cups of flour, beating 2 minutes on medium speed of electric mixer or 300 vigorous strokes with a wooden spoon. Beat in remaining flour by hand (Batter will be thick.) Cover; let rise in warm place until double in size, about 1 hour.

Stir batter down; spoon batter into greased muffin cups, filling each about 3/4 full. Cover and let rise in warm place until nearly double in size, about 45 minutes. Bake in preheated hot oven (400 degrees) about 15 minutes or until golden.

(Continued on Page 9)

# MAKE BEEF



## Economically and Efficiently with WAYNE CATTLE FEEDS

Convert grain, roughage and pasture into beef economically and efficiently. Feed your cattle dependable supplements backed by research . . . as are Wayne Cattle Feeds.

Whatever your need, we have a Wayne Cattle Feed that will economically and efficiently fit into your particular program.

### STILBESTROL

Most Wayne Cattle Feeds are available with or without stilbestrol.



### POWL'S FEED SERVICE

R. D. 1, Quarryville  
R. D. 2, Peach Bottom

### DUTCHMAN FEED MILLS, INC.

R. D. 1, Stevens

### C. E. SAUDER & SONS

R. D. 1, East Earl

### J. K. STAUFFER & SON

Lawn and Bellaire

### H. M. STAUFFER & SONS, INC.

Witmer

### MOUNTVILLE FEED SERVICE

R. D. 2, Columbia

### HERSHEY BROS.

Reinholds

### GRUBB SUPPLY CO.

Elizabethtown

### ROHRER'S MILL

R. D. 1, Ronks

### MILLERSVILLE SUPPLY CO.

Millersville

## PATZ Sales & Service

Barn Cleaners - Silo Unloaders - Cattle Feeders

## Robert K. Rohrer

Quarryville, R. D. 1  
Hensel KI 6-2559

\*\*\*\*\*



## Neighborly service!

Folks like our neighborly service. Our customers are our friends! We'd like to add your name to our list of satisfied users of clean-burning Texaco Fuel Chief Heating Oil.

We Give S & H Green Stamps

## GARBER OIL CO.

Distributor  
Texaco Fuel Chief Heating Oil  
MOUNT JOY, PA.  
Ph. 653-2021  
105 Fairview St.

\*\*\*\*\*

## SUPER SHOES

Self Service  
220 W. King St.  
Lanc. Co's Largest Shoe Store  
All 1st Quality  
Super Low Prices

## FARM LOANS

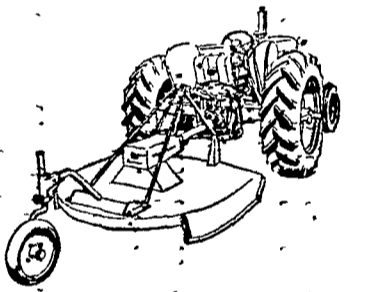
Loans for Machinery, Livestock, Cars, Repairs, and any farm purpose.  
10 - 35 year Farm Mortgages  
Full and part-time farms eligible

---

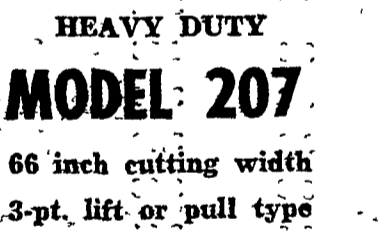
### FARM CREDIT OFFICE

411 W. Roseville Rd.  
Lanc. 393-3921

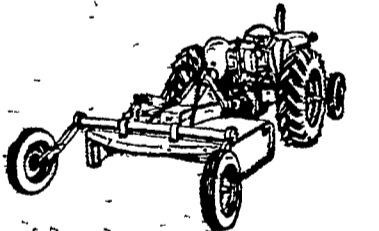
## John Deere Rotary Cutter GYRAMORS



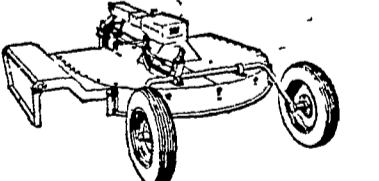
LOW PRICED  
**MODEL 127**  
60 inch cutting width  
3-pt. lift or pull type



HEAVY DUTY  
**MODEL 207**  
66 inch cutting width  
3-pt. lift or pull type



**MODEL 307**  
72" cutting width  
3-pt. lift or pull type



- Model 407 — Heavy Duty — 84" Cutting Width
- Model 507 — Utility — 90" Cutting Width
- Model 527 — Offset — 90" Cutting Width
- Model 707 — 13 ft. 8 in. — Cutting Width

Finance John Deere Credit Plan  
Finance Charges Waived Until March 1, 1965

<p><b>M. S. Yearsley &amp; Sons</b> West Chester 696 2990</p> <p><b>Alan Beyer</b> Christiana LY 3-5687</p> <p><b>Shotzberger's</b> Elm 665-2141</p> <p><b>A. B. C. Groff, Inc.</b> New Holland 354-8001</p>	<p><b>Landis Bros. Inc.</b> Lancaster 393-3906</p> <p><b>H. S. Newcomer &amp; Son</b> Mt. Joy 653-3361</p> <p><b>Wenger Implement Co.</b> Buck BU 44467</p>
--	---