

Trees for Christmas

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sales and to be a buyer. He is working part time selling at J.C. Penny Company in Lancaster for practical experience. He hunts old bottles and has hundreds of them. He also has sold quite a few.

Sahms are members of Zion Lutheran Church, Manheim. Mary taught a Sunday School class there when their children were small.

Mary is a Republican Committee Woman and always strives to get out voters. She served as president of Master-sonville PTA several years ago. She formerly belonged to Farm Women Society 8 and was active in it several years.

Mary says "Cooking is my first hobby and flowers second." She has 15 or 20 cookbooks. She bakes nearly all their bread. She makes whole wheat buns, rum bread, tomato bread, Swedish rye bread and herb bread. She makes herb butter. She has a rum pot and just keeps adding fruit to it. They use it on ice cream and desserts.



Mary Sahn cuts her homemade herb bread.

Since this is the holiday season Mrs. Sahn passes along a hint for roasting a turkey. She puts the turkey in a heavy paper bag and ties it shut. She roasts it for 25 minutes per pound at 325 degrees. You need no water with it.

She gives us these recipes:

Herb Bread

½ cup sugar, plus 1 teaspoon
1 tablespoon salt
1-3 cup butter
1-3 cup boiling water
2 pkgs. dry yeast
2 eggs
¼ cup lukewarm water
2 tablespoons mixed herbs seasoning (can substitute)+
2 tablespoons chopped parsley
¼ cup chopped pimientos, drained
8 cups unsifted flour

In a large bowl dissolve ½ cup sugar, salt and butter in boiling water. Cool to lukewarm. In a one cup measure, put ¼ cup lukewarm water, the remaining one teaspoon sugar and the yeast, let yeast bubble until it fills the cup, then add to other mixture. Beat eggs and add, stir in seasoning, parsley and pimientos. Add four cups of flour, beat until smooth. Gradually mix in four remaining cups, beat till smooth. Knead well. Put in greased bowl, cover with wax paper, put in refrigerator for three hours. Remove from refrigerator. Cut in three parts. Rub hands with butter and knead till all air is removed, shape into three loaves, place in well greased pans. Cover lightly and let rise in a warm place 1½ hours. Bake for 15 minutes at 350



Mrs. Sahn is braiding a wool rug for her son. Some of her antique furniture and her 9 X 12 braided rug can also be seen.

degrees for 30 minutes, the 300 degrees for 30 minutes. Cool in pans, do not cut for hours.

+Can substitute for herb seasoning 1½ teaspoon rosemary, ¼ tsp. thyme, 1 tsp. savory, ½ tsp. sage and pinch of garlic salt xxx

Butter Croissants

Dissolve one package yeast in one cup warm water. Stir in one cup flour, ¾ cup evaporated milk, one egg, 1-3 cup sugar, ¼ cup melted butter and 1½ teaspoons salt. Stir till smooth.

Put four cups flour and one cup cold butter in large bowl. With two knives cut till size of beans. Add yeast mixture and stir only till flour is moistened

Cover tightly with plastic wrap and refrigerate for four hours to four days. Put ball on floured board and knead six times. Divide into four parts and roll each part into a circle, cut each circle into eight wedges and roll up, starting at broad end. Shape into crescents. Cover with tea towel and let stand for one hour.

Brush with egg and water. Bake 35 minutes at 325 degrees.

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Chocolate Pecan Pie

Serves 8
Unbaked 9 inch pie shell
1 cup chocolate bits
2-3 cup evaporated milk
2 tablespoons butter
2 eggs, beaten
1 cup sugar
2 tablespoons flour
¼ teaspoon salt
1 teaspoon vanilla
1 cup chopped pecans.

Combine chocolate, milk, butter. Cook over low heat until creamy and smooth. Combine remaining ingredients and gradually stir in the chocolate mixture. Pour into pie shell. Bake at 375 degrees for 40 minutes. Cool completely and serve.

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Pumpkin Squares

Serves 15 to 18
2 cups pumpkin or 1 pound can
1 cup sugar
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger
½ teaspoon nutmeg
1 cup chopped pecans, toasted
½ gallon vanilla ice cream, softened
36 ginger snaps

Combine pumpkin, sugar, salt, ginger, cinnamon and nutmeg, add nuts. In a chilled bowl, fold pumpkin mixture into ice cream. Line the bottom of a 13 x 9 x 2 inch pan with half the gingersnaps, top with half the ice cream mixture, then another layer of snaps, add remaining ice cream. Freeze about five hours. Top with whipped cream and pecans.

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Coffee Cake

½ cup butter
1 cup sugar
3 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream

Cream butter, add sugar and eggs, beat well. Add vanilla. Add sifted dry ingredients alternately with sour cream. Use angel food pan, pour half the batter in and sprinkle all topping, add remaining batter. Cut in like marble cake

Topping

¾ cup brown sugar
2 tablespoons flour
½ teaspoon cinnamon

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