

Junior Cooking Edition

This week features oatmeal bread, blueberry bread, potato buns, dinner rolls, hamburger buns, and sweet buns, all sent in by our Junior readers. Also, homemade white breads and molasses sticky buns.

Next week, November 18, we will feature dessert breads with nuts and fruit. November 25 features

nuts, nuts and more nut recipes.

The first week of December we will feature lollipop and hard candy recipes.

The second week in December will be "filled" with doughnut recipes.

Recipes should be sent in so that we receive them by

the Tuesday before each theme.

Send your recipes to Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543. Remember to include your name, address and age. Only complete recipes will be published. A small gift will be sent to those junior readers who have their

recipes published. Our way of saying thanks, from Lancaster Farming.

SWEET BUNS

½ cake compressed yeast or 1 package dry yeast
1 cup lukewarm water
¾ cup granulated sugar
¾ cup lard
1 cup milk
2 eggs
1 teaspoon salt
2 quarts bread flour
brown sugar
butter
cinnamon (optional)
raisins (optional)

Scald and cool milk. Cream sugar and lard. Add salt and yolks of eggs. Mix. Add the beaten egg whites and the lukewarm milk. Dissolve yeast in lukewarm water. Add 3 cups flour and beat well. Add remainder of

flour. Knead until smooth. Let rise for two hours. Roll out and spread liberally with butter, brown sugar, and if desired, cinnamon and raisins. Roll as for jelly roll. Cut into slices about ½ inch thick. Put into pans-not quite touching each other. Let rise again until doubled in bulk. Sprinkle with small amount of water (about two tablespoons) before baking. Bake at 375° F. for about 35 minutes or until completely baked. Top with icing if desired.

David Yoder
Age 13
Winfield D1, Pa.

DINNER ROLLS

1 teaspoon yeast
2 cups warm water
½ cup granulated sugar
1 teaspoon salt
1 beaten egg
½ cup melted shortening
6½ cups flour
—Mix warm water and yeast. Mix remaining ingredients and add yeast. Let rise for one hour. Knead. Cut in pieces. Put on pie plate and let rise again. Bake 300° F. for 20-25 minutes.

Rosene N. Martin
Age 8
Myerstown R3, Pa.

POTATO BUNS

1 cup mashed potatoes
1 cup granulated sugar
1 cup potato water
1 teaspoon salt
1 package yeast
½ cup warm water
3 beaten eggs
½ cup shortening
½ cup wheat germ flour for soft dough

Mix yeast in warm water. Add to the remaining ingredients. Add enough flour to make a soft dough. Let rise until double. Roll out and cut. Let rise again. Bake at 350° F. for about 25 minutes.

James Martin
Myerstown R3, Pa.

BLUEBERRY BREAD

2 eggs
1 cup milk
3 tablespoons liquid shortening or oil
3 cups flour
4 teaspoons baking powder
1 cup blueberries
Beat the eggs, add milk, shortening, flour and baking powder. Beat until smooth. Add 1 cup blueberries. Bake at 350 for about 45 minutes.

Sallis King
Age 14
Christiana, Pa.

HOMEMADE WHITE BREAD

4 cups sour milk
4 cups water
½ pound butter or 2 sticks margarine
4 tablespoons yeast
8 tablespoons sugar
4 tablespoons salt
flour to stiffen

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HAMBURGER BUNS

1 teaspoon salt
½ cup sugar
1 beaten egg
¼ cup lard
6½ cups flour
1 tablespoon yeast
2 cups warm water

Dissolve yeast in warm water. Add to remaining ingredients. Let rise until double in size. Knead and shape into buns. Let rise again. Bake at 300° F. for 20 minutes. Yields about two dozen buns.

Lamar N. Martin
Age 10
Myerstown R3, Pa.

OATMEAL BREAD

2½ cups boiling water
2 cups quick cooking oatmeal
1 cup honey
2 tablespoons salt
¼ cups cooking oil
4 beaten eggs
2 tablespoons yeast
4 cups whole wheat flour

Dissolve yeast in 1 cup warm water. Pour boiling water over oatmeal and cool. Mix all ingredients together and cool before adding yeast. Work in some white flour until it is not sticky. Let rise twice after kneading it. Handle as other bread. Bake at 400° F. for 15 minutes and then turn back to 350° F. for 25-30 minutes.

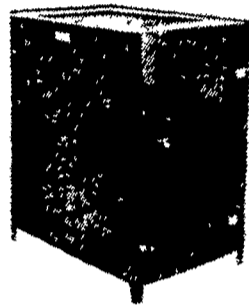
Marvin Martin
Myerstown R3, Pa.

STOP IN & SEE OUR FULL LINE DISPLAY

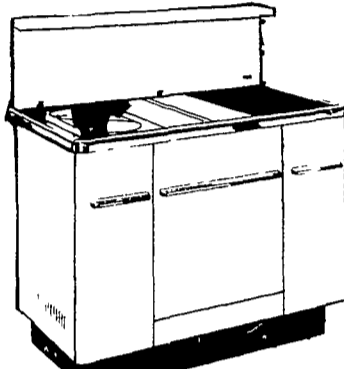
HITZER WOOD & COAL HEATERS



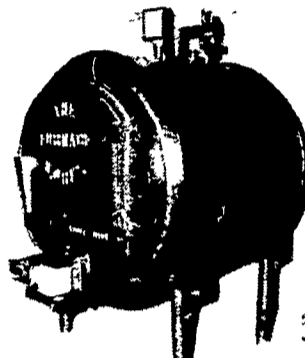
Model 75 - Large
Model 55 - Medium Available



Model 75C - Large
Model 55C - Medium Available



Monarch Coal/Wood
Range - Black or White

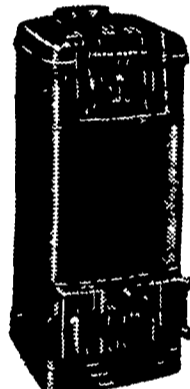


SFB - 3 Wood Burning
Boiler

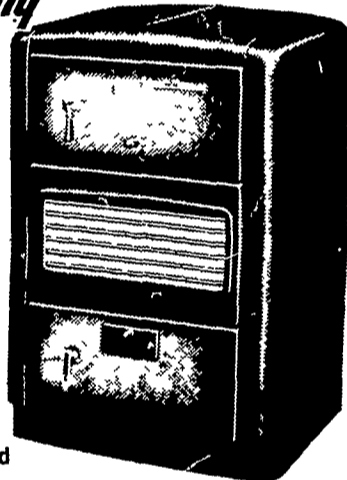
Warm Morning



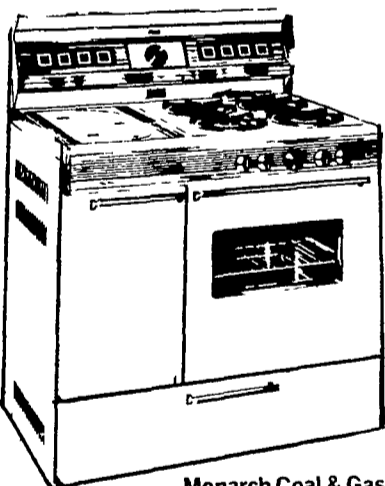
Findlay Wood
& Coal Burning
Deluxe Cook Stove



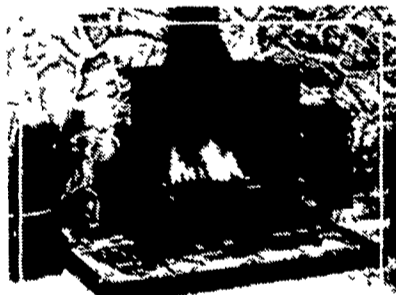
Coal & Wood
Heaters



Enterprise Coal Range
Black or White

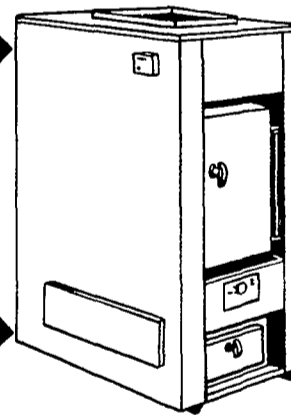


Monarch Coal & Gas
Combination Stove

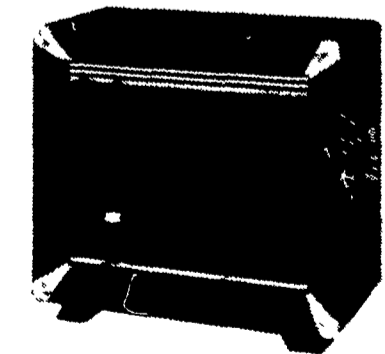


Franklin Fireplace

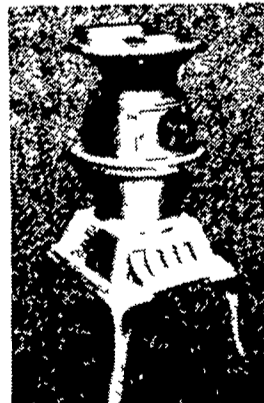
Quality
WOOD
BURNING
"ADD-A-
FURNACE"



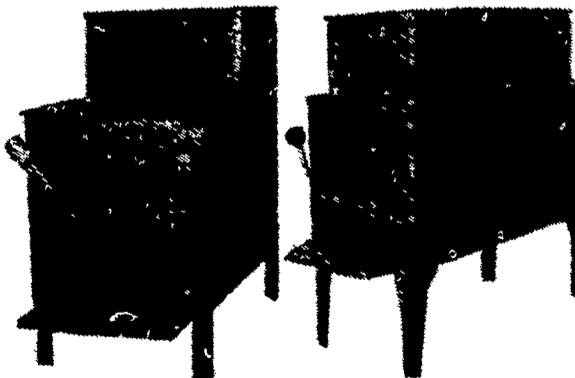
MONARCH
QUALITY SINCE 1896



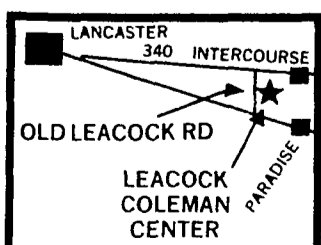
Warm Morning
Wood Burning Circulator



Pot Belly Stove



Huntsman Woodburning Heater



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