

## Junior Cooking Edition

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Melt butter in milk on stove. Dissolve yeast in ¼ cup of warm water and let set. Combine sugar and soften in a large dishpan. Add hot milk and butter. Stir until dissolved and add cold water. Gradually stir in flour until it is too stiff to stir anymore. Continue to knead flour until it is the right consistency. The more you knead it the better it will get. Grease lightly on top with lard or oil. Cover with a cloth. Let rise and then work down. Let rise again. Bake in oven at 350°F. for 30 minutes. Makes eight loaves. While bread is still hot, rub with butter on top. Place in bags while warm to keep moist. Optional: one cup of oatmeal may be added to make a softer bread. The flour can be 4 cups of whole wheat flour and the rest white, also.

Grace Martin  
Age 16  
Hagerstown R4, Md.

### BEST WHOLE WHEAT BREAD

2 cups milk  
½ cup granulated sugar  
½ cup shortening, plus 2 tablespoons  
1 teaspoon salt  
2 cups whole wheat flour  
1 cup cold water  
1 cup lukewarm water  
3 tablespoons yeast  
white flour

Scald milk. Add shortening, sugar, and salt. Stir until dissolved. Add whole wheat flour and beat rapidly. Add dissolved yeast and cold water. Let rise till doubled. Punch down and turn over in greased bowl. Then shape into three loaves and spank real hard to take out all the air bubbles. Cover for 15 minutes. Let rise until double. Bake at 350°F. for 50 to 60 minutes.

Catherine Yoder  
Age 12  
Salisbury, Pa.

### MOLASSES STICKY BUNS

¾ cup milk, scalded  
½ cup granulated sugar  
½ cup butter  
1 teaspoon salt  
2 packages active dry yeast  
¾ cup warm water (110 to 115°F.)  
1 egg  
4 cups sifted flour  
¼ cup molasses  
½ cup brown sugar  
½ cup butter  
½ cup chopped pecans  
1 cup brown sugar  
½ cup raisins  
1 teaspoon ground cinnamon

Mix milk, sugar, ½ cup butter and salt in bowl. Cool. Dissolve yeast in warm water. Add yeast, egg, and 1 cup flour to first mixture. Beat until smooth. Gradually add enough flour to make a soft dough. Turn on to a floured surface and knead until satiny. Place in greased bowl; turn dough over to grease top. Cover, let rise until doubled. Combine molasses, ½ cup brown sugar and ½ cup butter. Heat until butter melts. Spread mixture in greased pans. Sprinkle with pecans. Mix 1 cup brown sugar, raisins and cinnamon. Set aside. Divide dough in half. Roll each half into a rectangle. Sprinkle with half of brown sugar mixture. Roll up like a jelly roll, starting at long side. Cut into 12 slices. Arrange in pans. Let rise till doubled or for 30 minutes. Bake at 350°F. for 25 minutes or until golden brown. Invert pans on plates; remove. Cool. Makes two dozen.

Marian Stoltz  
Age 15  
Gap, Pa.



## On being a farm wife

—And other hazards

By  
JOYCE BUPP

Animal lovers will agree that pets, like people, sometimes develop strange personality quirks.

And, when a farmer works with a herd of dairy cows, he soon zeroes in on which old girls are apt to give him a headache.

There's always at least one four-legged lady that flatly refuses to use the comfortable stalls we provide. Instead, she'll inevitably plopp herself into the morning's accumulation of manure, just as someone

starts up the tractor to scrape out the barn floor.

Fence jumpers are, of course, legendary. They develop a finely tuned extrasensory perception which enables them to identify a loose post or snapped wire from clear across a quarter-mile meadow.

Causing us problems at the moment are a select group of about six cows suffering the pangs of "calf-snatching syndrome." Sarah is the worst culprit.

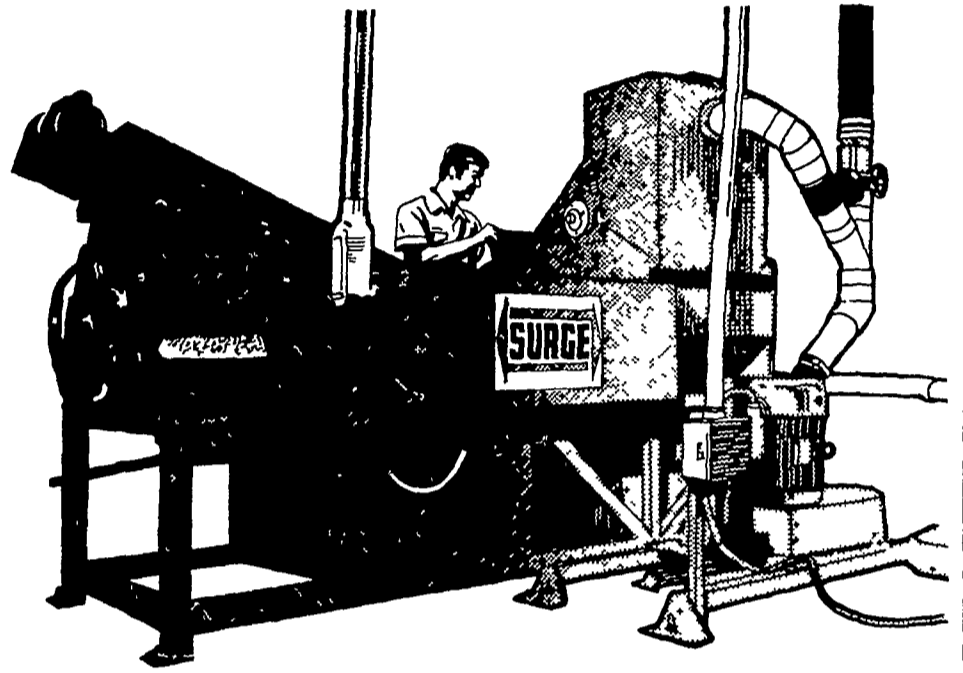
Most calves manage to stand on their wobbly legs within the first half-hour of birth. Instinct next drives them to nuzzle the underside of their mother, who stays protectively near, until they locate her udder and nurse those first gulps of rich colostrum, filled with natural protective antibodies.

Sarah has learned to sneak up to a newborn and huddle close to the still-wet infant under the pretense of welcoming the addition to the herd. By the time the baby has struggled to its feet, Mom Sarah has maneuvered herself into a position whereby the hungry

calf finds her first. She generally accomplishes this feat by planting her three-quarter ton body directly over the calf as it stands.

Not only does the baby then miss out on the mother's special-produced first drink, but Sarah refuses to let down her milk at milking time. Instead she holds it back, hoping somehow to sneak back to the borrowed calf, and stands bawling with thwarted love. Meanwhile, the calf gets penned with its real mother.

However, there may be a cure for her hangup. What Sara needs is to be quartered day and night with a half-dozen ever hungry growing calves. I suspect that she'd soon be so weary from constant attention that she'd never want to look at another calf again.



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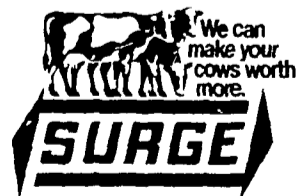
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\*Manure production per animal and manure nutrient values will vary based on animal weight, feed ration, and methods of manure handling.

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