

**QUESTION** - Barbara Elliott, Lancaster, would like a soft sugar cookie recipe made with brown sugar and buttermilk.

**QUESTION** - Mrs. Gene Jennings would still like a recipe for cheese soup.

**ANSWER** - One of our readers requested a homemade bread recipe. Thanks go to Priscilla Grube, Mohrsville, for sharing her bread recipes. To keep the bread soft, Priscilla advises brushing it with melted butter on both sides as soon as it comes out of the pans. The loaves should also be put into plastic bags as soon as they are a little cool. They should still be warm when they go in the bag.

**White Bread**

- 2 packages active dry yeast
- 3/4 cup warm water (105-115°F)
- 2 2/3 cups warm water
- 1/4 cup sugar
- 3 tablespoons shortening
- 9 to 10 cups bread flour
- Soft butter

Dissolve yeast in 3/4 cup warm water. Stir in 2 2/3 cups warm water, the sugar, shortening and 5 cups of flour. Mix in enough remaining flour to make dough easy to handle. Turn dough onto floured board; knead until smooth and elastic, about 10 minutes.

Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about an hour. (Dough is ready if impression remains). Punch dough down and divide into four parts. Place in greased loaf pans and brush dough with melted butter. Cover and let rise until double. Bake loaves at 350°F until golden brown and loaves sound hollow when tapped. Remove from pans and brush with melted butter.

**Hearty Honey Wheat Bread**

- 1 package active dry yeast
- 2 1/2 cups warm water
- 1/2 cup honey
- 1/3 cup molasses
- 1/3 cup butter, softened
- 2 1/2 to 4 cups bread flour
- 1 1/2 cups medium rye flour
- 2 1/2 cups whole wheat flour

In a large bowl, dissolve yeast in warm water. Add salt, honey, molasses, butter, 1 1/2 cups bread flour and the whole wheat flour. Blend at low speed until moistened; beat 3 minutes at medium speed. Stir in rye flour and 1/2 to 1 cup bread flour until dough pulls cleanly away from sides of bowl. Knead dough on floured surface until smooth and elastic, about 10 minutes. Let rise in warm place until light and doubled in size, about 1 1/2 to 1 3/4 hours. Punch dough down and place in two greased loaf pans. Brush dough with melted butter and let rise again until double in size. Bake at 350°F until loaves sound hollow when tapped. Brush with melted butter after loaves are out of pans.

**ANSWER** - Last week we had a pizza dough recipe for Rose Martin of Ephrata. This week we received another one from Mrs. Susan Brubaker of Ephrata for whole wheat pizza.

**90-Minute Whole Wheat Pizza**

- 1 to 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons salt
- 1 package active dry yeast
- 1 cup very warm water (120-130°F)
- 2 tablespoons peanut oil
- 2 cups whole wheat flour

Mix 1 cup all-purpose flour, salt and undissolved yeast. Add warm water; beat two minutes at medium speed. Add peanut oil and 1/2 cup whole wheat flour; beat at high speed two minutes, scraping bowl occasionally. Stir in remaining whole wheat flour and enough additional all-purpose flour to make stiff dough. On floured board knead about 5 minutes. Grease bowl. Set dough in bowl, turning to grease top. Cover, let rise in warm, draft-free place 30 minutes. Grease 15 1/2 x 10 1/2 x 1-inch pan. Punch dough down; roll and stretch to 17 x 12-inch rectangle and place in prepared pan. Shape edge into standing rim of dough. Cover and let rise 10 minutes. Bake at 450°F for 8 minutes. Spread with pizza sauce and top with cheese. Sprinkle with toppings if desired. Bake 10 to 12 minutes longer or until cheese is melted and lightly browned.

**Beverages**

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**SPECIAL BREAKFAST CHOCOLATE**

- 1 6-ounce package semi-sweet chocolate pieces
- 1/2 cup sugar
- 1/3 cup water
- 1/4 teaspoon cinnamon
- 1 cup whipping cream
- Hot milk

Combine chocolate pieces, sugar, water and cinnamon in a heavy 1-quart saucepan. Heat over low heat, stirring constantly, until mixture is smooth. Remove from heat; cool to lukewarm. Whip cream until stiff peaks form; fold into chocolate mixture into each cup; add hot milk and stir until smooth. This is sufficient chocolate mixture to make 15 to 20 cups of hot chocolate. (Chocolate mixture may be prepared ahead of time. Store in tightly covered container in refrigerator up to 1 week.)

**APRICOT NECTAR**

- 1 46-ounce can apricot nectar
- 1/2 lemon, sliced
- 2 cinnamon sticks
- 15 whole cloves
- 8 whole allspice berries
- 27-ounce bottles low calorie ginger ale

In saucepan, mix all ingredients except ginger ale; heat to boiling. Reduce heat; simmer gently 5 minutes. Remove from heat. Cover; let stand 30 minutes. Strain and chill. Just before serving, stir in ginger ale; serve over ice.

**CRANBERRY COCKTAIL**

Mix 1 quart chilled cranberry cocktail, 2 7-ounce bottles low calorie ginger ale and 2 to 3 tablespoons lemon juice.

**SPICED TEA**

- 4 cups boiling water
- 4 teaspoons loose tea
- 6 whole cloves, broken into pieces
- 1/2 teaspoon dried orange peel
- 1/8 teaspoon cinnamon

Pour boiling water on all ingredients in heatproof container. Cover; steep 3 to 5 minutes. Stir and strain.



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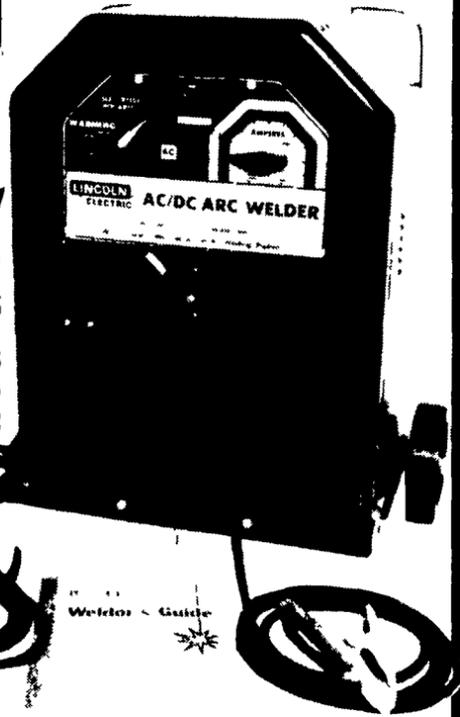
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Left to Right: SCOTT ARTZ, Agricultural Loan Coordinator; ROBERT DONALDSON, Agricultural Loan Officer; MIKE FIRESTINE, Vice President-Senior Agricultural Loan Officer; SUZANNE CURTIN, Agricultural Secretary.

During this special season, the Lebanon Valley National Bank Agri-Group would like to thank you for your patronage during the past year. We're proud to be part of the local community and LVNB's agricultural loan professionals look forward to serving your financial needs in 1985.

May you and your family enjoy the happiest of holidays, and may the new year be a prosperous one for you. Season's greetings from your friends at Lebanon Valley National Bank.



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