

Old-Fashioned Sourdough Rises In Popularity

(Continued from Page B14)

HERMAN DOUBLE CHOCOLATE BROWNIES

- 12 tablespoons butter, room temperature
- 1 cup sugar
- 1 cup packed brown sugar
- 4 eggs
- 1½ cups flour
- 6 tablespoons cocoa powder
- 1 cup Herman starter
- 1 tablespoon vanilla
- ¾ cup chocolate chips
- ½ cup chopped walnuts

In a large bowl, cream butter and sugars. Add eggs, one at a time, beating well after each. In medium bowl, stir together flour and cocoa alternately and about half at a time. Add flour mixture and starter to egg mixture. Stir in vanilla, chocolate chips, and nuts.

Spread in well-greased 7½ x 11½ x ½ -inch baking pan. Bake at 350 degrees for 25 to 30 minutes until center springs back when lightly touched with finger. Makes 24 brownies.

FRIENDSHIP STARTER (Fruit Method)

Another method uses fermented fruit. It, too, is called Friendship Starter. The starter requires 15 days until it is ready to add other ingredients. Then it takes 30 days before it is ready to bake, but according to Gloria Sweigart of Manheim, it is fun to watch as the days go by. Do not refrigerate the full 30 days.

FRIENDSHIP STARTER Fruit Method

Strain juice from:

- 1 large can peaches
- 1 large can crushed pineapple
- 1 jar maraschino cherries
- ¾ cup granulated sugar

Mix and measure juice to make 1½ cups (use fruit as desired in other recipes).

Put starter in covered bowl or jar; stir every day for 15 days until set. Do not refrigerate during this time.

FRIENDSHIP FRUIT CAKE

Day 1:

- 1½ cups starter juice
- 2½ cups sugar
- 1 large can sliced peaches and juice

Mix in large bowl, cover with lid or plastic wrap, not foil.

Stir every day for nine days.

10th Day:

- 1 large can crushed pineapple and juice
- 2½ cups sugar

Stir for 9 more days

20th day:

- Add:
- 2 jars maraschino cherries
- Juice from only one jar of the maraschino cherries
- 2½ cups sugar

Stir for 9 more days.

30th Day:

Drain juice from fruit. Divide juice into four 1½ cups (any extra can be added to fruit). Keep one starter juice and give 3 to friends and the recipe.

To bake: Divide fruit into 3 equal parts, use one part fruit,

- 1 box yellow cake mix
- 1 cup chopped nuts
- 1 cup raisins
- 4 eggs
- 1 small box vanilla instant pudding

¾ cup vegetable oil
Beat with spoon. Bake in a greased and floured tube or bundt pan about 1 hour or until done at 350 degrees.

Repeat the above recipe two more times. This makes three nice cakes and may be frozen after it is baked.

When cool, sprinkle with confectioners' sugar if desired.

Starter keeps indefinitely in refrigerator.



Zinzendorf tries to keep things as authentic as possible. He places the dough on rye baskets and boards to rise before inserting in the outdoor bake oven.

Grange Holds Legislative Banquet

KENNETT SQUARE (Chester Co.) — Sheila Knotwell of Kennett Grange was awarded the Grange Award for Public Service by Pomona Grange #3 of Chester County at its recent legislative banquet. Ms. Knotwell is director of La Casa del Pueblo, an agency that assists with housing in southern Chester County, and she meets the criteria of the award by going "above and beyond the call of duty through personal service and caring." She augmented her associate degree in business administration by taking job specific courses in mortgage planning and economic development and sits on boards of


human service agencies at all levels, including Kennett Area Human Services Committee, Chester Co. Housing Resource Board, and Regional Housing Legal Services Board.

During her two years of Grange membership, Ms. Knotwell has participated wholeheartedly in Grange activities — helping with programs, working suppers, volunteering for projects — in addition to working overtime at La Casa del Pueblo when necessary. She was nominated by her Grange because of her caring attitude and selfless service.

This year's guest speaker, Jennifer Cummins, legislative asst. at the National Grange office in Washington, D.C., addressed the concerns of Grangers that the President's proposed health care plan ignores the needs of rural Americans and may be harmful to small business, a category that includes many farmers.

Legislators in attendance were Congressmen Robert Walker, Rep. Arthur Hershey, Rep. Joseph Pitts, and Commissioner Andrew Dinniman.

Pomona #3 consists of 17 local Granges throughout Chester County.



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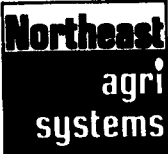
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