

Cook's Question

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ANSWER — A Mt. Joy reader wanted a recipe for Oven French Toast. Thanks to Eleanor Martenas, Millville; Judith Zimmerman, Lebanon; Ethel Barnes, Manheim; and others for sending recipes.

Baked French Toast

- 1½ cups skim milk
- 4 large eggs
- ½ teaspoon cinnamon
- 4 tablespoons honey
- 3 tablespoons brown sugar
- 2 tablespoons butter, melted

Bread
Dip bread into egg and milk mixture. Arrange in shallow baking dish. Drizzle honey and butter over top. Sprinkle with brown sugar and cinnamon. Bake at 350 degrees for 30 minutes.

Oven French Toast

- 6 slices bread
 - 3 eggs
 - ¾ cup milk
 - 1 tablespoon sugar
 - 2 tablespoons butter
 - ¼ teaspoon salt
- Heat oven to 400 degrees. Beat eggs, milk, sugar, and salt until fluffy. Dip bread into egg mixture and arrange on a buttered baking sheet. Bake 8 minutes on each side.

Oven French Toast

- 12-ounce loaf Italian or French bread
 - 4 eggs
 - 3 tablespoons sugar
 - 1 teaspoon vanilla
 - ¼ teaspoon nutmeg
 - Confectioners' sugar
- About 45 minutes before serving, cut bread crosswise into 16 slices. Arrange bread in 15½ x 10½ -inch jelly roll pan; overlap slices if necessary. In large bowl, beat eggs with sugar, vanilla, nutmeg, and confectioners' sugar. Pour mixture over bread in pan, turning pieces until all mixture is absorbed. Preheat oven to 500 degrees. Grease two large cookie sheets, place bread slices on cookie sheets. Bake 8 to 10 minutes on each side or until golden brown. Sprinkle with confectioners' sugar.



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Initial Investment Comparison Between AutoFlow and Herringbone/Parallel Parlors					
Cows/Hrs. Required	Recommended Parlor Size		Increased Investment for Her./Para.		
	AutoFlow	Her./Para.	*Basic System	*Basic Sys. w/Meters	*Basic Sys. w/Meters & ID
50-60	2 x 3	2 x 6	+ 8%	+ 19%	+ 21%
70-80	2 x 4	2 x 8	+ 9%	+ 21%	+ 23%
90-100	2 x 5	2 x 10	+ 10%	+ 23%	+ 26%
100-110	2 x 6	2 x 12	+ 11.5%	+ 25%	+ 29%

* Basic System consists of stalls, pulsation, milk handling, vacuum and take-off equipment.

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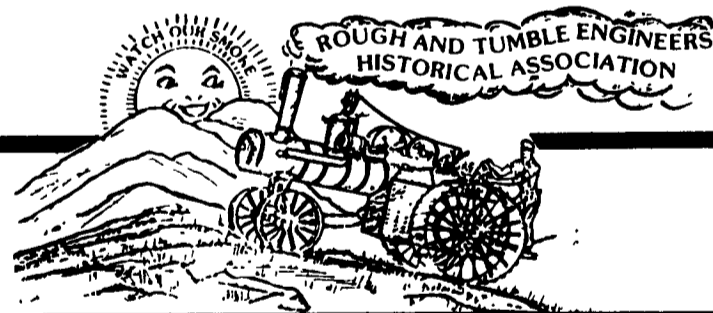
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