

Try Sally Davenport's fresh, homemade bread

by Joan Kingsbury
If your family loves fresh, homemade bread, Sally Davenport, this week's cook, has some recipes you should try. Sally collects various bread recipes although she admits she enjoys trying any new recipe.

The Davenport family resides on Elinor Street in Shavertown. Sally and her husband, Harry, are the parents of three children. Harry III, 15, is a sophomore at Dallas Senior High School where he is a member of the cross-country team. Both Deborah Ann and Lisa are students at the Westmoreland School. Deborah Ann, 8 is in Mrs. Young's third grade class while Lisa, 6, is in Mrs. Kirk's first grade class.

Both Sally and Harry are graduates of Penn State's Main Campus, located in Sally's hometown of State College. Sally graduated with a degree in applied arts and before her marriage worked as an engineer's assistant. Harry, who has a degree in chemistry, is employed as

a field representative for American Cyanamid.

The Davenports are a busy family, active in church affairs at St. Paul's Lutheran Church and in community affairs. Sally chairs the interim committee at St. Paul's and is a member of the building committee. She also edits the church newsletter "Good News" and just finished a term as secretary of the Dorcas Society.

Harry is a member of the church council and chairman of Christian Education. Sally and Harry belong to a gourmet group comprised of couples from St. Paul's Church who meet on a bi-monthly basis.

Sally is Brownie leader for Deborah Ann's troop. She also does volunteer work in the library at the Westmoreland School.

Sally and her family share a love of music. Sally plays both guitar and piano. Deborah Ann takes piano lessons. Harry III is a member of the Dallas High School Band where he plays trumpet and French horn. He will be competing

on French horn in Northeastern District Band later this month. Harry is also a member of the chorus and choristers.

Sally's other hobbies include doing any type of needle work, painting "a little" and taking care of her many plants. Harry enjoys gardening, wood-working and photography.

The Davenports are a family that camps and travels together. They are looking forward to a trip to Disney World and a visit with Sally's parents at Jensen Beach, Fla., later this winter. Sally is enthusiastic in describing Fort Wilderness Campground in Disney World. Within walking distance from all main attractions, Fort Wilderness provides Walt Disney movies for camping families each night. Sally describes this campground as very clean, neat, and accommodating.

Sally's recipe for Cowboy Coffee Cake utilizes ingredients usually found in everyone's kitchen. Brown sugar, nuts and cinnamon give this coffee cake a tasty topping. What do you get when you combine self-rising flour, sugar and beer? Beer Bread, that's what. Quick and easy, this bread requires no raising time. Parsley as well as Parmesan cheese makes Parmesan Casserole Bread flavorful.

Refrigerator Rolls are

handy to keep in the refrigerator. This recipe yields a large quantity which may be kept in the refrigerator for up to five days. This mixture is handy for baking cinnamon rolls or dinner rolls. Dilly Bread is rather unusual because cream-style cottage cheese is one of the main ingredients. Onions and dill seed help give this bread a unique taste.

COWBOY COFFEE CAKE
2½ c. flour
2 c. brown sugar
two thirds c. shortening
½ t. salt
2 t. baking powder
½ t. soda
½ t. cinnamon
½ t. nutmeg
1 c. sour milk
2 well beaten eggs

Combine flour, sugar, salt and shortening until crumbly. Reserve half cup of this mixture. To the remaining add baking powder, soda, cinnamon and nutmeg and mix thoroughly. Add sour milk and eggs and mix well. Pour batter into two 8" pans. Sprinkle half of crumb mixture, some nuts and dash of cinnamon over all. Bake for 25-30 min. in a 375 degree oven.

BEER BREAD
3 c. self rising flour
3 T. sugar
1-12 oz. can beer - warm
Thoroughly mix flour and sugar. Add beer, mix thoroughly. Pour into greased loaf pan. Bake at 350 degrees for 45 minutes.

Post Cookbook

Just before it is done, grease top with butter or oleo.

PARMESAN CASSEROLE BREAD
1 pkg. yeast
¼ c. water
¼ c. milk, scalded
1½ c. sifted flour
1 T. sugar
½ t. salt
one third c. oleo
1 beaten egg
½ c. grated Parmesan cheese

2 T. chopped parsley
Soften yeast in water. Cool milk to lukewarm. Sift flour, sugar and salt in bowl. With fork or pastry blender, cut in butter and salt until mixture resembles coarse meal. Add egg, softened yeast and milk. Beat well. Stir in cheese and parsley.

Turn into greased 8x1½" round pan. Cover with damp cloth and let rise til double-about 40 minutes. Dot with more butter. Bake in 375 degree oven 20-25 minutes. Cut in pie shaped wedges.

REFRIGERATOR ROLLS
1 c. warm water
1 t. sugar
2 yeast cakes
2 c. boiling water
2 eggs
½ c. sugar
1 T. salt
7 c. flour
½ c. oleo - cold

Mix water, sugar, and yeast cakes well. Boil 2 cups water.

In a bowl mix eggs, sugar, and salt. Remove water from heat. Add oleo. Cool slightly. Add to eggs, sugar, etc. Let the mixture cool to lukewarm. Add 2 cups flour. Beat well. Add yeast in cup. Add 2 more cups flour and beat 2 minutes. Add 3 cups flour and mix in. Put dough in greased bowl in refrigerator. Punch down. Can be kept in the refrigerator 4 or 5 days. Can be used for dinner rolls or cinnamon rolls.

DILLY BREAD
2 T. chopped onion
1 t. butter
1 pkg. active dry yeast
¼ c. warm water
1 c. large curd cream-style cottage cheese, heated lukewarm
2 T. sugar
2 t. dill seed
1 t. salt
½ t. soda
1 egg
2½ c. sifted flour
Cook onion in butter till tender. Soften yeast in water. Combine in mixing bowl, cottage cheese, sugar, onion, dill seed, salt,

soda, egg and softened yeast; mix well. Add enough flour to make a stiff dough, beating well on mixer after each addition. Cover, let rise until double, about 1½ hours.

Stir down. Turn into lightly greased 9½x5x3 inch loaf pan. Let rise until light, about 40 minutes. Bake at 350 degrees for 50-55 minutes. Cover with foil the last 15 minutes. Brush with soft butter and sprinkle with salt. Makes one loaf.



Ann, Sally and Lisa Davenport

November food prices down

The monthly food basket report for November showed that Pennsylvania consumers were paying less than they did six months ago for the average food basket, according to State Agricultural Secretary Kent Shelhammer.

Shelhammer said that the average cost of the 14 food basket items sampled in rural and urban stores throughout the commonwealth in November was \$11.13, up 35 cents from the October cost of \$10.78. Shelhammer pointed out that six months ago, in May, consumers were paying \$11.15 for the same items. Food basket costs were highest in July this year at \$11.30 for the food basket.

He noted that food was still a bargain with prices below levels of six months ago, and said that consumers should "recognize the tremendous job our farmers have done in production which helped keep food prices below the national inflation rate."

According to the survey conducted by the Agriculture Department's Bureau of Rural Affairs, all six regions in the commonwealth showed an increase in the cost of the food basket in November, ranging from 14 cents in the southwest to 67 cents in the southeast central region.

King's announces classes

The winter-spring semester of Continuing Education courses opens at King's College on Jan. 15. In-person registration will be held Jan. 11 from 10:30 to 3:30, and from 5:30 to 7:30 p.m. at the Office of Continuing Education, Administration Building, North Main Street, Wilkes-Barre.

New course offerings for the new term will include Introduction to Gerontology, Writing for Radio and TV, Motion Picture Production I, Clinical Psychology Seminar, Cultural Geography, Psychology and Politics, Medical-Legal Aspects of Health Services Administration, and Traffic Regulation and Control.

They were announced by John Fixl, associate dean of Continuing Education, and Ruth Hosey, coordinator of Continuing Education.

Guests and patrons were served a natural mineral water which was supplied by the Highland Water Company of Dallas, now non-existent. The water was reputed to have been discovered at Dallas in 1894 and had been analyzed by a chemist to the State Board of Health and described as an alkaline carbonate water of high purity.

The southwest region showed the highest price in the state with a food basket average of \$11.42. The northcentral region continued as the least expensive region with foodbasket costs listed at \$10.87.

The difference in the cost of the food basket purchased in rural stores versus urban stores in November decreased from the 11 percent registered in October to nine percent in November. The statewide average cost of selected food basket items was \$7.08 for storebrand goods compared to \$7.74 for namebrand. Eight products, selected to allow consumers a consistent choice between namebrand and storebrand varieties were sampled for the comparison.

Of the 14 products, only cornflakes decreased in

price during November, going from 70 cents to 69 cents a pound.

Items increasing in price in November were coffee, from \$2.81 to \$2.86 a pound; whole chicken, from 64 to 65 cents a pound; eggs, from 81 to 88 cents a dozen large eggs; ground beef, from \$1.28 to \$1.35 a pound; and American Cheese, from \$1.79 to \$1.87 a pound.

Items fluctuating less than a cent were potatoes, 12 cents a pound; cabbage, 17 cents a pound; canned peaches, 39 cents a pound; canned corn, 36 cents a pound; sugar, 25 cents a pound; shortening, 64 cents a pound; and bread, 43 cents a pound.

The monthly food basket survey is intended to provide Pennsylvania consumers with information on food pricing trends in the commonwealth.

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