

Chowan Herald Kitchen

By Mildred Huskins
Just the aroma of homemade yeast bread baking in the kitchen makes the mouth water.
Most of us remember when our grandmother made yeast bread every Saturday... crusty, golden brown loaves cooling on the kitchen table. These were to be the family's loaf bread for the week. Of course, she added cornbread and hot biscuits from day to day, but the yeast bread was available for those wonderful spreads she lined up on the table every day.
More and more men and women are back, now, to breadmaking and having fun and good nutritious food as a result.

We had a most pleasant experience yesterday when we accepted an invitation from the Extension Homemakers to a "Bread Plus" gathering for tasting French bread along with the "plus" which was of other dishes which the community leaders had made from foods they had at home. For instance, the table centerpiece was a bowl filled with a snow-white cauliflower with its green fan leaves, a bunch of broccoli and several spikes of asparagus, all of which she harvested from her home garden. She served samples of the cooked vegetables. Others had brought the results of some experiments they had carried out in their kitchens and these hints with the recipes will be passed along to the homemakers in the various communities.

In this bicentennial year the Extension Home Economists are reminding homemakers of the pleasure and virtues in making yeast bread and the samples presented were for French bread. There have been several workshops to give modern techniques to bread making and, for variety, they are suggesting French bread, which is a favorite with peasants and gourmets alike in many parts of the world.

We were fortunate enough to receive a pair of baguette pans so we will surely have to bake a batch of French bread. These pans are designed to make a long, slender, round crusty loaf of bread.

We will try to get permission to give you the recipe for French bread which we found to be of excellent quality.

In the meantime, here is our recipe for Sixty-Minute rolls.

Sixty Minute Rolls
1 cup milk
1 pkg. active dry yeast
1 tablespoon sugar
3 cups sifted flour
4 tablespoons soft butter
¾ teaspoon salt
1 tablespoon melted butter
Scald milk and cool to lukewarm. Dissolve yeast and sugar in milk and add one cup flour. Beat at low speed for five minutes, add soft butter and beat one minute, add half cup flour and salt. Turn out on board with remainder of flour and knead well. Cover and allow to rise 30 minutes. Roll out to one-fourth inch thickness and cut with floured biscuit cutter. Dip knife handle in flour and crease across the center of each round. Fold over, crease edges and brush with melted butter. Place on greased baking sheet and let rise in warm place about 15 minutes or until double in bulk. Bake at 400 degrees 15 to 20 minutes. Makes about 30 rolls.

Pull-Apart Loaves are perfect for family meals or outdoor barbecues.
Pull-Apart Loaves
5½ to 6½ cups unsifted all-purpose flour
3 tablespoons sugar
2 teaspoons salt
1 pkg. active dry yeast
½ cups water
½ cup milk
3 tablespoons margarine
In large bowl mix two cups flour, sugar, salt and undissolved yeast. Combine water, milk and three tablespoons margarine in saucepan. Heat over low heat until liquids are very warm. Gradually add dry ingredients and beat two minutes at medium speed. Add three-fourth cup flour. Beat on high two minutes. Beat on high two minutes. Stir in enough flour to make stiff dough. Turn onto lightly floured board and knead until smooth and elastic. Place in greased bowl and let rise until doubled in bulk. Punch down. Divide dough in half, cover and let dough rest for 15 minutes. Roll out half to rectangle. Brush with some melted margarine. Cut into four equal strips, eight inches long. Stack strips. Cut into four equal pieces, two inches long. Place on edge in greased loaf pan so that layers form one long row. Repeat. Cover and let rise until doubles in bulk. Bake at 400 degrees about 30 minutes or until done. Remove from pans and cool on wire rack. Makes two loaves.

Americans can't get the Communists out of America by criticizing each other.

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WEEK DAYS 3:00 5:00 7:00 9:00
ADULTS \$2.00 — CHILDREN \$1.00

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Every girl's summer dream.

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SHOW SCHEDULE
SAT. & SUN. 1:10 3:10 5:10 7:00 9:00
WEEK DAYS 3:10 5:10 7:10 9:10