

“HCE is as Bright as a Button”

“Bright as a Button” meaning clever, smart, crafty, cheery, energetic and upbeat

Spring HCE Business Meeting, Cultural Arts Event and Recognition Banquet

Waupaca County Association for Home and Community Education

Hosted by the Manawa/Weyauwega Center



Wednesday, May 17, 2023

Crystal Falls Banquet Hall

1500 Handschke Drive, off Hwy. 45

New London, Wisconsin

Cost: \$18.00 Per Person

Plan for the day:

- 9:15 - 10 a.m. Registration, Beverages, Cultural Arts Check-In
- 10:00 HCE Business Meeting \
- 11:30 – 12:15 Speaker: Melody Urban “Buttons! What DO you do WITH them??”
- 12:15 Lunch (Broasted Chicken, Sliced Ham, Mashed Potatoes with Gravy, Stuffing, Coleslaw, California Blend Vegetables, Beverage Choice)
- 1:15 Awards Program
- 2:00 Safe Trip Home

Please bring along your club or individual Pennies for Friendship contribution, your 2022-2023 Member Impact sheets, cultural arts entries and completed entry forms.

Child/teen books will be for sale (\$.50-\$3.00) proceeds to benefit our Scholarship Program.

University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA. Requests for reasonable accommodations for disabilities or limitations should be made prior to the date of the program or activity for which it is needed. Please do so as soon as possible prior to the program so that proper arrangements can be made.



Fill out registration below, and mail with payment by May 8, 2023. Make checks payable to: Waupaca County HCE.

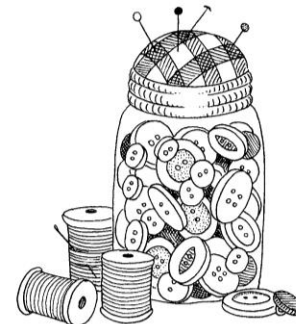
Registrations are transferable but not refundable. Send registrations to:

Marilyn Herman, E6631 State Road 22 Bear Creek, WI 54922

Questions? Please call Marilyn Herman, (920) 596-3594

Club or Individual Names: _____

How Many: _____ x \$18.00 = _____



November Lesson and Stories about our Favorite Family Recipes

The recipes and stories that were submitted for our November lesson were included in a printed booklet following the session. This item accidentally did not get included so it is being printed in this issue of ACCENT for all to enjoy.

When I was a young girl, my mother taught us to bake bread. At a very young age, my two sisters and I were winning blue ribbons at the Calumet County Fair for our white bread.

This is the recipe as I remember it. We had a large bowl, and started with 3 sifters of flour. Our sifter held at least 3 or 4 cups of flour. We made a well in the center. Into the well, we added raw milk (I don't remember how much, probably about a quart), that was brought to the boiling point, but not boiling. I remember it just had a light film over it. We had to let it cool so it would not overheat the yeast. With a large mixing spoon, we would take a scoop of lard and sometimes chicken fat, a table spoon of salt, probably a half cup or less of sugar and $\frac{1}{4}$ of a large cake of yeast. To start, we used the mixing spoon, and when it was mixed, we got both hands in it and started to knead. This took about 10 minutes. Mom said the trick was to have it soft but not sticky. We would let it rise for about 1, to 1 and $\frac{1}{2}$ hours in a warm place even setting it on a chair in the sunshine. This recipe made about 6 or 7 loaves. Sometimes when we were real busy, we punched it down and left it rise again. Grease pans and form into loaves and let rise again until almost double in size and bake in a 350 degree oven. When a light tap on the bread sounded hollow, it was done. It usually took about 30 or 35 minutes.

About 20 years ago, one of my daughters asked me to teach her how to make bread. When I said start with 3 sifters of flour, she said forget it.

This is how I make bread today:

Put into bread maker in the order given: 1 and $\frac{1}{2}$ cups warm water, 1 and $\frac{1}{2}$ tsp salt, $\frac{1}{4}$ cup honey, $\frac{1}{3}$ cup molasses, a good handful of potato flakes, 1 large egg, $\frac{1}{2}$ cup ground flax (I grind it just before I use it), 2 cups whole wheat flour, 2 and $\frac{1}{2}$ cups white flour and 3 tsp. granulated yeast.

I set my bread maker on the dough setting. While it's mixing, I watch it to add more water or flour according to how it looks. The same idea, soft but not sticky. This mixing takes about 11 minutes and it is ready to be made into buns or loaves when the timer on the bread maker shows 00. I like to make buns and my bread maker starts baking (I feel) before the dough is high enough. I use my oven and bake at 350 degrees, buns about 15 or 20 minutes and loaves about 30 to 35 minutes. Take out of oven, cool on racks and, I wipe mine with a little butter. Again, when tapping on buns or loaves, sounds hollow, done.

~ Mary Fenske

