

BREAD BAKERS LIST

JUNE 2010

05/06 CASIMIR, GEORGE
12/13 SIMONS, MARY
19/20 GALECKI, CHRIS
26/27 KEALLY, MARYANN

JULY 2010

03/04 MCCLASKEY, ANDREA & KATIE
10/11 ZAHN, FRANCES
17/18 GARDNER, RUTH
22/23 MADDOX, SARAH
29/30 FRECH, GEORGIE

The following suggestions seemed to help, the bread was good. Be sure to bake the bread at least 20 minutes. For a 6 cup batch I divide the dough into 12 equal portions (1 to 3 to 6 to 12), form the portions into a sausage shape (tubular), flatten the portions by hand then roll – left, right, up, down – FLIP and do it again so the dough is ¼ inch thick! Then perforate it, transfer it to the cookie sheet and cut with pizza cutter (¾ by ¾ inches). At this point I use the plastic lid of a 2 # coffee can as a pattern for the big round piece for the priest. Bake 10 minutes, FLIP over & perforate again (minimizes bubbles) and bake another 10 minutes. The tubular shape minimizes waste! Dust the board with the whole wheat flour. Happy Memorial Day and 4th of July!!

I will gone 1-7 July and 2-8 August! If conflicts arise please help each other resolve them. If it can't be done or last minute issues arise please call me, and I'll handle the problem. Thanks!! (496-8920)

Remember, Ministries Form needs to be completed to continue Baking. Thanks!!!!!!

