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DAILY HAMPSHIRE GAZETTE

In time for Saturday bazaar

Worthington baker creates 'scratch' breads, desserts

By JANET DIMOCK

WORTHINGTON — Those who are short of time for holiday baking — or just in the market for a tasty treat — may find what they are looking for at the Parent-Teacher Organization Bazaar on Saturday.

Laurie Trudell took time from rolling out mounds of sweet roll dough yesterday to list what goods she will offer at the annual sale.

"My freezer is so full now that I have to bring what I'm baking today to a friend's house," she said with a smile, indicating the day's work. Piled on cooling racks were fat dinner rolls, golden loaves of bread glistening with melted butter — and weighing in at over one and one-half pounds each — spicy cinnamon-raisin buns and nut-filled honey horns.

Mrs. Trudell's goodies are just a part of the offerings at the bazaar which will be in the Russell H. Conwell School from 10 a.m. to 2 p.m. There will be craft items, individual tag sales, and crocheted and knitted novelties.

Yeasty aroma wafts

The warm and yeasty aroma of rising dough wafts out the front door to greet visitors to her Williamsburg Road home. Mrs. Trudell explains that she has been at work since 9 a.m.

Every available space is taken up by a pan filled with rising dough. Baking sheets are filled as soon as they come out of the oven. "I've used up all of my baking pans," Mrs. Trudell explained, as she placed deftly rolled honey horns in a still hot pan.

Quickly she readies more. First she rolls out a ball of sweet roll dough into a circle, then she brushes it with melted butter. Next she spreads on the honey-walnut filling and sprinkles that with cinnamon and sugar.

"I always double the filling called for. I like a filling that you can sink your teeth in to," she said while working.

In the final step, the dough circle is cut into long triangles which are rolled up and set out to rise. The horns will receive a final honey glaze while baking. For her, baking is "fun," a creative experience.

Like to do take-offs

"I just experiment with what I've got," she said. "That's the fun of baking. Most of my recipes are originals," she explained, adding that once she has a printed recipe in hand she likes to do "take-offs" of standard fare. Baking, she says, is "a lot more fun than cooking a main meal."

Mrs. Trudell began work on her Christmas project over one month ago while most people were still thinking about Halloween.

She has made a special effort to offer baked goods that do not contain sugar. Honey nut and sunflower seed cookies are two such offerings.

"I have at least 10 different kinds of cookies," Mrs. Trudell said. A special thing for sale will be donated cakes which she will personalize at the buyer's request.

Some of the other things that Mrs. Trudell will have ready for sale created from "scratch" are: fruit-filled crescents, double chocolate brownies, strawberry crunch bars, blueberry and corn muffins, cherry cheesecake, whole wheat, white and oatmeal bread, carrot cookies, and sweet breads flavored with applesauce, zucchini or pumpkin.

"The only things that I didn't make myself are the graham crackers for the cheesecake crust and the cherry pie filling," Mrs. Trudell pointed out.

For those with an adventurous spirit, one of her own creations will be offered — banana chocolate bread. "It's really good," she assured a visitor.

Goodies in a more traditional vein will also be on hand.



CREATING FRESH sweet rolls requires nimble fingers. Laurie Trudell demonstrates this while making honey horns which will be on sale on Saturday at the annual Worthington Parent-Teacher Organization bazaar.