

# NOISES FROM THE CENTER

Vol. 3, No 12

What's happenin' at the Senior Center

December 2014

Article by Charlie Farrow

## Sally Hungerford's Coffee Bread —The Recipe

6 cups of flour  
1 cup of milk  
½ cup of sugar  
1 tsp of salt  
¼ cup butter or margarine  
2 pks dry yeast  
3 eggs beaten  
Makes two breads  
Scald milk and butter.

Put eggs in a cup and warm in water bath. Place sugar and salt in mixing bowl. Add eggs and milk mixture. In a small bowl, combine yeast, 1 tbl of sugar, and ¼ cup of warm water. When 6 times in size, add this to the mixing bowl. Slowly add 3½ cups of flour. Stir in remaining flour slowly, you may not use the full 6 cups, until stiff batter formed. Knead on a floured surface and place in greased bowl, warm place, until doubled. Back to the floured surface. Roll into a rectangle. Cover with desired filling and roll jellyroll style, or, having scored the edges, braid the bread. In a parchment-lined 9X13 pan, allow to double in size and bake at 350 degrees until light brown, about 25-30 minutes. Depending on the filling, you may want to drizzle with confectioner's sugar and decorate with cherries and nuts.

But there's so much more to this story.

Sally started making this bread 60 years ago when she won first place state-wide for entering a cinnamon braid coffee cake at the Haddam Neck Fair. Since then she has baked 100's, and the recipe has evolved. This year alone she will use more than ½ pound of yeast and 30 pounds of flour.

She uses the best ingredients.



*Senior Center, 15 Great Hillwood Road  
Moodus, CT 06469*

preferring organic eggs, treating everything gently, keeping everything warm, even flouring the scissors before scoring the dough. And, in her small kitchen, she cleans up after every step.

Sally has sold lots of the breads and fills dozens of orders for customized versions in the course of a year. She is also generous and gives many away to her church, the Senior Center, and local non-profits. I first tried one when Sally gave her Meals-on-Wheels volunteers a bread at Christmas. Debby was the driver, but I got the bread. It was just like the stollens my grandmother baked for the Holidays.

Producing the breads is a process that crescendos. Begin sterilizing the tools, beating the eggs, turning the milk and butter into a golden liquid, and proofing the yeast.

The Oster mixer, equipped with dough hooks, combines the liquid and dry ingredients. This is work and Sally proceeds carefully. The dough is wet and hangs like taffy from the hooks. The last cups of flour are added slowly with a wooden spoon. The smell of yeast fills the kitchen.

When the pale dough is turned onto the floured board, she seems to be fluffing a down pillow, gently forward, back, sideways.

Now comes the waiting, sometimes up to 2 hours, as the dough, covered by a coarse cotton cloth, warmed by the light in her oven, rises.

Back on the floured board, Sally divides the dough. The first one is prepared as a jellvroll. The filling is

Solo almond paste she gets in bulk from the Internet. The second will be braided and must be assembled in its parchment-lined pan because its cream cheese/Solo pineapple filling makes it too heavy to handle.

Back they go into the oven, covered, to double again.

Special note on braiding. Sally cuts 4 slits on both sides about a third of the way into the dough rectangle. Down the center she spreads a mixture of cream cheese, lemon juice, sugar, and vanilla, topped with the pineapple. Then she brings each leaf over the top to form the braid. The breads can be stuffed with whatever sweet combination your heart desires.

Now it is baking time. After 15 minutes, Sally checks to make sure they don't overcook. At 20 minutes, she covers one with a piece of foil to protect it. They are done at 30 minutes. She pronounces them "nicely brown."

The smell is unbelievable. For those who love baked goods, this is heaven.

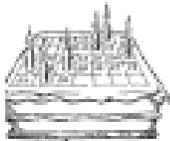
Now the breads have to cool. Sally doesn't want the topping to melt and drip over the edges. Her topping for the braided bread is confectioner's sugar, butter, and vanilla. She adds a bit of milk to get the right consistency, then paints the bread with a spoon and spatula. She is as careful as Jacques Pepin putting the finishing touches on his fanciest dessert. She adds a bit of almond paste to the topping for the jellyroll one, scatters some cherries and runs a spine of chopped walnuts across the top.

Sally started baking at 9 am. It is now 4 pm. Today's concert is over. The conductor has finished the symphony. I leave with the cream cheese/pineapple bread and freeze it for a party we're soon to have with family.



## December Birthdays

- 2nd Russell Bilodeau  
Judy Grohbrugge
- 3rd David MacFarlane  
Marie Miller
- 4th Fay Fort
- 6th Gloria Sikorski  
Lois Tsohis
- 8th Barbara Boluck  
William LaSalle
- 10th Lottie Golet  
Janice Hofbauer
- 12th Dave Miller
- 13th Mary Augustiny  
Joseph Zeleznicky
- 14th David Van Cedarfield  
Carl Dill
- 15th Marie McCain  
Robert Northan
- 17th Dave Balcom  
Carol Clulow  
Georgiana Costa  
Yvonne Strang  
Gloria Trotochaud
- 18th Rosalie Agosta  
Walter Dixon
- 19th Theresa Kromish
- 21st Pat Burke
- 22nd Donald Francis  
David Hurlbut
- 23rd Catherine Hunt
- 25th Dale Arseneault
- 29th Mary Ellen Klinck  
Aileen LaChance
- 30th Marie Moreno
- 31st Mary Ann Bennett



*Birthday Joke* for the month:  
When is a birthday cake like a  
golf ball? When it's been sliced!

### **BIRTHDAY ALERT:**

We will not be showing a movie  
this month.



## Christmas Carol Sing

*"Here We Come A-Caroling....."* A group from the Senior Center will *go-a-caroling* on **Sunday, December 14**. We don't have a sleigh, but we do have a bus. It will depart the Center at 2:30 pm. We will travel to the homes of our residents who are "shut-ins" and also visit Chestelm as well as Oak Grove. Refreshments will be served afterwards at the Senior Center. Let us know if you would like to join in the merriment. No singing ability required!



## Shopping Schedule

Fee: \$3.00. If desired, the bus will stop at the East Haddam Food Bank.

### Tuesday, December 9:

Willimantic: Price Rite, Ocean State

### Tuesday, December 23:

Old Saybrook: Walmart, Stop & Shop, Ocean State

## Lunch at Windham Tech ....Again

The November luncheon at the *Uncommon Kitchen* (the Culinary Arts Program at Windham Technical High School in Willimantic) was super-fan-tastic! Therefore, we are doing it again! **Thursday, December 11**. The menu: steak & shrimp. Sign-up & pay by December 8. Bus departs 10:15 <sup>am</sup>. Bus: \$5.00. Lunch: \$15.00.



## Mah Jongg

Is anyone interested in learning to play Mah Jongg? Similar to the Western card game Rummy, Mah Jongg is a game of skill, strategy, and calculation that involves a degree of chance. The game is played with a set of 144 tiles based on Chinese characters and symbols. We are planning a beginner class after the first of the year if there is enough interest. Call the Center for details!

Currently, the Mah Jongg group meets Tuesdays at the Center.

### **Senior Services Coordinator:**

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Café Manager: Peg Ziobron

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Alice Sabo

Bus Drivers:

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Med Car Driver: Mickey Pear

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Brad Parker &  
Susannah Griffin

Layout: Beth Schondorf

### **Newsletter Distrib. Team:**

Jovita Cozean • Nancy Geysen  
Alice Sabo • Loretta O'Mara  
Ellie Brienan • Jennifer Beaumont  
Caroline Armstrong •

Fran Koslawski

Telephone; 860 873-5034

Fax; 860 873-5198

Kitchen; 860 873-5197

Email; [Seniors@easthaddam.org](mailto:Seniors@easthaddam.org)

### **Center Hours**

**8 am - 3 pm weekdays**





## Cancellations & Closures

December is upon us, a busy time of year for many. So..... for the month of December, the Executive Committee meeting and the Senior Club meeting will be canceled.

**Please make a note of our holiday hours:** Wednesday, the 24th: close at noon time. **Closed Christmas Day.** Friday, the 26th: open the usual, 8 am – 3 pm. Thursday, **January 1: closed.** Friday, January 2: open 8 am – 3 pm.

### Wish

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A BIG thank you for all the donations. For December, we would like Poinsettias and Christmas/Holiday decorations to help make the Center festive – new or “gently loved”. Thank you!

## Dancing Fever Continues...

If it weren't for Mimi (Perotti), the closest we would be to dancing is watching it on television! We had five lessons; in between those lessons we were coached by Sophie Blaschik, our own “Dancing Queen”.

On Sunday, November 23, we boarded our bus for a road trip to the *Cadillac Ranch* (Southington) to try our moves in the “big leagues” and WE WERE FANTASTIC! Join us in January when we do it all over again. Stay tuned for details!

## November Fair - AWESOME!

The annual “*Holiday Bake, Craft, & White Elephant Sale*” (November 22<sup>nd</sup>) was awesomely awesome!

Good news: the *Holiday Tea Cup Auction* continues! Come on down, purchase tickets, and have a jolly good time choosing your “potential” prizes: afghans; accessories; baskets of snacks, hair products, cosmetics, & perfume; bird houses & feeders; decorations; dog items; gift certificates & cash; etc., etc. Wonderful gift ideas!

**Prizes will be drawn December 8<sup>th</sup> during the Holiday Pot Luck Luncheon!**



The winner for *October* is Jan Balcom. Three cheers and a pumpkin! Jan's prize is a \$10.00 Gift Certificate to *Dunkin'*

*Donuts.*

Senior Center  
15 Great Hillwood Rd  
P.O. Box 623  
Moodus, CT 06469