

KITCHEN KAPERS

Mrs. Zoch Specializes With Cookies, Cakes

Baking contest winner, Mrs. G. A. Zoch, is a specialist in the cooking of cakes and cookies--especially when her grandchildren are on hand to enjoy the finished products.

Mrs. Zoch, who lives at 1744 Sunnybrook, said that her grandchildren also enjoy giving her a helping hand in baking. They particularly like making figures on the sugar cookies she bakes.

Rev. Zoch is Lutheran chaplain for the Dallas-Fort Worth area hospitals. He was formerly minister of a Lutheran church in Taylor.

The Zochs have two children, Glenn, who lives in Austin with his wife and three children and who is connected with the city health department, and Anne, who has one child and is an opera singer in San Francisco.

Mrs. Zoch's baking honors include third prize in the

State Fair baking competition last year when she entered her ice box roll recipe, and first place in cake decoration in an Austin baking competition.

The decorated cake which won her the competition depicted a young boy and girl praying before a cross.

Mrs. Zoch creates numerous unusual cake decorations for the pleasure of seeing people made happy by them. She has created a sailboat cake, doll cakes, a fire-truck cake, a cake in the shape of a cradle with a baby in it, and a train cake.

She is a member of Golden Age Circle and has made tasty decorations for special occasions the group observes. For example, she baked a large Valentine cookie, surrounded by smaller cookies, as a centerpiece when one couple in the group celebrated their wedding anniversary on

Valentine's Day.

Mrs. Zoch said she gets her ideas for decorations from magazines and cards.

She is also interested in needlepoint and makes baptism towels for infants at the church. She enjoys house-keeping, gardening, and church work.

Here are some of the recipes Mrs. Zoch has provided:

ICE BOX ROLLS

1 cake compressed yeast,
dissolved in 2 cups of warm
water or milk.

1/2 c. sugar

1 egg

1 tsp. salt

3 tbsp. melted shortening

6-7 cups sifted flour

When yeast is dissolved, add remaining ingredients. Dough is slightly sticky. Place in refrigerator over night. Next morning shape into rolls and allow to rise at room temperature until double.



BREAD SAMPLER--Rev. G. A. Zoch tastes the bread which Mrs. Zoch may consider entering in the State Fair baking contest. She said she especially enjoys baking with and for her grandchildren. NEWS TEXAN PHOTO