

CROISSANTS

Continued from Page B1

With the machine running, pour the liquid down the feed tube; process until a ball forms. Continue processing for 30 seconds more to knead the dough. The dough should ride the blade and clean the bowl but remain soft.

3. Remove from the bowl. If it is slightly sticky (and it may be), knead by hand 5 or 6 times, then flatten into a disc 1/2 inch thick. Wrap in plastic wrap and chill in the freezer for 60 to 90 minutes, or until the edges are very firm about 1/2 inch in all the way around. If using a marble rolling pin, put that in the freezer also.

4. Meanwhile, cut each stick of butter in half lengthwise and then cut each of those pieces in half lengthwise. Then cut each of these lengths into 8 pieces. Place butter in freezer to keep hard.

5. Remove the dough from the freezer. Divide the disc into fourths and each fourth into 3 pieces. With the steel blade in the bowl, place 3 pieces of dough in the processor with 1/4 of the butter. Process until the largest pieces of butter and dough are about the size of a pea. Turn out onto work surface. Repeat in quick succession 3 more times.

6. On a lightly floured surface, shape the mixture into a rectangle about 6 inches by 4 inches. Lightly flour the top of the dough and roll it into a rectangle about 18 inches by 6 inches, keeping the ends as square as possible and the sides as straight as possible. Use your hands to even it out and keep the butter from scooting out. Wipe the rolling pin frequently

with paper towels and scrape the work surface with a pastry scraper or a knife to prevent the dough from sticking.

7. Brush the excess flour from the dough with a pastry or basting brush so the pastry will properly adhere. Fold into fourths by bringing the top and bottom ends of the dough to the center. Brush the excess flour off again, then fold in half. Turn the dough so the folded edge is to the left. This process of rolling, folding and turning the dough is called a "turn."

8. Repeat rolling, folding and turning in this manner again and then once more for a total of 3 turns. Because the butter is frozen and the dough well chilled, it should be possible to complete all 3 turns without chilling the dough between turns. However, if necessary, place the dough on a baking sheet and put it in the freezer for 15 to 20 minutes, then proceed. With each turn the dough will become smoother but still with butter visible. If desired, the dough may be refrigerated between turns.

9. After the third turn, place the dough in a plastic bag and put in the freezer for about 30 minutes before shaping. If the dough is not to be used immediately, remove from the freezer after 30 minutes and refrigerate up to 3 days before using. Or the dough may be frozen after completion for 3 to 4 months. In this case, defrost 24 hours in the refrigerator before using.

10. Fill a 9-by-13-inch pan half way with the hottest tap water available. Place on the bottom of the oven or the lowest shelf possible. Place an oven rack in the upper third of the oven. Close the door.

11. Line 2 baking sheets with parchment paper. Divide the dough in half.

Return half the dough to the refrigerator. On a lightly floured surface, dent the dough with a rolling pin several times to make it easier to roll. Roll the dough into an 8-by-24-inch rectangle. If it is difficult to get it to 24 inches, roll to at least 18 inches.

12. Cut into 4 equal pieces. Cut each of these rectangles in half on the diagonal. Each piece will have one square and two pointed corners. Pull the square corner gently to the side to even up the triangle somewhat. Roll it up lengthwise, stretching the dough gently to lengthen it more once the initial roll is started. Place on the prepared baking sheet and tuck the "tail" corner well underneath. Bend the ends down and in toward the center to form the crescent shape. Cover the rolls with a towel and repeat the process with the other half of the dough. Place the trays in the oven and let proof until doubled in size, about 1 hour.

13. Remove the trays from the oven and remove the water. Preheat the oven to 350 degrees. While the oven is preheating, brush the croissant with the beaten egg. Nestle each pan into another pan of the same size and bake in the upper third of the oven for about 25 minutes, until golden brown and firm to the touch.

14. To make ahead: Freeze after baked and completely cooled. To serve, place directly from the freezer onto baking sheets and heat in a preheated 350-degree oven for about 10 minutes.

Per serving: 230 calories; 14 g fat; 9 g saturated fat; 44 mg cholesterol; 4 g protein; 21 g carbohydrate; 2 g sugar; 1 g fiber; 239 mg sodium; 25 mg calcium
— Recipe by Helen S. Fletcher, pastrieslikeapro.com



Croissants, baked and ready to eat.

Hillary Levin/St. Louis Post-Dispatch

Published by The Observer & Baker City Herald - Serving Wallowa, Union and Baker Counties



CLASSIFIEDS

PLACING YOUR AD IS EASY...Union, Wallowa, and Baker Counties

Phone La Grande - 541-963-3161 • Baker City - 541-523-3673

On-Line:

www.lagrandeobserver.com
www.bakercityherald.com

Email:

Classifieds@lagrandeobserver.com
Classifieds@bakercityherald.com

DEADLINES:
LINE ADS:
Tuesday: 8:30am Monday
Thursday: 8:30 am Wednesday
Saturday: 8:30 am Friday
DISPLAY ADS:
2 Days Prior to Publication Date

HOROSCOPES by Stella Wilder

TUESDAY, NOVEMBER 16, 2021
YOUR BIRTHDAY by Stella Wilder

Born today, you are keenly interested in tradition, heritage, history and all that falls under the label "family" -- but you often define these terms in ways that might be foreign to most other individuals. Like so many Scorpio natives, you are fiercely independent, and yet it is important to you to maintain ties to what has gone before, even as you strike out in new directions.

WEDNESDAY, NOVEMBER 17

SCORPIO (Oct. 23-Nov. 21) -- There's a first time for everything, and today you'll be in line to try something about which you've long been curious. Will it measure up?

SAGITTARIUS (Nov. 22-Dec. 21) -- You're feeling very hopeful today about an endeavor that, last time, proved somewhat disappointing. Today can make a huge difference!

CAPRICORN (Dec. 22-Jan. 19) -- You needn't question yourself in the middle of things today, but commit to some honest reflection when all is said and done.

AQUARIUS (Jan. 20-Feb. 18) -- You'll be working harder than usual today to achieve something you expected to be rather routine. More surprises are in store during the evening.

PISCES (Feb. 19-March 20) -- The moment you get started today you'll have the feeling that things are going to go your way -- but that doesn't mean you mustn't be vigilant!

ARIES (March 21-April 19) -- Progress can be made very swiftly today. Once you are heading in the right direction, all you must do is hang on and enjoy the ride.

TAURUS (April 20-May 20) -- You don't have to agree with others to work well with them. In fact, today, a little disagreement is likely to do you a world of good.

GEMINI (May 21-June 20) -- Now is no

time to fix the blame, but instead you should be thinking about how to solve the problem. Later, you can unpack its root cause.

CANCER (June 21-July 22) -- You may hear things from unreliable sources today that nevertheless get your blood pumping a little faster. An adjustment will soon be made.

LEO (July 23-Aug. 22) -- You're going to have to be quite nimble today if you're going to rise to the occasion and adjust to changing circumstances in a positive manner.

VIRGO (Aug. 23-Sept. 22) -- A postponement may be disappointing at first, but you'll soon realize that it is actually the best thing -- for you were not quite ready.

LIBRA (Sept. 23-Oct. 22) -- You want desperately to be noticed today, and yet you cannot afford to open yourself up to criticism prematurely. Don't rush; watch the clock.

COPYRIGHT 2021 UNITED FEATURE SYNDICATE, INC. DISTRIBUTED BY ANDREWS MCMEEL SYNDICATION FOR UFS 1138 Walnut St., Kansas City, MO 64106, 816-581-7500

110 Announcements

110 Announcements

110 Announcements

To Place a Classified Ad
Please email your contact information and the content to be included in the ad to:
classifieds@bakercityherald.com
If you are unable to email please call:
(541) 523-3673
Deadlines for Classified Ads
4:00 PM two days prior to publication
Tuesday Publication.....Friday by 4 PM
Thursday Publication.....Tuesday by 4 PM
Saturday Publication.....Thursday by 4 PM

PULL TABS ACCEPTED
AT THE FOLLOWING BAKER CITY LOCATIONS

- Baker City Herald
- Dollar Tree
- Black's Distributing
- Ryder Bros
- VFW
- Baker Elk's Lodge
- Main Event
- Lefty's Tap House
- Baker City Fire Dept.
- Haines Sell-Rite
- Idle Hour
- Salvation Army

114 Self-Help Group Meetings

AL-ANON
Keep Coming Back Family Group
Mondays, 7 pm
at NKWest, 1208 Adams, La Grande, OR

NARCOTICS ANONYMOUS
Monday, Thursday, & Friday at 8pm. Episcopal Church 2177 First St. Baker City

Drug Problem? We can help!
Narcotics Anonymous
Phone: 541-805-2229
www.neo-na.org

T.O.P.S.
Meets every Tuesday Morning 8:30 a.m.-10 a.m.
LDS Church in Island City.
Fragrance Free Group

Check out our classified ads.
DO YOU HAVE...HURTS, HABITS and/or HANG UPS?
12 Step Biblical Support Harvest Church
3720 Birch St. Baker City
Thurs., 6:30 - 8:30 PM

Someone's drinking a problem?
AL-ANON Meetings are available by phone
Info for Baker City Meetings
Call: 541-239-7323

CELEBRATE RECOVERY
Calvary Baptist Church
Third & Broadway
Baker City, OR
EVERY THURSDAY
6:15 - 8:00 PM

AL-ANON Attitude of Gratitude.
Wednesdays, 12:15-1:30pm.
Faith Lutheran Church.
12th & Gekeler, La Grande
Please wear a mask & practice social distancing
541-786-2051

LA GRANDE NOW HAS A GAMBLERS ANONYMOUS MEETING!
Every Friday Night @5pm, 2107 Gekeler Ln, LG, Church of Christ basement. For more info please call 971-219-8411

110 Announcements

THE DEADLINE for placing a **CLASSIFIED AD** is **4:00 P.M.**
TWO BUSINESS DAYS BEFORE PUBLICATION
Publication Days: Tuesday, Thursday, Saturday

Heart 'n Home HOSPICE
Hospice & Palliative Care, LLC
"Affirming life...every day, every time"

VOLUNTEER doing what you love!
Volunteering is so rewarding and a great way to contribute to your community.
If you would like to volunteer a little, a lot, or once in awhile, go to www.gohospice.com and fill out a volunteer application
If you need assistance contact: **Lori at 541.524.7688**

Get noticed.
TURN YOUR LIGHTS ON.
Drive Safely. The Way to Go.
Transportation Safety — ODOT

Answer to Previous Puzzle

A	H	A		A	B	Y	S	S		P	H	I	
N	O	N		M	O	O	S	E		E	A	T	
N	E	A	R	B	Y		E	N	V	O	I	S	
		L	A	O				S	I	R			
S	C	O	W		B	I	T	E	S	I	Z	E	
N	O	G		C	O	M	E		E	A	U	X	
A	N		T	O	U	P	E	E	S		L	T	
I	G	O	R		G	E	N	E		C	U	R	
L	A	V	I	S	H	L	Y		L	I	S	A	
				E	T	E			R	E	G		
M	O	R	E	L	S			M	E	T	A	L	S
O	L	D		L	O	A	M	S		R	E	L	
C	E	O		S	P	L	I	T		S	A	Y	

- 8 Fumbler's word
- 9 Air show formation
- 10 It may be abstract
- 11 Item for a golfer
- 16 Bldg. manager
- 18 Produces an egg
- 20 Joyous outburst
- 22 Lived
- 23 Wall climbers
- 24 Jack London setting
- 26 Quick to learn
- 27 Biscayne Bay city
- 28 Impassive
- 31 Pedro's coins
- 34 Doze
- 36 Insists upon
- 39 Discreet summons
- 41 Knight's wife
- 45 Started a poker game
- 47 Jags
- 48 Earthen jar
- 50 Prefix for cycle
- 51 Always, to Byron
- 52 Luxury resort
- 53 Hankering
- 55 Likewise
- 56 Autumn mo.
- 59 Billboard

CROSSWORD PUZZLER

- ACROSS**
- 1 Physics unit
 - 4 Tropical lizard
 - 9 Huge container
 - 12 Average
 - 13 Animal with one horn
 - 14 Before, in verse
 - 15 Cause mirth in
 - 17 Exhaust
 - 19 Displace
 - 21 Spanish "that"
 - 22 Put on view
 - 25 Edible roots
 - 29 Wheeling's st.
 - 30 Keep busy (2 wds.)
 - 32 Skewer
 - 33 Frankfurt article
 - 35 Bare
 - 37 Eastern philosophy
 - 38 Frog step
 - 40 Sniffed at
 - 42 Musical note
- DOWN**
- 43 Cookbook amts.
 - 44 Wandering notice
 - 49 No different
 - 50 Grumpily
 - 54 "Swell!"
 - 57 Sales agent
 - 58 Beg
 - 60 Place (abbr.)
 - 61 Novelist — Levin
 - 62 Does woodwork
 - 63 Tyke
 - 1 Earth-conscious org.
 - 2 Zodiac beast
 - 3 Roots around
 - 4 Unseen
 - 5 Eastern troublemaker
 - 6 Short query
 - 5 British FBI
 - 7 Elbow counterpart

1	2	3	4	5	6	7	8	9	10	11	
12			13					14			
15			16		17			18			
		19		20		21					
22	23				24			25	26	27	28
29			30			31		32			
33		34		35				36		37	
38			39		40			41		42	
43					44			45			
			46	47	48		49				
50	51	52				53		54		55	56
57					58			59		60	
61					62					63	