### **CROISSANTS**

Continued from Page BI

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

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.

**HOME & LIVING** 

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



Hillary Levin/St. Louis Post-Dispatch

**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** 

110 Announcements

**BAKER CITY LOCATIONS** 

Baker City HeraldDollar TreeBlack's Distributing

Baker Elk's Lodge

Main Event Lefty's Tap House

Haines Sell-Rite

**Baker City Fire Dept.** 

**Ryder Bros** 

VISA Mas

Croissants, baked and ready to eat.

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CANCER (June 21-July 22) -- You may

LIBRA (Sept. 23-Oct. 22) -- You want

by Stella Wilder

CAPRICORN (Dec. 22-Jan. 19) -- You time to fix the blame, but instead you should

needn't question yourself in the middle of be thinking about how to solve the problem.

feeling that things are going to go your way -- circumstances in a positive manner.

but that doesn't mean you mustn't be vigilant! VIRGO (Aug. 23-Sept. 22) -- A

TAURUS (April 20-May 20) -- You don't desperately to be noticed today, and yet you

**Answer to Previous Puzzle** 

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METALS

**On-Line:** 

TUESDAY, NOVEMBER 16, 2021

you strike out in new directions.

WEDNESDAY, NOVEMBER 17

been curious. Will it measure up?

difference!

SAGITTARIUS (Nov. 22-Dec. 21) --

TUESDAY, NOVEMBER 16, 2021

YOUR BIRTHDAY by Stella Wilder

www.lagrandeobserver.com www.bakercityherald.com

tradition, heritage, history and all that falls reflection when all is said and done.

disappointing. Today can make a huge likely to do you a world of good.

HOROSCOPES

Born today, you are keenly interested in things today, but commit to some honest Later, you can unpack its root cause.

under the label "family" -- but you often AQUARIUS (Jan. 20-Feb. 18) -- You'll be hear things from unreliable sources today that define these terms in ways that might be working harder than usual today to achieve nevertheless get your blood pumping a little

independent, and yet it is important to you to PISCES (Feb. 19-March 20) -- The have to be quite nimble today if you're going maintain ties to what has gone before, even as moment you get started today you'll have the to rise to the occasion and adjust to changing

SCORPIO (Oct. 23-Nov. 21) -- There's a ARIES (March 21-April 19) -- Progress postponement may be disappointing at first,

first time for everything, and today you'll be in can be made very swiftly today. Once you are but you'll soon realize that it is actually the

You're feeling very hopeful today about an have to agree with others to work well with cannot afford to open yourself up to criticism endeavor that, last time, proved somewhat them. In fact, today, a little disagreement is prematurely. Don't rush; watch the clock.

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

ROSSWORD PUZZLER

line to try something about which you've long heading in the right direction, all you must do best thing -- for you were not quite ready.

is hang on and enjoy the ride.

foreign to most other individuals. Like so something you expected to be rather routine. faster. An adjustment will soon be made. many Scorpio natives, you are fiercely More surprises are in store during the evening. LEO (July 23-Aug. 22) -- You're going to

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110 Announcements

**110 Announcements** 

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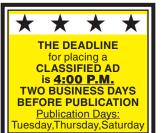
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## 110 Announcements



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#### **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



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The Observer 541-963-3161

TheObserver.com

#### **Idle Hour Salvation Army** 114 Self-Help

Group Meetinas

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** 

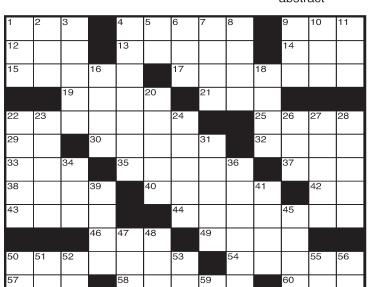
Calvary Baptist Church

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



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