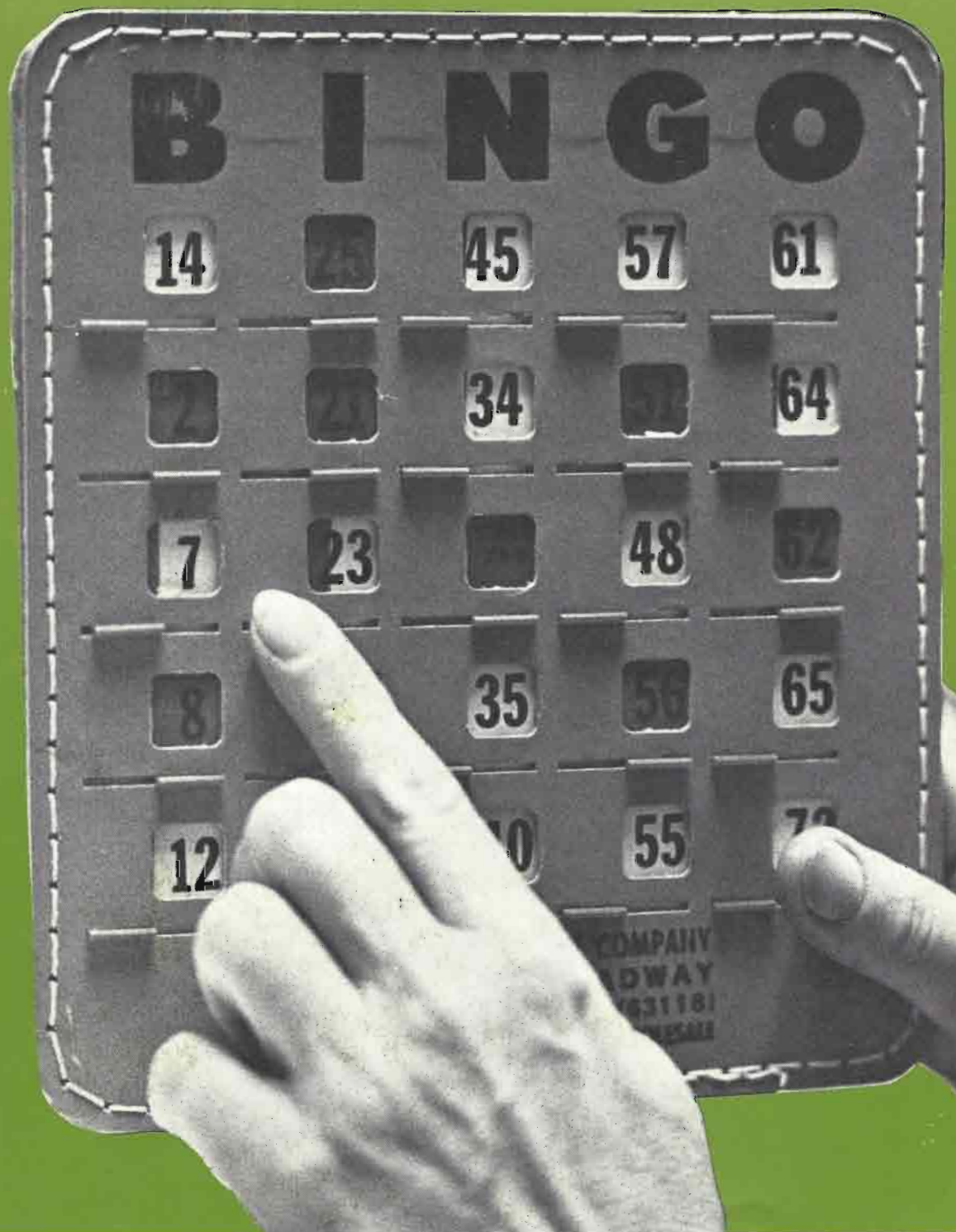




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# Just Loafing Around?



The first **Bread Day** at St. Elizabeth's was in March of 1975, in celebration of the Governing Board's decision to refer to all employees as Associates. Since that time, "Bread Day" has become a tradition. Associates are treated to complimentary bread, freshly baked, served with tubs of whipped honey-butter, on Valentine's Day, Holy Thursday and the feast day of St. Elizabeth.

The significance of bread day is

two-fold. It employs the symbolic act of breaking bread with our hospital family and it is done in memory of St. Elizabeth, the patron saint of the medical center, who was known for distributing bread to the poor.

Where does all the bread come from? The accompanying photos show **Sister Agnes Marie** at work in her kitchen at Mount Providence, preparing the 200 loaves of bread needed for a SEMC bread day.

Those of you who have baked bread might find Sister's bread recipe interesting:

22½ lb. Flour	1 qt. Dry Milk
1½ c. Sugar	1½ lb. Yeast
½ c. Salt	1½ gal. + 1 c. Water
10½ oz. Lard	

Brush loaves with beaten egg whites before baking. Bake loaves at 400° until loaves sound hollow when lightly tapped on the bottom. This recipe makes 40 loaves of bread. 