

How to make SURE money by nightfall, TODAY, in a collapsing economy

By Renee Ellison, 2009

Make and sell home-made bread. We're serious. A number of families are trying this with success. Recently when one family's daddy lost his job, the couple went into the bedroom and got on their knees and cried out to the Lord, "Show us what we could do to bring in income for our family of seven." They "heard", put your nose to the grindstone and make bread.

They got up and tried it. Then went out to sell it to the neighborhood and were all sold out in ten minutes! They used a darling old country basket, nestled some pretty fabric in it, stacked the bread on top, attached a label describing the healthy ingredients, put a ribbon around each loaf, and took their adorable children to the door with them, and they were in business.

This family goes out right at the 5 p.m. dinner hour, when everyone is home and hungry in their houses. And "Lo and Behold", here comes a knock at the front door and irresistible food right there on their front porch! You can't beat that marketing strategy. Now, with an expanded route, the bread-making family is home in 45 minutes start to finish, where they then sit down to their own PAID-FOR dinner. Hearing this story, a family in ANOTHER STATE tried it with the SAME terrific results.

The first family has since tweaked their utensils and tools, and are looking at a gradual expansion of their home business. And, while they sell bread they also are making significant positive and recurring contacts with neighbors, who may come to know the bread of life through the gospel witness of this family. Aha, hmm... wonder if God knew this, when He first suggested it to them!

Start Simple

The "loaves and fishes" story in the Bible is really a financial PRINCIPLE. Start with what you HAVE. If you have nothing, go buy some flour, add the other necessary ingredients, and come home and knead it with your own bare hands and go out and sell it. Do it again and again. Plow your profits back into buying a USED Bosch on E-Bay for kneading, and a Vita Mix™ (with the dry container) to grind your grain from scratch. Voila. You're in business. The sky is the limit. There is no end to neighborhoods or of hunger for wholesome food.

Make the bread WITH your children and you bump it up one more level: family togetherness around a productive, joyful, progressively enlarging enterprise that is WHOLESOME. How many families have prayed for just this scenario? You're lookin' at ANSWERED PRAYER. It may be God's little miracle for many of His children, who now need such an idea, to thread their way through the present economic collapse. It may, in fact, become your young children's OWN business, that they become capable enough to run by themselves, making ever bigger profits. This is wonderfulness! "At Your right hand are pleasures forevermore" (Psalm 16:11, NKJV).

In business school, in marketing classes, they always say it is ideal to find a product that is UNIVERSALLY NEEDED and that involves REPEAT business. Bread's it!!!!

This business works well alongside anything else you want to do for the next few years. It could fund any dream you have. If you make 20 loaves a day, you might earn \$2,000 a month. One family said that they could easily sell 50 loaves a day in less than an hour, if they just HAD them to sell!

Basic Recipe for Five Loaves of Whole Wheat Bread:

- 2/3 cup olive oil
- 2/3 cup honey (from a local source)
- 4 Tablespoons dough enhancer (optional)
- 1 tsp. salt
- 5 ½ cups water
- 15 cups whole wheat flour
- 3 Tablespoons yeast



Instructions:

Heat 3 cups water to boiling. Add oil and honey, and stir in mixing bowl (Bosch setting one) until dissolved completely. Add remaining 2 ½ cups cooler water to bring water temperature to lukewarm. Mix half of the flour and the dough enhancer and the salt into it, and sprinkle in the yeast. After 1 minute of mixing, allow this damp mixture to sit for two minutes to allow the flour to absorb the water.

Once the yeast is active, begin to pour the dry flour mixture into the wet mixture in your mixing bowl (Bosch setting one again), one cup at a time, and beat with dough hooks until well moistened...until the dough begins to pull away from the sides of the mixing bowl. When it does, do not add any more flour.

Dump out onto a floured surface and knead for about 8 – 12 minutes. Clean out your large bowl and put some oil in the bottom of it – put bread in – turn over so oiled lightly on both sides – cover and put in warm place to rise for 1 ½ hours – punch down – form into ball and let rest for about 10 minutes.

Next, form a loaf by rolling into large rectangle – then fold in thirds and roll into loaf – pinch ends and bottom together... let rise for 30-60 minutes (until double in size), then place in preheated 350° F oven and bake for 25-35 minutes. Remove from oven, let sit for 5 minutes, and remove from pans onto a cooling rack to keep the bread from sweating in the hot pans.

BREAD TIPS:

To save money for bread BAGS, cut your free large brown paper bags up in long strips to wrap around the center of the bread only when handing it to the people out of your basket.

Print out your natural ingredients on a cute little tag.

Charge \$5 for your large loaves, \$3 for your smaller ones, or sell two smaller ones for \$5. Put raisins and cinnamon in some of your smaller ones, or use Italian seasonings in some other loaves, for variety. Use a richer more pungent olive oil for a good herb bread.

Use glass loaf pans. (Wal-Mart carries them) These pans provide more EVEN temperatures. While baking, rotate the bread loaves from the bottom rack to the top rack every ten minutes -- set a timer to make sure you remember to do this. This keeps the bread from burning (or over-cooking) on the top or bottom depending upon which rack they start out on. Try baking at a lower temperature (perhaps 250-300 degrees) so that the inside of the bread completely cooks before the outsides of the loaf get too done. Results will depend on your altitude, ingredients, and oven, so experiment with the temperatures and baking times.

“Blessed shall be your basket and your kneading bowl” (Deuteronomy 28:5, NKJV)

Alternative product for a home business: Cookies

If for some reason you cannot make bread, try large 4-inch cookies. These sell very well in the middle of the day if you take a tray of them into businesses around town. One woman made substantial money doing this, at \$1.99 a cookie. Eventually customers had standing orders and even came to her house to pick them up.

Walnut Chocolate Chip Cookies Recipe:

- ¾ cup butter
- ¼ cup grapeseed oil
- ½ to ¾ cup honey (from a local source)
- 2 eggs
- ½ Tablespoon natural vanilla extract
- 2 tsp. lemon juice
- 2 tsp. baking soda
- ½ tsp. salt
- 2 cups flour
- ¾ cup walnuts (chopped finely)
- ¼ cup chocolate chips



Bake for ten minutes at 350 degrees

This is one of many

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