

Nun's Home-Made Bread May Be Miracle To Build New Hospitals

by Hubbard Keavy
The Associated Press

Henderson, Nevada (AP) — Amid plenty, Al Freeman was literally starving. He couldn't retain a bite of food in the Rose de Lima Hospital, here in an oxygen tent to clear up an ailment in his lung dating back to his combat service in Italy in World War II.

Then a Nun fed him a piece of buttered and toasted bread.

Freeman lived on this bread for five days, saying with the gratitude of a man freed from great hunger: "This must have been made by an angel."

And when he later went into the kitchen at the hospital to see who made the delicious, unusual bread, he found the baker to be a hard-working Nun, named, either by Providence or coincidence, Sister Angelita!

He missed the wonderful-tasting bread when he got home and often went back to the hospital to get a loaf. The Sisters of St. Dominic couldn't sell the bread, but Freeman, like many other ex-patients who had tasted the bread while they were ill, left a generous donation at the little chapel. Freeman, a publicist, represents the Sands Hotel in nearby Las Vegas, and had been trying for a year to raise funds for the badly needed extra beds at Rose de Lima.

He thought up the idea of putting the bread on the commercial market with a royalty contribution going to build up Rose

de Lima Hospital and then to build other hospitals all over the country. The bread seemed unusually good to him — but to make sure, Freeman sent hundreds of loaves out to people all over the country, asking for their frank opinion.

When the sampling was done, Freeman knew he had something special in the way of bread. People wrote that they had never tasted bread so delicious in all their lives, that it was even better than their own homemade bread.

The recipe used by Sister Angelita was 100 years old, first used by her Grand mother in her native Germany. The trick was to get a commercial baker to make the bread as good as Sister Angelita.

The Sands Hotel got behind the project, with its president Jack Entratter personally heading the work, and finally 700 loaves were produced commercially at a cost of \$20 each! And Freeman knew he had started something when, during the first week the bread was on sale in Las Vegas, 5,000 loaves were snapped up. At three cents a loaf royalty, that meant \$150 for Rose de Lima.

Entratter set up a charitable Angelita Bread Foundation, with a trustee board composed of a Lutheran, a Mormon, a Catholic, a Protestant, and a Jew. The goal — to market the bread nationally, to build Rose de Lima Hospital, then to build hospitals wherever needed. The Foundation is making contracts with quality bakers in most large cities — they get the recipe, the

secret of mixing and the trade name "Angelita's Bread" for one simple thing — an agreement to contribute a royalty on each loaf to the Angelita Bread Foundation to build hospitals!

Sister Felicia, administrator of the Rose de Lima Hospital, prays daily for the success of the project. Last year, her small, over-worked staff took care of 3000 patients — 48% of whom were Lutheran, Protestant, Baptist and Methodist; 22% of whom were Jewish; and 30% of whom were Catholic — all the Sisters were concerned with was the fact that they were all ill and needed care.

Soon Angelita's Bread will be out on the market — soon, with the help of God, Sister Felicia will have her badly needed extra beds, and communities all over America will have other badly needed hospitals.

"Do you suppose," Freeman asked Sister Felicia, "that after we get started with the hospitals that the Angelita Foundation might have a little left over to help us build a synagogue in Las Vegas?"

Sister Felicia topped Freeman's little jest, "why certainly, Al — do you suppose you might call it St. Dominic's Synagogue?"

HOLSUM BAKERIES

ARE PROUD TO BE SELECTED AS THE
FIRST NATIONAL BAKERS OF

Angelita's Bread



*Once upon a time —
an angel baked
a little loaf
of bread*