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## JESSIE WINGFIELD IS W.I. SPEAKER

the centre with the back of the  
hand, which will push it gently into  
the corners. Cover the pans tightly  
with an inverted pan or grease the  
top of the oaves with melted fat to  
prevent the formation of a crust.  
Let the shaped dough rise until it  
has doubled in volume (about 1  
hour).

Place the pans in a hot electric  
oven, 45 degrees, until the surface  
begins to brown (5 to 10 minutes);  
reduce the temperature to moderate  
350 degrees, and finish baking. The  
total baking time should be 45 to  
60 minutes. Remove the loaves  
from the pans and cool on wire  
racks.

### PLAIN ROLL DOUGH

(12 to 18 rolls)  
2 cups sugar, 1 tsp. salt, 2 cups  
fat, 1 cup milk, scalded, 1 yeast  
cake, 2 to 3 cups bread flour.  
Place the sugar, salt and fat in a  
large bowl; add the scalded milk,  
cool until lukewarm; crumble the  
yeast cake into the lukewarm mix-  
ture. Add flour to make a batter  
too stiff to cling to the bowl but  
not stiff enough to knead; cover  
tightly and let rise in a warm room  
until it has doubled in bulk. Turn  
out the dough onto a lightly floured  
board; invert so that both sides are  
coated with flour; roll with a roll-  
ing pin. Shape according to the  
following method:

### PARKER-HOUSE ROLLS

Roll the dough  $\frac{1}{2}$  to  $\frac{3}{4}$  inch  
thick; cut into rounds with a flour-  
ed biscuit cutter. Have ready  $\frac{1}{4}$   
cup of melted butter. Flour the  
handle of a wooden spoon and make  
a deep depression in the centre of  
each round of dough. Roll the han-  
dle of the spoon toward the edge of  
the round, thereby flattening one-  
half slightly. Brush each round  
lightly with melted butter; place  
on a buttered baking sheet; brush  
the top with melted butter. If  
crusty rolls are desired, the rolls  
should be placed 1 inch apart. Cov-

Miss Jessie Wingfield, delegate  
from Halton County to the Con-  
gress in Chicago, gave a day-to-  
day report of her trip to George-  
town Women's Institute at their  
April meeting, held last Wednesday  
at the home of Mrs. Fred Arm-  
strong. Thirty-five members atten-  
ded and roll call was answered by  
"Something I like about the person  
on my right."

Mrs. Harry Bailey presented the  
Institute with the money received  
from a brush demonstration held in  
her home. Donations of \$5 to the  
Halton Music Festival Association  
and \$1 to the Canadian Cancer So-  
ciety were voted. Donations of food  
for Britain are to be left at the  
homes of group convenors the last  
week of this month. Mrs. Stanley  
Gowland reported that the District  
Annual will be held at Ebenezer  
on June 1st at 9.30 a.m.

Mrs. C. Freure read a poem on  
'Growing Old' sent to the Institute  
by Miss Watson. The ladies voted  
in favour of a resolution for pen-  
sions for war amputation cases to  
be raised to \$100 a month for total  
disability and forwarded the reso-  
lution to Hughes Cleaver, M.P. Mrs.  
W. T. Sinclair read a clipping on  
Scholarships.

Mrs. Sinclair took the chair for  
nominations for the new slate of  
officers for 1948-49, read by Mrs.  
V. T. Cavanagh. Mr. Alfred Toth  
favoured with two instrumentals  
and a vocal solo.

Lunch was served by the com-  
mittee, Mrs. G. C. Campbell, Mrs.  
W. G. Marshall, Mrs. Norman Sny-  
der and Mrs. C. Freure. Mrs. Har-  
old Cleaver moved a vote of thanks  
to the hostess, committee and all  
taking part in helping to make the  
evening a success.

er: let rise until very light. Bake in  
a hot oven (400 to 425 degrees) for  
15 to 20 minutes.

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THE MIXING BOWL  
by Annetlan  
HYBRID  
HOME ECONOMY

Hello Homemakers! We have had  
many requests for the directions to  
make good homemade bread, after  
the rise in the price of this item. It  
has been a long time since we baked  
bread, so home-to-mother we  
went for the necessary advice.

The first remark was: "At this  
time of year, you should take partic-  
ular care to see that all cooking  
materials are warm, also the ingredi-  
ents. No drafts should cross the  
sponge when it is rising, or in fact,  
at any time. A little care makes all  
the difference in the quality of the  
finished product."

Bread bakes better in a pan that  
is not more than 3 1/2 inches deep.  
The temperature given in the recipe  
should be satisfactory, but may  
have to be modified for best re-  
sults. If the oven is not as well in-  
sulated as those in electric ranges,  
a higher temperature (25 degrees)  
may be necessary.

Compressed yeast or quick granu-  
lar yeast may be used interchange-  
ably. Granular yeast is less per-  
ishable than compressed yeast and  
so is convenient for bread-makers  
who do not market every day. The  
amount of yeast may be adjusted  
according to the convenience of the  
cook. If you wish the dough to rise  
in 4 hours or less, use 2 cakes for  
each cup of liquid. As an inexperi-  
enced cook, you may prefer to use  
1 cake with 1 cup of liquid for a  
5 to 6 hours rising period. The new  
quick acting yeasts are most suc-  
cessful, especially if you use a  
quick, light kneading method.

Hurd-wheat or bread flour is re-  
commended for breads, but all-pur-  
pose or family flour makes good  
bread, too. Used enriched flour or  
part whole wheat flour for best nu-  
tritive value and flavour. As men-  
tioned previously, flour should be  
warm, but not hot.

We use skim milk which produces  
good colour and keeping quality  
compared to potato liquid or water.

Now the recipe for white bread  
with detailed instructions.

### WHITE BREAD

3 cups sugar, 2 tbsps. fat, 2  
tbsps. salt, 4 cups scalded milk, 2  
yeast cakes, 12 cups enriched flour.

Place the sugar, fat and salt in a  
large bowl; add the scalded milk;  
cool until lukewarm; crumble the  
yeast into lukewarm mixture. Add  
about 3 cups of flour and stir vig-  
orously with a wooden spoon. Add  
flour gradually, using just enough  
to form a dough which will not cling  
to the bowl. Turn out the dough  
onto a board which has been coated  
with a thin layer of flour (not more  
than 1/2 cup). Scrape the dough  
from the bowl with a spatula. Let  
the dough stand for 19 minutes; it  
will be easier to knead. Knead the  
dough with floured hands for 5 to  
10 minutes, adding flour in small  
quantities until the dough no longer  
sticks to the board. The dough feels  
smooth and resistant to the pres-  
sure of the hands when sufficiently  
kneaded.

To knead, first shape the dough  
into a rough mound on a lightly  
floured board. With the fingers and  
palms resting lightly on the dough,  
draw the dough a little forward,  
then press gently down and back-  
ward with the palms. Give the  
dough a quarter turn and repeat  
the motions.

After 20 kneads, cut with sharp  
knife and if the air cells are fine  
and even, that should be enough.  
Return the kneaded dough to the

bowl; cover tightly and set in a  
warm place to rise. When the  
dough has risen to double its origi-  
nal volume (2 hours or less) turn  
it onto an unfloured board. The  
dough may be punched twice to let  
part of the gas escape and allowed  
to rise a second time before shaping  
the loaves. Cut the dough into 2  
parts for loaves. Shape each piece  
into a smooth roll, handling as little  
as possible. Place each roll in a  
greased pan; flatten the dough in

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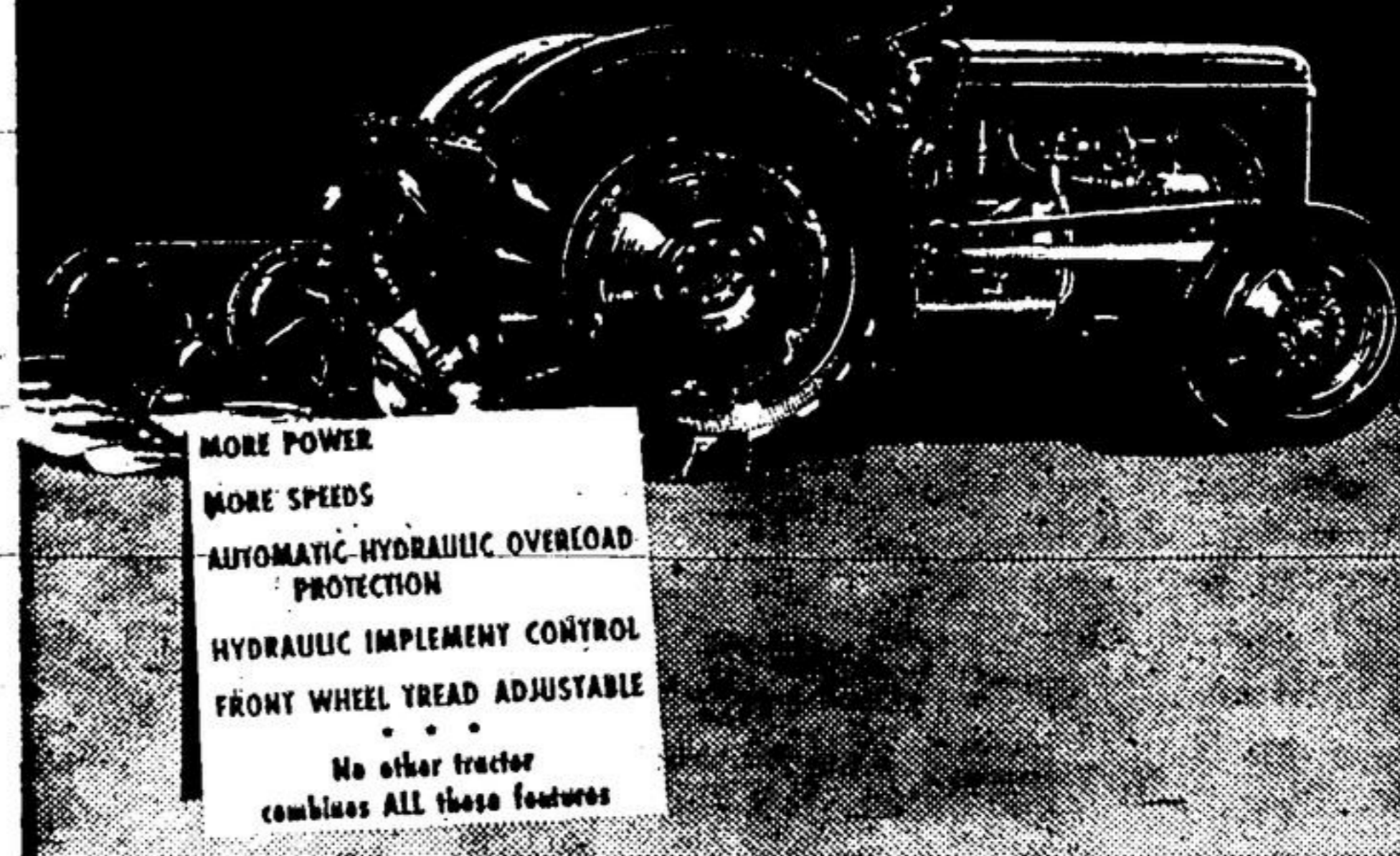
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when the implement strikes an obstruction.

## Tom Hewson

PHONE 332W

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