

# Hot Homemade Rolls at Dinner or Luncheon Make the Cook Very Popular

Rich and Plain Recipes May Both be Used for Cloverleaf Parker House or Dinner Types. Variations on Standard Plain Rolls Discussed by Expert.

If you want to be popular with your family and friends, just offer them some hot homemade rolls with luncheon or dinner. When you are making bread, you may form part of the dough into rolls, but the best rolls are made from a richer mixture with more shortening and a little extra sugar.



Edith M. Barber

leaf, Parker House or other so-called dinner rolls. It is merely a matter of shaping them to suit yourself.

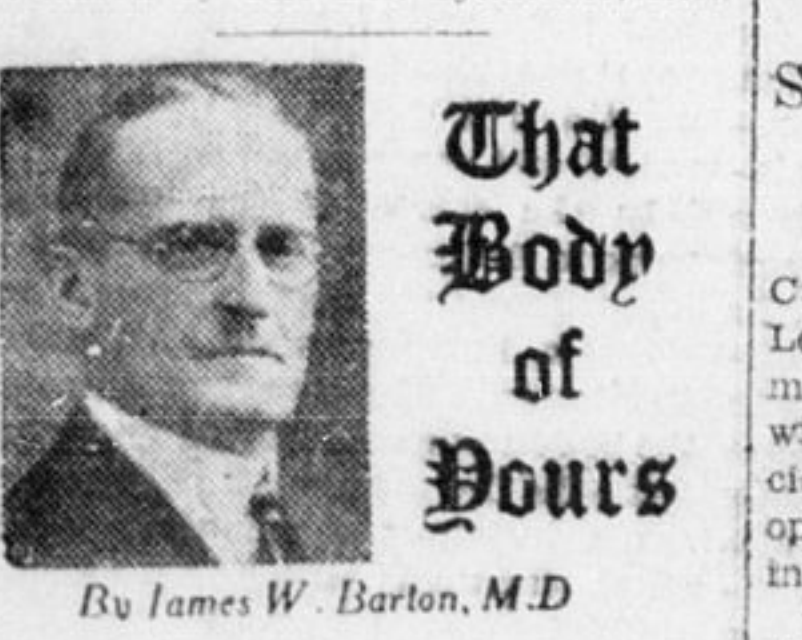
The richer mixture has as many uses, as from it you may make coffee cake, cinnamon buns, Bath buns and raised Sally Lunn. While plain rolls are generally better when they come from the oven, richer rolls may be brushed with egg yolk or white before they are baked. In the latter case, sometimes they are sprinkled with sugar before baking and sometimes they are frosted after they are baked and cooled.

Part of the dough may be baked at one time and the rest put in the refrigerator for use several days later if a little bit of soda is mixed into the dough. The dough should be taken from the refrigerator half an hour or so before it is to be formed into rolls, as this will hasten the rising process.

- Standard Plain Rolls**
- 1 cake compressed yeast
  - 1 cup milk, scalded
  - 1/2 cup sugar
  - 1/2 teaspoon salt
  - 1 egg, well beaten
  - 1-3 cup melted shortening
  - 4 cups sifted flour (about)
- Crumble yeast cake into bowl and slowly add scalded milk which has been cooled to lukewarm, stirring until yeast is dissolved. Stir in sugar, salt, well beaten egg half the shortening and half the flour. Beat until smooth. Add remaining flour and mix well. Stir in remaining shortening and mix well. Knead on floured board until dough is smooth. Place dough in greased bowl, cover, set in warm place and let rise until double in bulk. Form into desired shapes, arrange on greased baking sheets and brush with melted shortening. Cover and let rise again until double in bulk. Bake in a moderately hot oven (400 degrees Fahrenheit) fifteen to twenty minutes. Yield: One and a half to two dozen rolls.
- Refrigerator Rolls**
- Use preceding recipe for Standard Plain Rolls or Fancy Rolls, adding one-quarter teaspoon soda with the sugar and salt. After first rising, place dough in a greased bowl, stretch with knife to allow gas to escape, brush with melted shortening and store in the refrigerator until ready to use. Dough should not be kept more than three days.

**Variations of Standard Plain Rolls**

**Cloverleaf Rolls**—After dough has risen once, form three small balls of dough for each roll. Place three balls together in greased muffin pans and brush with melted shortening. Let rise and bake as for Standard Plain Rolls. Yield: About one and one-half dozen rolls.



## That Body of Yours

**Psoriasis, White Patches of Scales on Skin, Treated with Viosterol**

On of the common skin ailments that has caused patients much distress and embarrassment is psoriasis. Psoriasis consists of patches of white scale upon the skin. If these scales are removed the surface underneath is pink, red, or found bleeding.

Unfortunately, after the family physician or skin specialist has succeeded in clearing up this disease, it will break out again weeks, months, or even years afterwards.

The cause of psoriasis is unknown although some physicians attribute it to nervousness.

That diet has something to do with the cause has been proven by the large number of cases that clear up when

# Beauty and You

by PATRICIA LINDSAY



## Grooming Requires Retouching During and After Hectic Business Day

She's delighted of course, and what smart secretary wouldn't be thrilled with this streamlined satchel in miniature. It's of genuine lambskin with bengaline accents and contains manicure essentials plus a lipstick! Perfect for a busy lady.

Any employer will tell you that the girl who is meticulous about her person is usually an excellent employee. For it follows like night the day that a girl who trains herself to keep well groomed also dispenses with her duties in an organized, efficient manner.

Most employers like their feminine employees to be appropriately dressed and well groomed, to speak in modulated tones and to do their work in a gracious manner. That rules out party or fussy clothes during working hours, extreme hair-does, excessive make-up, gossiping about the "boy friend" and rudeness. The girl who can hold her poise in the office against great odds will find it easy to radiate poised charm during her social hours.

Business girls should make every effort to reach the office ready to tackle their jobs. No boss likes an employee to take fifteen minutes or more to primp or snatch a breakfast which should have been eaten at home. Of course there are times when one simply doesn't have time for the regular morning grooming routine. That means reaching the office feeling not up to standard but one should wait until the mid-morning rest period, or lunch time to make the necessary repairs.

It has become almost essential to have in the office certain aids to beauty such as a compact, manicure set, a comb, a tube or jar of cleansing cream with tissue, and make up. All this can be kept in a nook or in a desk drawer. I know girls who keep all these aids in a carryall which crumpled into a drawer easily and may be carried to the wash room conveniently. However, ever you manage it you feel infinitely better after a refreshing clean-up during lunch hour or when the day's work is done.

**Your Voice and Manner**

A famous voice instructor once told a class of business girls this: When you are at your place of business you should imagine yourself in a beautiful room which is a fitting background for a poised, beautiful lady. You are that lady. You speak in a warm, lovely voice and your manners are as gracious as if you were a hostess receiving or entertaining important guests. You ignore little irritations. You carry yourself with a befitting pride and you forget all the little personal matters which are troubling you. Once your guests depart (which is the same as the end of your working day) you may relax and become simply YOU—that is your honour to be alone.

That is excellent advice and the girl who practices it is bound to be successful. She will be charming to boot for charm is nothing more than being master of one's emotions and actions! (Released by The Bell Syndicate, Inc.)

## WIFELY SYMPATHY

"There's such a thing as overdoing this looking on the bright side business," said Billings. "The other evening I was at Brown's, and Brown—you know how absentminded he is—put the lighted end of a cigar in his mouth. He jumped three feet, rolled on the floor, and was a little noisy about it. In the middle of it all, Mrs. Brown, smiling sweetly, said, 'How fortunate you were dear, to discover it so soon!'"

—Montreal Star

The names of those present on the opening day are as follows:—Phillips Daviau, Gerard Lessard, Narcisse Julien, Hermidas Labreche, Eugene Labreche, Joseph Labreche, Wilfrid Labreche, Wilbert Robert, Daniel Robert, Ferdinand Lessard, Nerre Michel, George E. Lessard, Jos. Gagnon, Arthur St. Onge, Ernest Labreche, Bern. and Boivert, Alderic Lambert, Felix Lacroix, Leo Brullette, Louis Boutin, Alphonse Arseneault, George E. Bilodeau, Paul Labreche, Damien Labreche, Leo Breton, Mederic Labreche, Omer Desjardins, Philippe Boutin.

## Officers Elected for Presbyterian Women's Auxiliary

Mrs. Troyer, President, Mrs. Somers, Secretary.

Mrs. Troyer was elected president of the Women's Auxiliary of the Presbyterian Church at a meeting held at the home of Mrs. Falconer, 117 Cedar street, south, on Thursday January 9th.

Other officers elected were:—  
First Vice-President, Mrs. Rimmell, Secretary, Mrs. F. G. Somers, Treasurer, Mrs. J. MacRae, Pianist, Mrs. Darling, Social Committee, Mrs. Wales and Mrs. R. McLeod.  
Knitting Circle Conveners, Mrs. Yates, Mrs. Wales.

The first meeting of the Knitting Circle will be held on Thursday afternoon, January 16th, at 2 o'clock at the home of Mrs. J. Ralph, 84 Maple street, south.

Prior to the election, general business was discussed and very encouraging reports were heard. Plans were made for an afternoon tea in aid of the Spiffers Fund to be held at the home of Mrs. Jas. Cowan, 78 Balsam street, south, on Wednesday afternoon January 22nd, Wednesday afternoon January 22nd from 3 to 6 p.m.

The members voted \$500 to the Battered Victims Fund and at the close of the business session, Mrs. K. Howse took the chair to preside during the election of officers.

The meeting closed with Mizpah Benediction, following which a social hour was enjoyed, lunch being served by the hostesses, Mrs. Falconer and Mrs. Somers.

## NEW JOB FOR HIM

"Senator, you promised me a job."  
"But there are no jobs open."  
"Well, you said you'd give me one."  
"Tell you what I'll do: I'll appoint a commission to investigate why there are no jobs, and you can work on that."  
—Santa Fe Magazine, Chicago.

## GOOD DESCRIPTION

A group of bus conductors in London were discussing a certain touchy and pompous passenger. Said one—"The trouble with him is that he takes too modest a view of his own insignificance."—Efficiency Magazine, London.

- 1/2 cup grated cheese
- Salt and pepper
- Boil enough potatoes to make two cups. Mash the potatoes and beat in the hot milk. Then add well beaten egg yolk and seasoning also 1/2 cup of the grated cheese. Fold in stiffly beaten egg whites. Put mixture in a greased baking dish. Sprinkle the remaining cheese on top. Place baking dish in a pan of hot water and bake in a moderate oven (375 degrees F.) 25 to 30 minutes. Serve 6.

- Scalloped Potatoes with Ham**
- 4 to 6 potatoes—depending on size
  - 2 tablespoons butter
  - 1 tablespoon minced onion.
  - Milk
  - Salt and Pepper.
- Peel potatoes and cut into thin slices. Arrange in thick layers in buttered baking dish or casserole. Do each layer with butter, some of the minced onion, and salt and pepper. When dish is about full pour over top enough milk (about 2 cups) to reach top layer of potatoes. Cover with thin slice of uncooked ham or slices of bacon. Bake covered in moderate oven (350 degrees F.) for 30 minutes. Remove cover and continue baking from 1/2 to 1 hour longer, or until ham and potatoes are tender. Serve 6.

- Potato and Corn Chowder**
- 3 strips side bacon, chopped.
  - 1 small onion chopped
  - 2 cups diced raw potatoes
  - 2 cup boiling water.
  - 3 tablespoons butter.
  - 2 tablespoons flour
  - 3 cups milk
  - 2 cups grated carrots.
  - 2 cups canned corn
  - Salt and pepper
- Cook bacon and onion together in frying pan. Boil potatoes until tender but not broken. Melt butter in saucepan, blend in flour, add milk and cook until slightly thickened. Then add potatoes and water in which they were cooked, bacon and onion, carrot and corn. Season with salt and pepper. Heat thoroughly. Serve 6.

- Potato Pie**
- Line a greased baking dish with a thick layer of fluffy mashed potatoes. Fill centre of dish with creamed vegetables, meat, chicken or fish. Cover the top with layer of mashed potatoes. Sprinkle buttered cracker or bread crumbs over top and bake in a moderate oven (350 degrees F.) for about 30 minutes.

- Potato Biscuits**
- 2 cup flour
  - 3 teaspoons baking powder
  - 1 teaspoon salt
  - 1 cup mashed potatoes
  - 3 tablespoons shortening
  - Milk—about 2-3 cup.
- Sift flour, baking powder and salt together, add potatoes and mix thoroughly. Cut in shortening add enough milk to make a soft dough. Roll out to about 1/4 inch thick. Cut with floured cutter and bake in hot oven (425 degrees F.) 15 to 20 minutes.
- Note:—The dough may be rolled out into a sheet and used as a topping for chicken or meat pies—the biscuits may also be used for this purpose.

- Potato and Cheese Souffle**
- 2 cups boiled potatoes
  - 1/2 cup hot milk
  - 2 eggs

# For the Modern Hostess "SALADA" TEA BAGS

## Economy Keynote Address of Mayor at Inaugural Meeting

(Continued from Page One)

man; Waterworks, J. W. Spooner; Parks and Public Relations, William Roberts.

Town Clerk Arthur Shaw administered the oath of office, first to the Mayor and then to the six councillors. J. P. Bartleman was the only change in the personnel of the board from last year but the former mayor is well known here in municipal circles. In accepting the position of chairman of the welfare committee, Mr. Bartleman told the council that there was much work to be done in relieving welfare conditions and asked for the full support of council.

## Mayor's Address

The following is the full text of Mayor Brunette's inaugural address:

"As we prepare to enter into our duties, I would like to take this opportunity of expressing my pleasure at seeing practically the whole of the 1940 council again in their places, and in extending my congratulations to Miss Terry for the enthusiastic vote she was given by the electors, as approval of her first year's work as a councillor, and particularly as the first woman to serve on this council.

"I also extend a welcome to Mr. Bartleman and assure him that it is our belief that his long experience in the council should be of great value to the town if he seeks to work in co-operation with us in the general interests of the citizens and the town at large.

"This council has an added responsibility, for the people have placed their confidence in us to the extent of giving us a two-year term. This confidence must be respected by a pride of administration that will enable us to go back to the electors at the end of the two years, and give them evidence that their confidence was justified, and that we employed the extended term to their advantage.

"I have no hesitation in saying that the council of last year made fine progress in handling town affairs, and as the members of that council will readily say, the success we enjoyed was due in no small part to the co-operative spirit that ruled, and the fact that for the first time the business of the council was conducted on the

basis of a procedure by-law that has been praised by Provincial authorities, and it is recommended by the Department of Municipal Affairs that every municipality adopt a similar procedure by-law.

"I am quite sure it is the intention of the council to operate under this by-law, for purpose of keeping the meetings of this council concentrated on town business, and avoiding the time wasting activities of any who may look on the council meetings as political playgrounds, rather than business meetings held for the purpose of directing the affairs of the town in the most efficient manner.

"I am sure the coming period will bring us the same helpful co-operation we have enjoyed from the department heads, for no government group can succeed without this co-operation from its employees. I would just like to stress the importance of every department head attending the public meetings of council, and we will look for them to be present at those meetings without any further advice.

"At the present time there is only one policy I would like to stress for our term in office, and it is one that must be adopted. It is a policy of stringent economy, and careful consideration of the future. While the country is at war, and until victory is ours, it is our duty to reduce expenditures to the bare minimum, in order that our citizens will be able to bear the mounting costs of this war, and the strain that is being placed on their finances through federal taxation, and the call to subscribe to federal loans and savings plans.

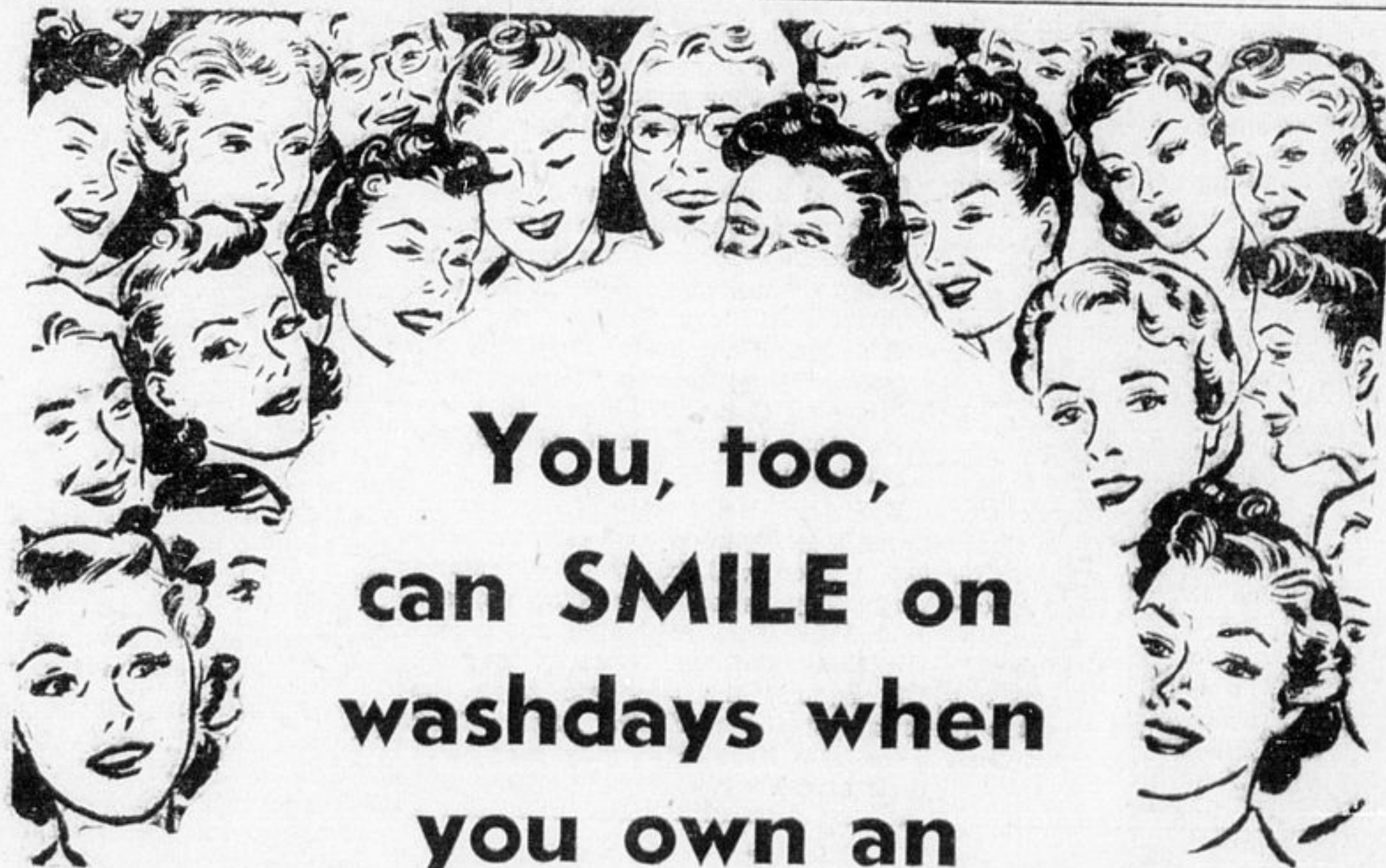
"If we follow that policy, and maintain the essential services with due regard to the possible restriction of provincial grants, we will be doing our duty in the municipal sphere, and making it possible for the citizens to carry on the part they are called to fill in this war for the survival of everything we cherish.

## REASONABLE DOUBT

The Highlander saw a puff of anti-aircraft smoke in the distance and thought it was a parachute. He gave the alarm — and men turned out to search.

"They found nothing, so his officer asked if he was sure of what he'd seen. "Have you no doubt at all in your mind?" he demanded.

"Awful, sir," he replied. "I had none till I saw him gain' up again."—Exchange.



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