

What's Cooking?



- CANDY-PEEL BUNS -

Measure into bowl
 $\frac{1}{2}$ cup lukewarm water
Stir in
2 teaspoons granulated sugar
Sprinkle with contents of
2 envelopes Fleischmann's Dry Yeast
Let stand 10 minutes, THEN stir well.

Meantime, sift together into a bowl
 $1\frac{1}{2}$ cups once-sifted all-purpose flour
1 teaspoon salt
2 tablespoons granulated sugar

Mix in
 $\frac{1}{2}$ teaspoon ground cardamon seeds

Cut in finely
 $\frac{1}{2}$ cup chilled shortening
and mix in
 $\frac{1}{2}$ cup chopped candied peel

Combine
3 well-beaten eggs
 $\frac{1}{2}$ teaspoon vanilla
and dissolved yeast.
Stir into flour mixture and beat until smooth and elastic. Cover with a damp cloth. Let rise in warm place, free from draft, until double in bulk, about $\frac{1}{2}$ hour. Stir down batter.

Work in an additional
 $1\frac{1}{2}$ cups (approx.) once-sifted all-purpose flour.

Turn out dough onto a large square of cheesecloth; gather edges of cheesecloth together loosely and tie. Drop dough into a large pan of cool, but not chilled water and let stand until doubled in bulk,

about 45 minutes. Remove dough from cheesecloth and place on very-well-floured board or canvas. Form into a 16-inch roll, cut roll into 16 equal pieces; form into smooth balls. Place, well apart, on greased cookie sheets. Brush with melted butter or margarine. Cover. Let rise until doubled in bulk, about 25 minutes. Bake in a hot oven, 425° 12 to 15 minutes.

Frost while warm with the following icing and sprinkle with chopped nutmeats.

Combine 1 cup sifted icing sugar and $\frac{1}{4}$ teasp. vanilla; add sufficient milk to make a stiff icing.

Yield 16 buns.

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AROUND THE TOWN

Mary Lou Elliott, Toronto is attached to Waghorn's Pharmacy Staff for the summer while attending University of Toronto, third year Faculty of Pharmacy. Mary Lou is a niece of Mrs. E. Cavanaugh.

Dene and Jim Clancy travelled to Durban, Manitoba last week where they attended the funeral services for Jim's Dad, Mr. Stanley Clancy. Our sympathy is extended to Jim and his family.

Mrs. Audrey Smith has her Mother, Mrs. Tushie of Port Arthur visiting with her this week.

Magistrate and Mrs. F. T. Hake of Fort Arthur spent the weekend with their daughter Lois Haviland and family. They were accompanied by Mrs. Hake's Father, Mr. John Hardie, also of Fort Arthur.

Mrs. Hilda Valiquette and Mrs. Gertrude Cotton entertained jointly at the home of the latter last Friday afternoon to mark the occasion of their daughters Mary Lou and Candy's third birthday. Twelve children attended and after a few games, had their lunch and left for home with treats.

Mr. and Mrs. Andrew Ieters returned home after spending the long week-end at Sioux Lookout. Mrs. Peters was a delegate from this district at the F.W.T.A.O., meeting, which was held at the Sioux Lookout High School on May 10.

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