

MARKHAM MAN HELD GUILTY OF ASSAULT
Nicholas Shouten, Markham florist, was convicted by Magistrate O. M. Martin last week on a charge of common assault on 17-year-old David Howison and was fined \$20 and costs or one month.

The charge was a result of an altercation that took place when William Howison, the boy's father, undertook, on March 21, to build up the side of a drainage ditch between his property and that of Shouten with gravel.

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Frau Dorothea Bartels is shown as she appeared before the military court in Munich, Germany, on trial for trying to sell eight bottles of precious "heavy water" to a black market gang. She was offered 60,000 Swiss francs for the contraband. The bottles are seen in the foreground. They are used in the intricate process of splitting atoms. Her husband, a

German scientist, killed in the last days of the war, allegedly brought the bottles with him from Norway and buried them in the garden of his home in Germany. Frau Bartels said that she considered the bottles as an "emergency fund," but did not really know the value of them. This photo was made during the hearing.



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.

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 results. If the oven is not as well insulated as those in electric ranges, a higher temperature (25 degrees) may be necessary.

Compressed yeast or quick granular yeast may be used interchangeably. Granular yeast is less perishable 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 inexperienced 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 successful, especially if you use a quick, light kneading method.

Hard-wheat or bread flour is recommended for breads, but all-purpose or family flour makes good bread too. Use enriched flour or part whole wheat flour for best nutritive value and flavor. As mentioned 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 tbsps. 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 4 cups of flour and stir vigorously 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 1/4 cup). Scrape the dough from the bowl with a spatula. Let the dough stand for 10 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 pressure 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. 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 original 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 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 loaves 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, 450 degs., until the surface begins to brown (5 to 10 minutes); reduce the temperature to moderate, 350 degs., and finish baking. The total baking time should be 45 to 60 minutes. Remove the loaves from the pans and cool on wire racks.

Plan Roll Dough
(12 to 18 rolls)
2 tbsps. sugar, 1 tsp. salt, 2 tbsps. 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 yeast cake into the lukewarm mixture. 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 rolling pin. Shape according to the following method:

Parker House Rolls

Roll the dough 1/2 to 3/4 inch thick; cut into rounds with a floured biscuit cutter. Have ready 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 handle of the spoon toward the edge of the round, thereby flattening one-half slightly. Brush each round lightly with melted butter; fold the thicker half over the thinner; 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. Cover; let rise until very light. Bake in a hot oven (400 to 425 degrees) for 15 to 20 minutes.

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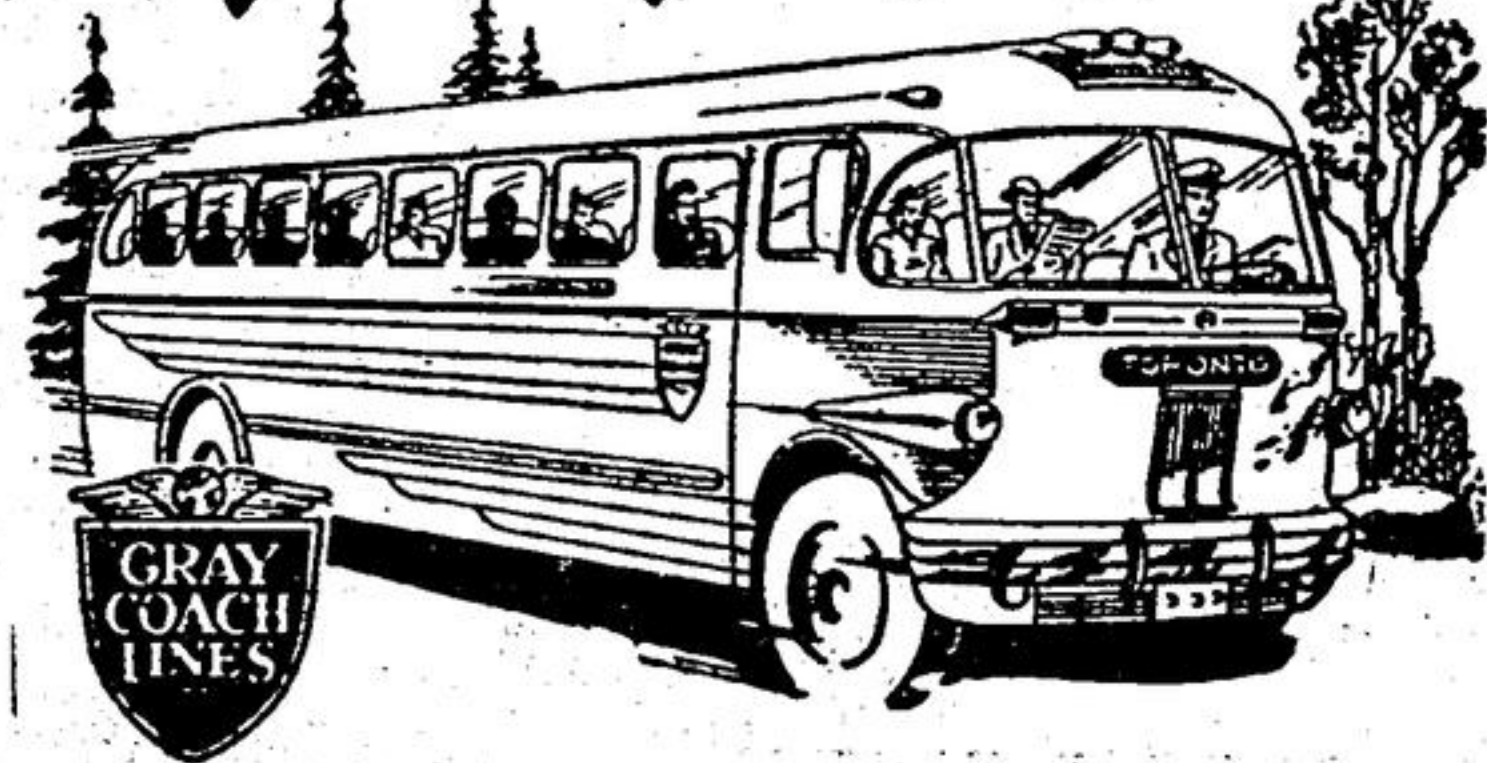
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