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**Bread and  
buns**



**FEATHER-WEIGHT BUNS**  
1/2 cup milk  
2 tablespoons sugar  
3 tablespoons shortening  
Scald the above ingredients. Soak 1 pk. yeast in 1/2 cup water and 1 teaspoon sugar. Beat 1 egg add to liquid then add yeast. Mix in 2 1/2 cups flour to make very soft dough. Let rise about 25 minutes and spoon into muffin tins. Let rise about 20 minutes then bake in moderate oven.  
Mrs. Ruth Caldwell  
80 Main St. North  
Markham, Ontario

**BRIDE'S TEA BISCUITS**  
12 biscuits  
Sift together:  
2 cups all purpose flour  
4 1/2 tsp. baking powder  
1/2 tsp. salt  
Mix into this 5 tablespoons shortening. Add all at once 1 cup sweet milk stir with a fork. Knead 20 strokes. Roll out to 3/4 inch thickness and cut. Place on ungreased cookie sheet and bake at 450 degree oven.  
M. E. Batt  
Box 51  
Stouffville

**BUTTERMILK BISCUITS**  
450 degrees 10 min  
2 cups flour  
1/2 tsp. salt  
5 level tab. shortening  
3 tsp. baking powd.  
1/4 tsp. soda  
1 cup buttermilk  
Blend dry ingredient. Cut in shortening until mix is like coarse crumbs. Add buttermilk all at once and stir until dough follows fork around bowl. Turn out and knead 1/2 min. Roll 3/8 inch thick. Cut into biscuits. bake 450 degrees for 10 min. or until light brn.  
Mrs. Louise Levy  
14 Stately Way  
Thornhill

**BREAKFAST RING**  
1/3 cup butter (melted)  
12 cherries & nuts  
3 tbsp. brown sugar  
1/2 cup white sugar  
1 tsp. cinnamon  
2 cup all purpose flour  
3 tsp. baking powder  
1 tsp. salt  
6 tbsp. shortening  
2/3 cup milk  
Method: Pour 3 tbsp butter in pan. Sprinkle brown sugar, cherries & nuts on top. Mix white sugar & cinnamon & set aside. Sift flour, baking powder & salt. Cut in shortening & stir in milk. Knead, shape dough into twelve balls & roll in remaining butter & cinnamon & sugar. place in pan, close together. Bake 30 min. at 400 degrees.  
Marion Barry  
R.R. 2 Stouffville

**RHUBARB BREAD (LOAF)**  
1 cup finely diced rhubarb (fresh or frozen)  
1/4 cup sugar (white)  
3 cup sifted all purpose flour  
4 1/2 tsp. baking powder  
1 tsp. salt  
1 cup white sugar  
1 tbsp. grated orange rind  
1/2 cup chopped walnuts  
3/4 cup milk  
1 egg beaten  
1/4 cup melted butter  
1/4 cup orange juice  
Mix rhubarb with 1/4 cup sugar and let it stand while preparing batter. Sift flour, baking powder, salt and remaining 1 cup of sugar. Add orange rind and nuts. Combine liquid ingredients, add to flour mixture and stir until just combined. Fold in rhubarb. Turn into greased loaf pan 9 x 5 x 5 lined with waxpaper. Bake in a 350 degree oven 1 hr. or until a toothpick inserted comes out clean. Cool, wrap in foil.  
Dorothy Britton  
R.R. 3 Claremont

**WHITE BREAD**  
2 qts. boiling water  
1 tbs. salt  
2 tbs. white sugar  
2 tbs. shortening  
let cool until lukewarm  
Dissolve 2 tbs dry yeast in one cup warm water with 1 tsp white sugar added. Add to first mixture adding flour enough to handle. Turn on floured board and add more flour knead until springy. Return to bowl, brush margarine let rise until double. Divide into portions, shape into loaves. Put in greased pans. Let rise until double. Bake at 375 for 1 hr. Brush top with margarine turn on rack to cool. Makes 5 average loaves.  
Joyce McDougall  
Box 434  
Stouffville, Ont.

**POPOVERS (Yorkshire pudding)**  
Yield 12 large. Bake 425 for 20 mins. 400 until nicely raised and brown.  
1 cup flour  
1/4 tsp. salt  
1 cup milk  
2 eggs  
Sift salt and flour to make a smooth paste. Add eggs one at a time. Beat for 2 minutes with rotary beater. Grease muffin tins well with butter. Popovers will be glazed around sides and bottom when slipped from pan. Do not be alarmed there is no grease needed in this recipe. This recipe is at least 40 years old and was given by one the "THE CHEFS" at that time when the King Edward Hotel was the best Hotel in Toronto.  
Mrs. L. Attenborough  
265 Main St. West  
Stouffville, Ontario.

**SWEDISH RINGS**  
1/2 cup butter  
1/4 cup brown sugar  
1 egg yolk, beaten  
1 cup flour  
1 beaten egg white slightly  
Cream butter, sugar, add egg and flour and roll into small balls. Dip into egg white. Then roll into chopped nuts or cocoanuts.  
Put on greased cookie sheet and push in centre after baking 5 min. in 350 degree F oven. Push again in centre and bake another 10-15 min. Fill with jam in centre while still hot. Then cool.  
Mrs. H. Dodd  
Churchill Dr. S.  
Stouffville.

**MOIST BRAN MUFFINS**  
1 cup white sugar  
1 tbs. shortening  
1 egg, 1 1/2 cups milk  
1 tsp. salt, 2 tps. baking powder  
1/2 tsp. soda, 2 heaping cups bran, 1 heaping cup flour  
1 tsp. vanilla, dates or raisins  
Method: (350 degrees oven)  
Mix together sugar, shortening & egg. Then add Bran, flour, soda, Baking powder, salt, also add dates to dry ingredients. Then add milk & vanilla. Mix well put in muffin pans greased well or in the paper muffin cups which do not need to be greased. Bake till nice & brown or 15 to 20 mins.  
Mrs. W. Trolley  
R.R. 2 Whithy, Ont.

**BROWN BREAD**  
2 quarts boiling water  
2 cups molasses  
2 large tablespoons salt  
2 large tbs. shortening  
1 cup oatmeal cooked in 1 cup water. Before adding to above let cool until lukewarm. meantime in bowl 1 cup warm water 1 tsp. w. sugar 3 tbs Fleischmans dry yeast until dissolved. To first mixture add enough flour to make very stiff turn on floured board adding more flour. Knead until springy and easy to handle. Return to mixing dish. Grease top with Margarine, rise until double then divide in portions, shape in loafs. Put in pans brush with margarine, rise until double. Bake at 375 for 1 hr. 15 min. Makes 6 average loaves.  
Joyce McDougall  
Stouffville Ont.

**BRAN MUFFINS**  
2 cups All Bran cereal  
2 cups natural bran (or marvel bran)  
1 quart of applesauce  
1/2 cup margarine or butter  
3 eggs  
1/2 cup brown sugar  
1 cup whole wheat flour  
3 heaping tsp. baking powder  
1 tsp. soda  
1 tsp. cinnamon & 1/2 tsp nutmeg  
1/2 cup raisins  
Method: Melt the margarine or butter. Add to the bran and applesauce. Then unbeaten eggs and brown sugar. Just dump in flour & rest of ingredients — does not need to be sifted together. Makes 16 large muffins. Bake at 400 for 10 mins. then turn down to 350 degree and bake another 20 mins.  
Mrs. Fran Tindall  
62 Lloyd St.  
Stouffville

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