

Woman's Realm Social and Personal Fashions Literature

Happenings of The Week

Princess Elizabeth's royal 10th anniversary...

Mrs. H. M. Simpson is on a visit to her daughter...

As the royal standard fluttered down from Buckingham Palace...

Mrs. A. A. Leeman returned Wednesday from a visit with friends in Halifax...

A British princess, especially the heiress presumptive...

Mrs. Nathaniel Gay of Montague, who has been the guest of her son-in-law...

Most of the information about the romance, much of it gossamer...

His many friends will be pleased to know that Mr. Elbert Hill...

However, his pessimism was not shared in any other quarter...

Published in The Times and described by Massfield as "nothing pretentious but an expression of our feelings at a moment when everybody is wishing the royal family especially good fortune..."

The courtier who has made many of the Princess's engagements...

Most gracious sovereign, leaving England's shores...

The Governor General and the Viscountess Alexander of Tunis left Ottawa Monday...

Deign to accept, from one of the happy-go-lucky...

Mr. George A. Walters who has been hospitalized for the past few weeks was able to return home on Thursday.

Miss Agnes Paoli, R. N., who has been in Vancouver...

Mr. Arnold E. Wilson of Saint John, N. B., has been appointed manager of the Bank of Nova Scotia in O'Leary...

Miss Ada Harris is visiting in Halifax the guest of her friend, Mrs. Vincent Windsor.

Mr. R. R. Bell, K. C., M.L.A., Maritime Director of The Canadian Shortshore Association...

Miss Sylvia Chandler has returned home from Toronto.

There was a mass of flags, crests and whistles...

Mrs. W. T. Weir, West Street, was hostess at her party home on two occasions this week...

Princess Elizabeth, in a green-bermuda hat, green coat and white shoes...

Princess Margaret was more nonchalant. Wearing a light pink coat and a small toque...

When the King, wearing naval uniform, set foot on deck...

The King's first duty aboard was inspection of the Marines' guard of honor...

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here...

William S. Reed, 75, of Sacramento, Cal., kisses his former wife, Mrs. Edna E. Reed, 71...

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here...

When the King, wearing naval uniform, set foot on deck...

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here...

When the King, wearing naval uniform, set foot on deck...

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here...

When the King, wearing naval uniform, set foot on deck...

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here...

When the King, wearing naval uniform, set foot on deck...

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here...

When the King, wearing naval uniform, set foot on deck...

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here...

When the King, wearing naval uniform, set foot on deck...

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here...

When the King, wearing naval uniform, set foot on deck...

A Royal Goodbye



The English Royal family bids goodbye to friends and relatives at London's Waterloo Station as Marie Louise, Princess Elizabeth (centre in light colored hat) kisses Princess Alice and Rose is at extreme left.

Household Scrapbook

By Roberta Lee

The Casserole

Butter the inside of the casserole before putting the food in to bake.

The Sink

After using gasoline for cleaning purposes, pour it down the sink.

Onion Odor

Rubbing the hands with dry salt will remove all odor left from peeling and slicing onions.

How Can I!

By Anne Ashley

Q. How can I make a substitute for a knob that has come off the lid of a cooking vessel?

A. Slip a screw through the hole, with the head on the inside of the lid, and screw a cork on the protruding end. This knob will not get hot and can be renewed when worn or soiled.

Q. How can I prevent gravy from becoming lumpy?

A. Add a pinch of salt to the flour that is used for thickening, before mixing it with water.

Q. How can I make use of last summer's bathing cap?

A. Use it in winter when cleaning. It is dust-proof and also warm when working in a cold room.

Morning Smile

After giving the private a dressing down for being late in returning with supplies, the sergeant demanded: "O. K., let's hear how it happened, Miller."

"Well, I picked up a chaplain along the road," explained the offender, "and from then on the mules couldn't understand a word I said."

HIS SCORE SIX WIVES WEDS HIS 2ND AGAIN

William S. Reed, 75, of Sacramento, Cal., kisses his former wife, Mrs. Edna E. Reed, 71, before their re-marriage.

They first were married in 1905 in Pennsylvania after Reed's first wife died and were divorced in 1919. It will be Reed's sixth marriage and Mrs. Reed's second.

GRAHAM CRACKER PUDDING

4 tablespoons shortening 1/2 cup sugar 1 egg, well beaten 1 1/2 teaspoons baking powder 1/2 teaspoon salt 3 cups rolled graham crackers 1/2 cup milk

DOROTHY DIX SAYS—

Marital Doom

Marrying Out of Own Class Chief Cause of Divorce

The thing that leads to divorce oftener than anything else is for men and women to marry out of their own class. It seems ridiculous to assert that for a husband and wife to have been brought up with the same background...

No matter how high we climb in the world, we never really get out of the cradle. The things that we learned at our mothers' knees are always the dominating influence in our lives.

Irvin Cobb once said that the Civil War was not fought over an issue of slavery, but over hot bread versus cold bread. And in millions of households, where Southern and Northern men and women have married, the battle still goes on over how much seasoning should be put in the food.

The only people who never get upon our nerves are the ones who like to do the things we like to do; who read the same books; who laugh at the same stories; who have been cut to the same pattern by the society of their environment and their teaching.

Three marriages out of five now go on the rocks. This is not because the husbands and wives are villains, or viragos, or drunkards, or philanderers, but just because they were so uncongenial that they fought their way to the divorce courts.

John, who had been brought up by a mother who was a meticulous housekeeper and a crackjack cook, could not stand a sloppy wife, whose cooking was enough to give a wooden Indian stomach ulcers.

Of course, the men and women who marry outside of their class do it in the fond belief that they will be able to make over their wives and husbands according to their hearts' desire, but they are seldom able to accomplish the task.

Like unto like is the only safe rule in marriage.

Cook's Corner

BOSTON BAKED BEANS

This recipe for baked beans comes from a member of the United States embassy staff in Ottawa. 1/2 pound salt pork, fat or lean according to taste 2 tablespoons sugar 2 tablespoons molasses 1/2 cup 1 tablespoon salt

Soak the beans overnight, drain and put in a saucepan with sufficient cold water to cover. Bring to the boil and simmer till the beans are just beginning to soften. Drain in a colander and put in an earthenware casserole or pot, over a thin slice cut from the pork.

Cover and cook in slow oven for about six hours, stirring occasionally and adding more water if necessary. (More molasses may be added if desired.)

Better English

D. C. Williams

1. What is wrong with this sentence: "We had a swell time." 2. What is the correct pronunciation of "projectile"? 3. Which one of these words is misspelled: Courteous, gracious, merifontous.

ANSWERS

1. Say, "we had an enjoyable time." 2. Pronounce last syllable all, not like 3. Courteous. 4. Inter-mixing with what is not one's concern. 5. Perturb.

Ellen's Diary

By an Island Farmer's Wife

Stars were caught in the birch tree branches tonight, not too many to indicate a change in the recent pleasant weather...

This evening, a small hand in mine, we came along the path that lies between, just as the men were returning from their afternoon at the wood-chopping...

We had had a delightful day, Jamie and I, although our cleaning and other of our Saturday's work often lay in a suspended state...

Rolls take many shapes and forms while still being called rolls. The home economists of the Consumer Section of the Dominion Department of Agriculture explain to me how to change the shape of rolls.

Soft or Crusty rolls: Cut off small uniform pieces, fold sides under until the dough is about 1/2 inch round. For soft rolls, place close together on baking sheet; for crusty place an inch apart; use very crusty rolls place in greased muffin tins.

Cloverleaf Rolls: Shape very small pieces of dough into balls, brush with melted fat and place 3 balls in each muffin tin.

Finger Rolls: Cut dough into uniform small pieces, shape into balls, roll in the palm of the hand until of desired length, taking care to make them smooth.

Twists: Prepare strips as for knots. Twist from ends in opposite directions, then bring ends together and pinch, to hold firmly.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Modern Etiquette By Roberta Lee

Q. Is it all right to tell another that he or she looks like somebody else? A. No; this is rather dangerous business. Although to the speaker the person in question may seem "cute" and attractive, the listener may not think so and be offended by the remark.

Q. What form of gift is considered the most appropriate at a christening? A. Money.

Q. What is the use of a number of courses served at an elaborate formal dinner? A. Ten.

Q. What form of gift is considered the most appropriate at a christening? A. Money.

Q. What is the use of a number of courses served at an elaborate formal dinner? A. Ten.

Q. What form of gift is considered the most appropriate at a christening? A. Money.

Q. What is the use of a number of courses served at an elaborate formal dinner? A. Ten.

Q. What form of gift is considered the most appropriate at a christening? A. Money.

Q. What is the use of a number of courses served at an elaborate formal dinner? A. Ten.

Q. What form of gift is considered the most appropriate at a christening? A. Money.

Q. What is the use of a number of courses served at an elaborate formal dinner? A. Ten.

Q. What form of gift is considered the most appropriate at a christening? A. Money.

Q. What is the use of a number of courses served at an elaborate formal dinner? A. Ten.

Living & Leisure

THE WOMAN'S REALM

FOUR THINGS

Four things a man must learn to do if he would make his record true: To think without confusion clearly; To love his fellowmen sincerely; To act from honest motives purely; To trust in God and heaven securely.

COMPLAINED OF FAIRIES

As recently as 1937 the Irish Times reported that, at a monthly meeting of the West Meath Board of Health, there was read a letter from a certain Matt Dowling of Killylucan, complaining that the fairies had become an intolerable nuisance to him.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

ROLLS OF VARIOUS SHAPES FROM BATCH OF DOUGH

Homemade rolls are always a treat very much appreciated by every member of the family. No danger of their going dry either because they certainly disappear too fast to even start drying out. Quite often this disappearing act discourages the homemaker who, although happy and proud to see her family well served, thinks twice before baking again.

Some homemakers may not know what the dough for rolls can be kept several days, chilled or frozen, before being baked. This is a good way to have fresh rolls without going to the trouble of mixing the dough every time you want to make a batch.

Rolls take many shapes and forms while still being called rolls. The home economists of the Consumer Section of the Dominion Department of Agriculture explain to me how to change the shape of rolls.

Soft or Crusty rolls: Cut off small uniform pieces, fold sides under until the dough is about 1/2 inch round. For soft rolls, place close together on baking sheet; for crusty place an inch apart; use very crusty rolls place in greased muffin tins.

Cloverleaf Rolls: Shape very small pieces of dough into balls, brush with melted fat and place 3 balls in each muffin tin.

Finger Rolls: Cut dough into uniform small pieces, shape into balls, roll in the palm of the hand until of desired length, taking care to make them smooth.

Twists: Prepare strips as for knots. Twist from ends in opposite directions, then bring ends together and pinch, to hold firmly.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Refrigerator Rolls 1 cake compressed yeast or 1 tablespoon quick rising dry yeast 1 cup lukewarm water 1 teaspoon sugar 1-2 cup shortening 2-3 cup sugar 1 teaspoon salt 1 cup hot mashed potatoes 1 cup scalded milk 2 eggs (well beaten) 6-7 cups sifted all-purpose flour.

Disolve yeast in lukewarm water and add the teaspoon of sugar. Place shortening, sugar and salt in mixing bowl. Add mashed potatoes, eggs and cream. Combine lukewarm milk, eggs and dissolved yeast. Add to first mixture. Add flour to make a stiff dough. Toss in a large greased bowl and knead until double in bulk. If desired, let rise until light as desired. Let rise until light as desired. Knead slightly, shape into rolls as desired. Cover and let rise until light. Bake in hot oven, 400 degrees F. for 15-20 minutes.

If this dough is to be stored in refrigerator before baking, place in a greased container, brush surface with melted fat and cover tightly. About 1-2 hours before baking time shape into rolls as desired. Let rise until light and bake as above.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.

Yeast doughs may be frozen and kept for a longer period than if stored in refrigerator cabinet. After first kneading, wrap dough in waxed paper and place in freezing unit. Remove about 4 hours before baking time. Let rise until dough is light. This will take about 2 hours. Knead slightly, shape into rolls and let rise until light. Bake in a hot oven 400 degrees F. for 15-20 minutes.



EDEN'S KIN TO SHED EX-SENATOR HUSBAND

Relative of Anthony Eden, Mrs. Joseph Roberts, seen here, the former Mary Markham, told reporters in Seattle that she will divorce her husband, Joseph