

Make All Four of these thrilling oven treats with One Basic Dough!

1. Chelsea Twirls



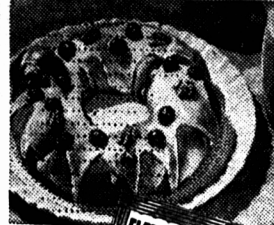
2. Orange Wheels



3. Date Bights



4. Jam Ring



Versatility begins at home— with Active Dry Yeast!

One quick dough, thinly rolled, comes out four delectable dessert delights! Raised oh-so tender n' light with amazing Fleischmann's Active Dry Yeast! When you bake at home, get festive results with Fleischmann's. Never fails. Keep a month's supply on hand.



Needs no refrigeration!

BASIC PINWHEEL DOUGH

Sift 1 1/2 cups milk, 1/4 cup granulated sugar, 1/4 teaspoon salt, 1/4 cup shortening.

Remove from heat and cool to lukewarm. In a separate bowl, measure into a large bowl 1/4 cup lukewarm water, 1 tablespoon granulated sugar and stir until sugar is dissolved. Sprinkle with contents of Fleischmann's Active Dry Yeast! Let stand 10 minutes, THEN stir well. Stir in lukewarm milk mixture and 3 well-beaten eggs.

4 1/2 cups once-sifted bread flour and beat until smooth and elastic; work in 4 1/2 cups more (about) once-sifted bread flour.

Turn out on lightly-floured board and knead dough lightly until smooth and elastic. Place in a greased bowl and grease top of dough. Cover and set dough in warm place, free from draft, and let rise until doubled in bulk. Turn out dough on lightly-floured board and knead lightly until smooth. Divide into 4 equal portions and finish as follows:

- 1. INDIVIDUAL CHELSEA TWIRLS**
Cream 1/4 cup butter or margarine and 1/4 cup brown sugar; divide into 12 greased muffin pans; add pecans. Cream 2 tbsps. butter or margarine, 2 tbsps. cinnamon and 1/4 cup brown sugar. Roll out one portion of dough 12 by 10 inches. Sprinkle with cinnamon mixture and 1/4 cup raisins; beginning at long side, roll up loosely; cut into 12 slices. Place in pans. Grease tops. Cover and let rise until doubled. Bake at 350°, 15 to 18 mins.
- 2. ORANGE WHEELS**
Boil together for 3 mins., stirring, 1/4 cup butter or margarine, 1 tbsps. grated orange rind, 1/4 cup orange juice and 1/4 cup gran. sugar; cool. Spread half in greased 8-inch square pan. Roll out one portion of dough 16 by 10 inches, spread with rest of orange mixture, beginning at long side, roll up loosely; cut into 16 slices. Arrange in pan. Grease tops. Cover and let rise until doubled. Bake at 350°, about 30 mins.
- 3. DATE BIGHTS**
Combine 1/4 lb. cut-up dates, 1 cup water, 1/4 cup gran. sugar and 1 tbsps. butter or margarine; boil gently, stirring often, until thick; cool. Roll out one portion of dough into 12-inch square; spread half with filling and roll up loosely. Twist dough from end to end; form into ring on greased pan. Grease top. Cover and let rise until doubled. Bake at 350°, 14 to 16 mins. Spread hot buns with icing.
- 4. JAM RING**
Roll out one portion of dough 16 by 8 inches. Spread with 1/4 cup thick jam and 1/4 cup chopped nuts; beginning at long side, roll up loosely. Twist dough from end to end; form into ring on greased pan. Grease top. Cover and let rise until doubled. Bake at 350°, 25 to 30 mins. Spread hot ring with white icing; decorate top.

5500 Inhabitants Populate French Colony in N. American Continent

By IRVING C. WHYNOT
Canadian Press Staff Writer

ST. PIERRE, (CP)—The colony of St. Pierre et Miquelon, France's oldest and smallest, is only 12 miles from Canada but many Canadians don't even know it exists. Britain owned these islands twice in history and there are some St. Pierreans now who say they would rather be part of Canada. But the majority opinion is that such a move will never come.

Just off the south coast of Newfoundland, St. Pierre et Miquelon are rugged, rocky islands with 93 square miles of hills and bays which France retained under the 1814 Treaty of Paris as a fishing base.

POPULATION 5,500

There are 5,500 persons who live off the fishery, the many stores, or the government. Life is a mixture of hard work and hard play. But despite the rugged living, the people of this lonely little colony in a cold and foggy sea are happy. And despite the lack of business today, they feel better times are to come.

The colony is far from self-sufficient and depends a lot on foreign visiting ships for business. But at the moment there is little of this trade.

During prohibition in the United States the town of St. Pierre was the liquor warehouse of a nation. Big, concrete buildings which still stand were filled with top-quality liquor that went aboard the sleek rum-runners for the voyage to the dry United States and Canadian markets.

LIQUOR WAS CHEAP

The liquor was cheap and St. Pierre welcomed the business. There was nothing illegal about it as far as St. Pierre was concerned.

Bill (The Real) McCoy, one of the first of the American rum-runners to establish St. Pierre as a base, still is remembered. His schooner Arethusa is pictured on a St. Pierre stamp. In his day, McCoy ran 175,000 cases of liquor through the prohibition blockade, a lot of it from St. Pierre.

But those days are gone now and there are pessimists who think this colony is doomed.

One business man said frankly he wished the islands would become part of Canada.

"But then again," he said, "why would Canada want us? We have nothing."

TIES WITH FRANCE

Georges Landry, president of the Chamber of Commerce, says there are two big reasons why the colony will never become part of the Dominion.

First, there is sentiment. "It's hard to break the ties of 300 years," he says. "And secondly we are treated like a favorite son and given more liberal treatment by France."

He doubts whether Canada would underwrite the islands to the same degree.

Some economists have called the

colony a complete island welfare state.

St. Pierre et Miquelon is administered by a governor, directly responsible to France. The colony has three representatives in the Chamber of Deputies, one in the Senate and one in the Council of the French Union.

IN ADVISORY CAPACITY

There is a 14-member council elected every four years which functions mainly as an advisory body. It has the final say only on the matter of local subsidies.

There also is a six-member private council, appointed from France and including prominent St. Pierreans. This body mediates between the governor and the council. It also is useful to new governors, named every three years, in that it can give him an intimate picture of the colony's needs.

FEW APPLICANTS

The government once offered special compensation to experienced fishermen who would take a different apprentice to sea every five years. Only two applied.

The government itself owns 51 per cent of the modernized fish plant which sends most of its output to the United States and Canada. Opened two years ago, the plant can handle 20,000 pounds of fish a day and has 120 employees. It brought in \$100,000 from the United States alone last year.

Some foodstuffs are subsidized and sugar, butter and milk are rationed, although not too strictly. Prince Edward Island butter, because of the subsidy, is cheaper than in Canada.

MIXTURE ON SHELVES

Store shelves carry a mixture of Canadian and French supplies and although most appeared reasonably priced, one merchant said it costs three times more to live in St. Pierre than in France.

Some of the prices, with the price in Halifax for the same articles in brackets: half-pound of coffee 97 cents (84); tomato soup 16 cents (15); half-pound of tea 53 cents (46); tinned milk 16 cents (16).

Liquor, by Canadian prices, is cheap. Rum, twice as powerful and in a larger bottle than the \$4 26-ounce size in Nova Scotia, costs \$1.25.

Wine is served with meals in the hotels and the charge is included in the \$6-a-day rate for room and board.

NAMED MANAGER

MONTREAL, (CP)—Geoffrey K. Wright has been appointed sales manager of B.A. Shawinigan Ltd., V. G. Bartram, president, announced Tuesday.

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ALMOST SUFFOCATES

KITCHENER, Ont. (CP)—Failure of a district housewife to latch a safety catch on a home freezer almost caused her asphyxiation: Mrs. Gilbert Gemmel of nearby Ayr was discovered by her son, Clifford, after she was trapped when the freezer lid fell on her neck.

APPEALS SENTENCE

BELGRADE (Reuters)—Bishop Arsenije Bradvarevic, the Serbian Orthodox Metropolitan of Montenegro, has appealed the sentence of 11 1/2 years hard labor passed on him, the official news agency Tanjug said Friday. The Metropolitan was found guilty of "conspiracy against the Yugoslav state."

FINE STONE

Granite has been quarried in Nova Scotia, New Brunswick, Quebec, Ontario and British Columbia.

NO CONNECTION WITH JOHN

BERLIN (Reuters)—The suicide of U. S. counter-intelligence agent Wolfgang E. Hofer in West Berlin last Friday has no connection with the disappearance of former West German security chief Otto John, American military sources said today. Hofer shot himself through the temple in his home four days after John's disappearance and died in hospital.

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- HAMBURG STEAK per lb. 33c
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ROUND STEAK
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- ST. CROIX—OVEN BAKED PORK & BEANS, 20 oz. 2 for 37c
- RED BOY — LGE. 20 OZ. TINS CORN, Cream Style 2 for 25c
- NEW SPREADY CHEEZ TREET 8 oz. Glass 27c
- CO-OP CHOICE — 20 OZ. TOMATO JUICE 2 for 25c
- TOASTED COCOANUT COVERED MARSHMALLOWS lge. bag 33c

- WHITE GRANULATED SUGAR 10 lb. bags 79c
- AYLMER QUALITY KETCHUP bottle 23c
- PARD—FOR BETTER DOGS DOG FOOD 2 tins 25c
- MIRACLE WHIP SALAD DRESSING 8 oz. jar 29c
- LIME-ORANGE-ROOT BEER or GINGER ALE, Sussex 2 lge. 39c

Items in this ad also on sale at:
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