

MAKING SWEET BREADS FOR BREAKFAST—SMART WATER FASHION—WOMAN'S EXCHANGE

STICKY CINNAMON BUNS AND COFFEE CAKE; THESE AND OTHER RECIPES BY MRS. WILSON

St. Nazaire Buns and a Brest Braid, Both Named for American Naval Bases Abroad

The Little Tricks That Make for Success in Baking Sweet Dough Rolls and Twists Explained

By MRS. M. A. WILSON

FREQUENTLY when passing a bakery I have seen folks look longingly at the delicious, sticky cinnamon buns, sweet doughs and cakes and exclaim that they certainly do look good. As one small boy expresses it: "Gee, but I'm going to be a baker when I grow up so I can eat all the cinnamon buns I want."

Now, Mrs. Housewife, I am going to tell you about the little tricks that make for success in making and baking cinnamon buns, coffee cakes, savarines and other sweet doughs and mixes.

In France these delicious sweet breads are made at least once a week by the housewife, generally on a Saturday. Citron, lemon and orange peel may be added for variety as well as currants, raisins, dates and figs. Spices should be sifted in with the flour so that they may be evenly blended.

To Prepare a Sweet Dough Scald one cup of milk and then place:

Four tablespoonfuls of shortening. One-half cupful of sugar. One teaspoonful of salt

in the mixing bowl, and pour over it the scalded milk. Stir thoroughly mix and then cool to 80 degrees Fahrenheit. Now dissolve one-half yeast cake in one-half cupful of water 80 degrees Fahrenheit, and when the milk is at the proper temperature, add five cupfuls of flour and work to a smooth dough. Place in a well-greased bowl, turning the dough around in the bowl so that it will be thoroughly coated with shortening. Cover and let rise for four hours. Now pull the sides of the dough into the center and punch down, turning the dough over. Let rise again for one and one-fourth hours and then punch down again. Let rise for forty-five minutes and then turn on a molding board and divide the dough in half. Knead each piece into a ball. Cover and let rise or spring for ten minutes. Now roll out one-quarter inch thick, using a rolling pin. Brush with melted shortening and sprinkle well with brown sugar, using about one cupful. Now dust with two teaspoonfuls of cinnamon and spread over the prepared dough one and one-half cupfuls of raisins. Begin at the edge and roll like for jelly roll. Cut in pieces one and one-half inches thick and place in prepared pans and let rise for one hour. Then bake in a moderate oven for forty minutes.

To prepare the pan for the cinnamon buns: Grease the pan very thickly with shortening and then spread one cupful of brown sugar and one-half cupful of raisins evenly over the bottom of the pan. Place in the buns and then bake when well-risen.

Now for the trick. When the buns are baked, brush the pastry board with shortening. Place:

Four tablespoonfuls of water

in a saucepan. Mix thoroughly and then bring to a boil. Now just as soon as the buns are baked, brush the tops with the prepared sirup, then turn out on the molding board and brush the bottom of the buns with the sirup. Let cool and then use.

Cinnamon Cake Use the balance of the dough for this and a Brest Braid. Cut the dough into pieces and then roll out three-fourths of an inch thick. Place in pans, stretching and rolling the dough to fit the pans. Brush the dough with shortening and then cover with crumbs, made as follows:

Six tablespoonfuls of flour. Two tablespoonfuls of brown sugar. Two teaspoonfuls of shortening. Two teaspoonfuls of cinnamon.

Rub the mixture until crumbly and then spread as directed.

Cocoanut Buns Prepare the dough just the same as for cinnamon buns and when ready to turn on a molding board add:

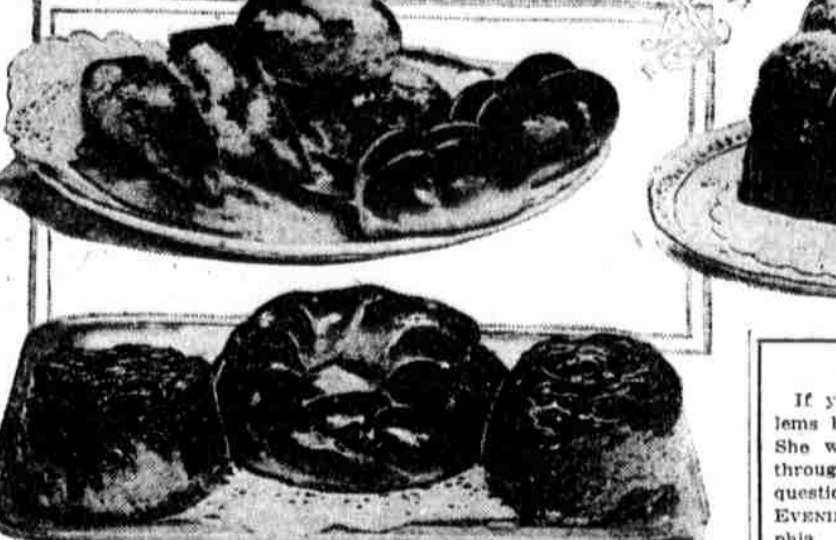
One cupful of cocoanut. Three tablespoonfuls of shortening.

Knead to mix and then work the dough into a long roll about three inches thick and then break into pieces the size of a large egg. Now mold until round and then let rise on the board for ten minutes. Mold again, shaping oblong. Place on a well-greased pan and brush the buns with melted shortening. Let rise for forty minutes and then bake in a hot oven and ice with cocoanut icing.

Cocoanut Icing One-half cupful of confectioner's sugar. One-half cupful of cocoanut.

and sufficient hot water to moisten. Spread on the buns with a spatula.

"MY, BUT THEY LOOK GOOD!"



Sticky cinnamon buns! One mention of them and the whole world's keen. In today's article Mrs. Wilson gives the recipes for them and also for the other delicious buns shown in the picture.

Almond Coffee Cakes Prepare the dough as given in the recipe, using the balance left for either cinnamon or cocoanut buns. When ready to turn on a molding board cut the dough in half and roll each piece out one-quarter of an inch thick. Spread with shortening and then lightly with brown sugar and with one-half cupful of finely shredded almonds or peanuts. Roll like jelly roll. Press flat with a rolling pin until just one inch thick. Cut in pieces six inches long and then place in well-greased baking pan and let rise. When ready to bake, cut a gash three inches long on each cake. Wash with egg and milk and strewn with finely shredded almonds. Bake in a moderate oven for twenty-five minutes. Ice with water icing.

Water Icing Six tablespoonfuls of confectioner's sugar and sufficient water (boiling) to moisten. St. Nazaire Buns Prepare the dough as for cinnamon buns and when ready to turn on the molding board add:

One cupful of finely shredded citron. One-half cupful of brown sugar. One cupful of seeded raisins. Work well to distribute the fruit and then form into a long roll three inches thick. Cut off pieces about one and one-half ounces and form into buns. Let rest for fifteen minutes and then roll into round buns and place in a well-greased baking pan and let rise for thirty minutes. Make a hole in the center of each bun with a small wooden stick and wash the buns with egg and milk. Bake in a moderate oven for twenty minutes. Cool and then fill the center with jelly and ice with water icing.

Brest Braid Roll the dough into three strands about one inch thick and ten inches long. Fasten the three strands together and then braid. Place on a well-greased pan and let rise. Wash with egg and milk and then bake for twenty-five minutes in a moderate oven. Spread with jelly and then ice with water icing. Sprinkle with slightly browned cocoanut.

Bring to a boil and then add a pinch of salt and a few tablespoonfuls of cold water to settle the grounds. Coffee made in the percolator is usually clear and sparkling. Place the desired amount of water in the pot and add the percolator containing the coffee. Place on the stove to percolate. The coffee is finished when it shows a strong brown color. Four tablespoonfuls will make five cups of good, strong coffee.

Steaming; epicures and lovers of a good cup of coffee with a delicate flavor use this method. It is usually made in a stone pitcher or a china pot. Fill the pot with boiling water and heat. Let it stand for fifteen minutes and then turn the water out and add the coffee which has been tied in a thin piece of cheese-cloth. Pour on the boiling water and cover closely and set until thirty minutes.

My dear Mrs. Wilson—Please answer in the EVENING PUBLIC LEDGER how to bake potatoes in a hot-air heater, where to put them and how to arrange the draft. R. T.

R. T.—Potatoes may be baked in the hot ashes or in a pan, placing them directly under the grate or upon the ledge inside the furnace. Wash and dry the potatoes and then rub with shortening and place upon the ledge inside the furnace to bake. The fire must be slacked off.

To bake in ashes: shake the furnace good and then place the potatoes in the hot ashes. Medium-sized potatoes will bake in about forty minutes. Or place the potatoes in an iron bakepan and place the pan directly under the grate, shaking the fire until it is a bright red.

My dear Mrs. Wilson—I am inclosing an envelope for you to kindly send me a recipe for good coffee. Thanking you in advance for an early reply. Mrs. D. E. H.

Mrs. D. E. H.—Please do not send stamps for reply. The subject of good coffee is a very important one, and one that will require a knowledge of the various blends of coffee and various kinds of pots. Coffee can be made by boiling in an old-fashioned pot, by filtering or percolating, or by steaming. Any one of these methods will give you a splendid cup of coffee.

It is necessary that the pot be scrupulously clean. Do not wash the coffee pot with the dishes. Rather wash it in warm soapy water by itself. Rinse it well in cold water and then place where it may be thoroughly aired when not in use. The old-fashioned method of boiling: allow one tablespoonful for each cup desired and then place the coffee in the pot and add cold water.

Please Tell Me What to Do

By CYNTHIA

To "Anxious" Cynthia is unable to answer the question you ask. Laugh Away Jealousy Dear Cynthia—I am a girl seventeen years of age and have been going with a boy for a year. I have just had a club meeting a boy and both of us seemed to be attracted to the other and I was a little bit jealous. I was hearing that the boy took me out, caused many quarrels, and he has been thinking of dropping the girl's friendship.

It was very natural that the boy should have liked one of you better than the other, so I see no reason for quarreling and jealousy. Personally, I do not see how it would be possible to be comfortable friends with a girl who insisted on my being her friend. Have a talk with the girl. I feel sure she will listen to reason. If she doesn't, and you like the boy, keep on being friends with him and be friendly with the girl in spite of her attitude toward you. Laugh about the quarrels. Refuse to let them worry you.

A Plight at a Party Dear Cynthia—I read the discussions in your column with a little amusement. The "troubled" people. I am afraid Helen's while the subject is a little amusing. In the first place, why is it necessary to make a story out of it? When I take a young lady out or go to a party, I do not expect to have a jolly good time and to make new acquaintances. I expect to have a good time and to have my own way after all.

Living in a Shabby Neighborhood Dear Cynthia—While reading your "Dear Cynthia" column, I saw a notice about a "shabby neighborhood." I have lived in a shabby neighborhood for many years and I have never had any trouble. I have never had any trouble. I have never had any trouble.

A Fetching Dance Frock in overseas blue taffeta, silver lace and pastel-colored satin ribbon. A Daily Fashion Talk by Florence Rose

Color of slacking up in the attention given to color, and there is just about as many victory colors as there are varieties of materials made. There are victory pinks and victory blues, and still even victory greens. So it does not seem as though any of the women could go very far wrong in their selection, as one may take that which she likes best and is most becoming and still be in fashion.

The Blazed Path Just when the path is lost to me, How comes a wanderer in the maze, Upon some unexpected tree I spy the Woodman's "blaze". A myrtle ring of sight or sound. A message quick from sense to soul, That lifts the spirit from the ground And speeds it to the goal.

Common Sense From a Man Dear Cynthia—I want first of all to voice a just appreciation to you from one who has read your column with a great deal of interest. I have read "advice to the lovers" and "advice to the young" and I have found it very helpful. I have found it very helpful.

YESTERDAY'S ANSWERS 1. A small leather gully makes an excellent gift for a young man. 2. The topaz is an unusually striking jewel to wear with a green frock. 3. I believe that you are one of the few who are not afraid of a little bit of trouble.

What "S. A. G." Means Dear Madam—I have received several letters from you and I am glad to hear that you are all well. I am glad to hear that you are all well.

Adventures With a Purse MEMBER how your grandmother or your maiden aunt loves what she calls groundnut candy? (All old people, you know, love nut candies and peppermint.) The thing is, however, that not only aunts and grandmothers love groundnut or peanut candy. If you love it, love it, as I do, you will certainly be glad to hear of one shop that has this little room left in the school house, with big fat peanuts for 40c a pound. And in these days, that is a real bargain.

For Saturday Nights Jim takes his vacation by staying away from the office Saturdays. And what a glorious time he does have! He is always in the morning, they take with them their lunches a thermos bottle filled with hot chocolate. And what with lunches and books and thermos bottles, they are always in the school house. Today I discovered a thermos lunch kit, consisting of two compartments, one for the thermos bottle, and the other for sandwiches and cake, and being tin, this keeps the sandwiches from becoming dry. It is an ideal box for the girl or boy who carries a lunch, and is just the right size. The price is \$5.00, and one should last all through school. Some day when my ship comes in, I am going to get one for Andy and Gray.

Getting Results Counts To the Editor of Woman's Page: I have been employed in a place a year and a half and started as my first job. I was regarded the lowest position there. I was given a position which was a little higher than the position of my first job. I was given a position which was a little higher than the position of my first job.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEDGER, of phone the Woman's Department, Walnut 3069.

YANKEE GIRLS ANSWER BOYS WHO PREFER FRENCH GIRLS

When We Sit and Listen All Evening You Wonder Why We Are So Quiet—When We Refuse to Let You Spend Money You Get Mad!

DOES a man like to have a girl help him spend or save his money? This question was brought up through a subject recently discussed on this page. "Did the French girl win her way into the American boy's heart?" Recently, through a soldier's newspaper published in France, it was claimed the French girl scored higher than her American rival as far as attracting men was concerned. And one of the traits admired was the way she did not want the boys to spend much money on her. Let's go some place where it will not cost us so much to eat," our little French sister says.

IN ANSWER to the first article on the French girl and the American boy, one girl who signs herself "Yank" wrote as follows: "One time I was with one of our boys in the service and he suggested a meal after the show. I said, 'Oh, ice cream will do as well.' To which he replied: 'I can't understand you. Any one would think you were paying the expenses.'"

"What are we going to do about it?" This Yankee girl asked. "How are we going to please them?" "Another way the French girl scores, some of our doughboys claim, is in her listening posture. It seems our little friend across the water will sit by the hour and just listen. In answer to this our same young

friend, who signs herself "Yank," remarks: "Only recently I was talking to a private, and, after telling me his family history from the beginning to the end, he said, 'You are awfully quiet when you're with me. I wonder if I was born that way, or something on that order. I wouldn't tell him for the world I hadn't a chance to be anything else but quiet.'"

QUEER persons, aren't they, boys? I wonder if they know how much they really hurt the American girls by coming out in the open and making comparisons. I have had several very interesting letters from girls who are at a loss to know why it should have been done. The American boy has educated the American girl to be independent, he has admired the comrade way of her, and then he went across the water and lost his heart to the clinging vine. This was how our girl expressed her feelings in a letter sent up with her feelings.

If it all comes back to a very first time, the one girl with an analytic mind. Men were ever vain and God bless them just the same, our soldiers are still the old type of men as well as the new in the uniforms. They want to be admired, they have some one near by the hour and listen to what they have to say. American girls have decided minds of their own. They love, but they do not lose their identity in loving.

And So They Were Married

Episode Two—(Each Other's Friends) By HAZEL DEYO BACHELOR

"OH, FOR heaven's sake don't cry," said Scott, disgustedly. "Scott," cried Ruth, "don't speak like that." "Well, then, don't act like that." "I simply told the truth about Alice."

"There's no need of your crying. You couldn't keep an engagement more to your liking. You determined you wouldn't like her and you've shown it ever since." "That isn't true," sobbed Ruth; "it isn't true; you know it isn't, and you shouldn't say it."

Scott was irritable and intensely nervous. His hands always shook a little bit when he was nervous, and as a general rule he kept a firm control of his tongue. Scott never allowed his reason to be overruled by his emotions. Ruth did, but tonight he was so sure of the fact that he was right and that Ruth was wrong that he spoke harshly. "There's no need of your crying. You couldn't keep an engagement more to your liking. You determined you wouldn't like her and you've shown it ever since."

Ruth sagged helplessly against the door. Alice was going to stay, and she was certain to stay all evening. Ruth was almost certain that she suspected Scott's subterfuge and would remain for that reason, if for no other. The room was in darkness, and Ruth crept over to the table between the beds and turned on the lamp. A soft, rose glow spread over the room, and Ruth saw that Alice was sitting on the bed, with its enamel furniture and its china hangings.

"When it is necessary to take a baby on a long train trip, it is best to buy a baby for just this purpose—carrying baby. It is built so that, when tipped, it will fall out. There is a small mattress of felt that fits in the bottom. This can be carried into the dining car and is also the best way to have baby sleeping beside his mother in a berth.

The Daily Noveltie is published today on Fiction Page.

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