CHRONICLES OF GINGER FARM

Last week we were worrying about floods, this week we are hugging the hot air registers—and to-morrow is April 1. Next week... well, who can tell about next week e most we can do is look at our coal bin and hope for the best.

Second Niece is staying with us for a long week-end and I'm thinking she may feel she has been given a cold reception. And it's all or account of the coal bins. Not because we cannot get coal but be cause Partner wants to rebuild the bins-and how could he do that if they were half full of coal? So we are scratching up the resi-

due of the winter's supply, using some Pocohontas, some cinders, and a bit of wood. That, my riends, is what we are doing from choice and to suit our own con-venience but very often when I am scratching away down in the cellar visualize the same condition in England-but there it is from ne essity. Thank heaven, for the sake of the folks over there, that we can soon say "The year's at the spring."

The spring . . . England in the pring! Narrow country lanes; woods fragrant and gloriously

I suppose it is as natural for a person knowing England to remember it, "now that April's here" as it is for a Canadian-born person o associate Canada with the firs clean snow of early winter.

flowers may already be in bloom bit more scratching in the coal bit I'm just about freezing.

thawed out, we can carry on. it home and shared it with us.

Do you know, sometime if I get mad enough. I am liable to throw a heavy book-end through two of our living-room windows. And the reason? Well, from where I am sitting I look through the three lower panes of one window and the middle one is fine but the other two just about put me cross-eyed. You see the middle pane is comparativey new-I think if I remember rightly Bob put a baseball through the old one—but the other two have probably been on since the house was built, and that is a long, long time ago. One pane makes the cross-bars on the hydro poles look double and the other gives everything a permanent wave. Which just goes to show how the quality ufactured glass has improved even in this decade. And that, course, is true of so many things . . .

As to that I think we get a much better understanding of the advantages of the age in which we live by reading books that carry us back in detail to the day when the telephone was a novelty, bathrooms almost unheard of and medical science unbelievably crude.

I have just finished reading two such books—"The Man Miss Susie Loved" and "Miss Susie Slagle." They have as their background the founding of the famous Johns Hopins University. . . .

The foregoing was written last night—and then I went to bed. But not to sleep. I took the worst chills I ever remember. I stuck it out until 5.30 then I wakened Partner and asked him if he would get me a hot cup of tea. He got up and in a little while was back, but not with tea. It was hot whisky and water that he brought! I turned away in disgust, but there was no moving Partner. He stood over me and made me drink the blame stuff. Believe me I am ready to sign the pledge any day. Imagine drinking that by choice! But I must confess it did the trick. I was warm at last and eventually the fever broke. By noon I was up although just sitting around. Tomorrow I expect to be as good as new.

Blissful Ignorance

People who are busy writing Britain's obituary notices, said Mr. Chuter Ede, the British Home Secwhat the French Marshal Souli porting his defeat at the battle of Albuera: "I had the English beaten. They were such fools. They did not know it, and they declined to

By Gwendoline P. Clarke

VERTICAL 1 Pictured for- 1 Male swan 2 Behold! statesman. 3 God of war Georges -4 Silkworm Operatic solo 6 Feline 7 Rough lava 16 Compasspoint 8 Employ 21 Made into 18 Part of "be" 9 Volumes 24 To one s 19 Dance step 12 Bend the knee 26 He was 20 Royal Italian 13 Genus of known as family name 22 Babylonian frogs 14 Go by

31 Wireless

40 Storm

38 Eagle's nest

44 French article 45 Powerful ex-

plosive (ab.)

47 Of Lamais

49 Goddess of

ter's cup 52 Mohammeda

54 Covenants

Juices for Variety

A few decades ago, leading food

uthorities recommended the use of fruit and vegetable juices in the

daily menu. At that time, many a person considered this recommend-

However, homemakers have learned to value these juices for their

nutritional balue, as well as for the flavor and color which they

Speaking of juices native to Can-

ada, tomato juice and apple juice are the two which are used to the

often at the beginning of a meal.

Grape juice is also popular while many like the blended vegetable juice, a refreshing combination of two or more juices made from garden fresh vegetables, such as tomatoes, callery carrets, letture

add to a meal.

tion merely a fad of the hour.

priest 53 Skill

dawn 50 Diamond-cut-

. . . 23 Draws closer 17 Auricles 25 Penetrate Onagers

hedgerows dotted with primroses and sweet scented violets; the oured with a thick carpet of bluebells. Lambs frisking in the pas-ture; cows lazily browsing alongside gently flowing rivers that wend their way through blue-green mea-Apple trees in bloom, in vivid shades of pink more like the peach blossom in Canada. That is England in April-and

Not but what Canada is also lovely in the spring but when spring lingers over-long one is apt remember other countries where Excuse me . . . I've got to do a

Ah, that's better - now. I'm Partner and I are in the fashion these days—we both have terrific colds. Bob had it first, and, like the generous boy he is, he brought * * *

tomatoes, celery, carrots, lettuce, beets, spinach, parsley, and watercress.

Serving a five ounce glass of vitimized apple juice or tomato juice at breakfast is an excellent way to get each member of the family off to a good start for the day, for this amount of vitamized apple juice will provide half of the daily requirement of Vitamin C, while the tomato juice will give approximately one third of the amount needed for the day.

When buying apple juice, be sure to read the label on the can. sure to read the label on the can. If the juice has been vitamized, you will find the word "Vitamized" on the label. The label will also tell you whether the juice is of the clear or unclarified type. Read the labels on cans of tomato juice too. Both apple and tomato juice are graded and sold as "Fancy Quality" and "Choice Quality".

The home economists Consume

The home economists, Consumr Section, Dominion Department of Agriculture, suggest a few ways of using apple and tomato juice, in addition to serving them just as they come from the can. Many delicious moulded salads may be made by using tomato juice or apple juice in the gelatine base. Furthermore, apple juice makes delicious pudding sauce, its tangy flavor making it a very acceptable

partner for sweet puddings. Mulled Apple Juice 1 20-oz. can vitamized apple juice (2½ cups)

teaspoon cider vinegar, 6 cloves . 1/4 teaspoon cinnamon teaspoon sugar.

Combine ingredients in order given. Bring to the boiling point and serve hot Jellied Cheese Tomato Salad 2 tablespoons gelatine

2 cup cold water 1 20-oz, can tomato juice 1 teaspoon Worcestershire sauce 2 tablespoons vinegar

French Statesman

32 Correct

34 Levantine

19 He was - 33 Verbal

... TABLE TALKS ...

Salt to taste

4 cup mayonnaise

teaspoon onion inice

Soak gelatine in cold water. Heat

omato juice with Worcestershire

stir until dissolved. Pour half the

mould and allow to set until firm.
In the meantime blend cottage

cheese, onion juice and mayon-aise until light and fluffy. Season

taste. Spread over tomato jelly

within 1-4 inch of the sides of

e mould. Pour remaining half

of the tomato jelly over the cheese

and let stand until firm. Unmould

on crisp lettuce and garnish with

THE BOOKSHELF

New

Just Mary Stories

By Mary E. Grannan

Here they are "The New Just

Mary Stories," with new nonsense

JUST MARY charm. Between

these covers you'll find all kinds

of adventures and characters.
You'll discover WHY O'CASEY
BARKED AT THE MOON.

SON. You'll love little KATE

HANEY who swept a goblin path

suit every season of the year.

cause they're radio.

And they're read-aloudable, be-

Mary E. Grannan is a native of

Fredericton, New Brunswick. Be-

fore joining the staff of the Cana-

dian Broadcasting Corporation, Miss Grannan taught school in her

native province. It is her wide ex-

perience with children that gives

her that certain something that

Wales' Loss

This year's floods and snows

have cost Wales £12,000,000 in

lost cattle and sheep alone, the

Welsh committee of the National

Experts, the announcement said,

Farmers Union declared.

cooked egg. Six servings.

ixture into a lightly greased

sauce, vinegar and salt to boiling point. Add soaked gelatine and

of France

S CUFTON R during World ketch 35 Airman 21 Made into law 36 Observes 24 To one side 41 Pace

lown through the U.S. by means of the thumb. They had the urge to see a little more of the country than the story books give out with, and have started hitch-hiking out to B.C. They plan to work here and there along the way, and when they have a few dollars will pust on to the next place. That is a wonderknown as the 43 White frost and go. We have always had the 46 Child 48 Dutch lesire to get out and travel the hard way, but as yet the desire 49 Bitter vetch can only be satisfied with-well 51 Measure 53 Near maybe some day.

A neat way to keep the dust off those records of yours is to take a iece of felt about two liches long, slit it and place it over the arm of record, the felt picks up all that dust that otherwise ends up on the needle We hear that there is a varnish out now that can be used Ask about it at your local dealers. . . . The recent release of the new

eeners we know, who have started

out to cross Canada, and travel

ture, "The Beginning of the End", has turned out to be a deided flop. The picture is based on story of the atomic bomb and follywood apparently thought it ad something. One critic explains the lack of enthusiasm: people do not want to have to think while they are being entertained. They want to relax and let the simple, the humorous and the tragic unfold, in a manner that a five-yearold could understand. He also states that people are not anxious to know very much about the atomic bomb-maybe because of fear of the unknown.

Another mess in the way of a picture is the current release of "Lady in the Lake" where the ovie fan uses the camera for eyes and is supposed to get the crack on the jaw, the blast of a gun and the kiss. The only trouble is, that when you look at the gun, you an imagine you are peering into a unnel; when the fist comes at you it looks as though a wall was falling, and when those great big 10ot wide lips sail up to you-well brother, that's where I came in. . . .

In answer to a few letters we have received:-S.M.—A February issue of Maclean's carried a full story on Betty Anne Scott. Think you will find your answers there. Thanks for writing. G.F.—The subject you suggest we write on is too personal o appear in a column of this kind. We quite agree with all you say and think something should be done about it. Separate letter going out to you. Thanks. B.I.-Thanks heaps for the swell compliments. A lot of people seem to agree with you, and there will be

TEEN-TOWN TOPICS

We heard the other day of two | more items on Susie and I and our fictitious. Well, what do you think? S.B.—Sorry about the picture. A lot of people we know would have a big laugh if they knew someone requested a picture of us. You'd probably die laughing if you saw one. We may get a few some day-some day that is. . . .

> We heard some news the other day that didn't sound too good. The editor told us to drop around and see what was currently topping the list on the local juke box. When we arrived there, the mar who changes the records was practically inside the thing. He told us that (here it comes) there was quite a possiblity of the five cent record play being taken out and the dime a play supplemented. This has not gone through yet and let's pray that it doesn't. A dime to hear Phil Harris sing, "Woodman Spare That Tree", when we can play it at home for nothing is a little too much. Hoagy Carmichael records are having a big run at the moment. Tex Beneke is getting his share of

are going out. Thank goodness. We never liked the look of toe nails anyway. Very few have any beauty to them and when a dainty little foot is marred by a shoddy toe nail-well, well just well. varnished an old pair of shoes the It did and now they look like moving footlights.

"Whoa, Bessie"

will be receiving such affectionate names as Bessie and Dobbin from its owners. Like Dobbin, it has two speeds-slow and fast. After it washes your sheets, pillow cases, shirts, and work clothes at high speed, a turn of the switch and a "Whoa, Bessie" will slow it down for your fine silks, rayons, wollens, and curtains. - Christian Science Monitor.

> The twinges of rheumatic pains are quickly relieved by the use of Paradol. One tablet a dose, at two hour periods, stops the pain, continued use helps to relieve cause of pain. Paradol does not disappoint. 12 tablets, 35 cts.



would need at least a further two weeks to assess damage done. REG'LAR FELLERS-Properly Propped Up









the silver, too.

The gals may not like it, but a newspaper survey says the men will. It seems that toeless shoes other day to bring up the dullness.

The newest washing machine

LINIMEN

Rheumatic Pain

Dr. Chase's Parado

By GENE BYRNES



Eating Porridge With Chops

The St. Regis !

Sherbourne at Carlta Tel. RA. 4135

ROOMS BEAUTIFE

1777

HOTEL METROPOL

OPP. - C.N.R. STATIS

FURNISHED

Scot decided to might fare at a Chines phere of dragons and in served more pleasantly



HAPTER XII nd no." Miss Adelaide now as though pressed "My brother did not beaving money standing idle vs. He wrote a most pecu-

adied herself, as if giving on so private a matter supreme effort. he believed we would all ually. I-I believed he Veronica's marrying whose background we all see, Sybil and I have to eronica's choice." hard on Veronica, 1

s." She yas trying hard it as she saw it. "But he in it. "He wished a

e control of it. Veroni-

gains control of it to will." McCale exploded. The his brain turned swiftly in ive unreeling. The plot it o mind left him numbolence.

didn't you come to me beis all he could say. McCale al web. Too late to extri-urselves without a scandal." fled from her old eyes as she contemplated such a felt cruel and vicious and ut at least rational, and was ble to comprehend her

k I wanted to be sure."

to her heart.

still expose this fellow It's quite possible that I

and ask for Donlevy, chief of homodid you call me in at all?" duced Curt Vallainthis house?" he asked. query went unanswered. tant of bringing his focus on her, he saw her something outside had

The library was directly back of split the silence, forcing om her lips. He believed awful moment that someide had shot Adelaide, half hear the shattered windowpane fall to the one leap, he was at her huddled against him,

and down. glance and the scene ever photographed on the Common that birunning when she For a moment, he

e saw someone else, some-a gray raincoat walking into the fog. He could ther it was a man or the gray of the coat ure into a mere only struck him as odd are did not turn or falter er. It just walkedwas the only word-away. ething terrible in the walk, because directly om it and below where ered out, something quite ered, one hand to its | be tied up for hours maybe with

ther groping out blindly.

man, tall, wide, a dark agony, seeking to climb

v stairs

the preliminary investigation. If I am not, I can perhaps discover something before they do. I know Donlevy, Chief of Detectives, I can man, tall, wide, a dark bell pealed sharply, a low and McCale, in a

bleak.

ent, ran out of the m. McCale reached the tumbling down them at a time. The bell was not know why.' now, steadily, a shriek, as

back hall, a sour look on his face. But McCale was already wrenching open the door. A light went up in the hall as the startled man servant pushed a button. For a moment, no one seemed to be there. The door gaped wide and black. Then, from around its edge, a bulky ob-ject slid, slumped to its knees, lunged forward, then out flat.

Curt Vallaincourt turned his exuisite head once, opened his agonized eyes once, mouthed a word before he died. "Veronica," he muttered thickly before his heart bubbled up into his

It was then that Adelaide Bigelow dropped down beside him, cradling his head in her lap. Her tired old hands smoothed dark silky curls out of his eyes. "A doctor," Miss Bigelow gasped.

. . . "The police," McCale said curtly. "But he may be dying-a doctor." "I'm sorry," he looked deep into er eyes, "but he is dead." A shudder ran over her thin

frame. He stepped around the gro-tesque bundle at his feet and out of the door. He had been at the upstairs window an instant after the shot. But there were only two humans in sight at that momentthe woman in green, running across the park; and the shadowy person in the gray raincoat, running away from the crime! He closed the door on the night,

thoughts which seethed through his mind. He barked an order to the butler, necessary action taking over his brain and body for the next few "Leave the body just as it is." he cautioned, adding, "a police requirement," for he saw a look of dismay on Miss Bigelow's face.

hutting it out with the incredible

She was still sitting numb and stricken, on the carpet beside the McCale spoke briefly to the butler. "Get the police department on the telephone. Wait a minute. Call Devonshire 1212—line 103—

McCale grasped Miss Bigelow's elbow in a reassuring grip. "We have less than six minutes at the most," he said, "before the depart ment, or at least a squad car, will be here. Where can we have a minute to talk? Alone." "The library," she said, her voice

the dining room where the gifts were on display. It was a large and omfortable room. She sat down in one of the chairs ediately, and McCale noticed a slight squaring of her shoulders. Her face turned up to his seemed old and tired, but quietly resigned. She waited for him to speak. "I want your help," he began,
"I'm going to be out of here before

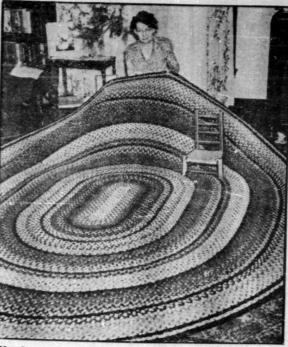
the police arrive."
"Oh-but please-" He held up his hand. "You must understand this. There may be some way I can lessen the publicit this case is bound to stir up. Don't think I mean to obstruct justice.
I'm not that kind of detective, but you must understand that once the police come into this, you will have no peace. Your privacy, your home, your very lives will be ripped wide

open."
"I understand." Her face was . . . He went on rapidly. "If I am here when the police arrive, I will MINIME

Laura Wheeler What a luxurious effect you obtain with truly simple stitcher Spreads, bolsters—old or new—ar beautiful with this popular design talk to him tomorrow. What I must do is get a head start. I want, for The Peacock brings color to bed-rooms. Pattern 723; transfer of one instance, to search Vallaincourt' rooms. Where does—did he live? motif 15 x 20 and four 234 x 314 in Send TWENTY-FIVE CENTS 413 Fensroad—but what shall tell the police?" in coins (stamps cannot be accepted) for this pattern to The Needle "Tell them I left-that you craft Dept., room 421, 73 Adelaid St. West, Toronto. Print plain He glanced at his wristwatch PATTERN NUMBER, your Two minutes to go. NAME and ADDRESS (TO BE CONTINUED)

723

This Takes Care of the Old Clothes



Mrs. Laura Swan of South Paris, Me., shows you the room-size braided rug she made for her daughter, who lives in California.

Now the Swan family has no old clothes left.

cision the incidents and causes in

the rise and fall of nations and the

conditions that make for welfare

stability, peace, strife, tragedy and

Moreover, it is in the life of a

comparatively primitive people

emerging to statehood on a com-paratively small scale, that one can

observe more clearly and accurate-

ly than in a complex modern so-

ciety the forces and laws that ar

on welfare or disaster.

at work and that have their effect

Quick Spanking

There can be worse things than

a child no chance to purge himself

Cooking Tip

You may soon be finding frozen

Alaska salmon steaks in the mar-

ket. The Fish and Wildlife Service

of the United States Department of

the Interior has a hint on the prop-

er cooking of salmon: a low tem-perature is preferable since high

of natural juices and flavor.

cooking temperature causes a loss

How Can 1?

of his fault and forget it.

Sunday School Lesson

The Kingdom Established 1 Samuel 9:1-2; 11: 12-13; 15: 1, 22-26, 34-35. Golden Text; Blessed is the nation whose God is the Lord.-Psalm

The kingdom was the kingdom of Israel, with its first king, Saul, standing head and shoulders above the people, chosen to be their leader and acclaimed as all the people shouted, "God save the King!" It seemed an auspicious moment in the life of Israel, but the accounts, probably composed into the book of 1 Samuel by a later hand, are somewhat conflicting. The king is represented as "God's anointed," and Samuel is represent-ed as acting with divine authority

a quick spanking, quickly finished and not administered with savagery or hatred, says the Chicago Daily in anointing Saul. News. One worse thing is a sore * * * and sulky parent, cherishing a long grudge against a child for some slight misdemeanor, and inflicting on the child a long sense of shame But in 1 Samuel 10:19, Samuel charges that the demand of the peo-ple for a king is a rejection of God. He predicts with realistic somberand guilt. A light penalty, properly ness the oppressions and extortions inflicted, soon over and done with does far less damage, even if it that the establishment of a king will bring. Light is thrown on the words of Samuel by what happened a little later, when the people re-belled against the oppressions of takes the form of a swat with the palm of the hand. We do not recommend spanking But far less do we recommend a Solomon, about to be reimposed by mean and sullen parent who gives his son, Rehoboam, and civil war

rent the kingdom in twain, never to be rounited. Why should there be so much interest in the political history and life of a numerically small people so long ago in a country no larger than one of the smaller American

states? . . . The answer is that the record is a part of the Bible, which has been truly called "God's Book for Man's Life." Nowhere in literature is there a record that in so comforth with such clearness and pre-

> Ey Anne Ashley Q. How can I iron curtains satis-A. When ironing curtains, fold the curtain lengthwise with the selvage to the right, within about

an inch of the center, being careful to keep the selvage straight. Unfold the curtain without stretching the two inches in the center which were omitted when the curtain was folded. This will make the curtain look like new, there will be no fold in the center, and it will hang per-Q. How can I whiten clothes?

A. One method is to soak them

over night in a solution of one quart water to one teaspoonful of ream of tartar. Q. How can I make a good solution for whitening the skin?

A. Mix 2 tablespoonfuls of oatmeal, ½-teaspoonful of powdered borax, and ½-pint rosewater. Let it stand for 2 or 3 days, then strain

well and add 1/2-ounce of alcohol.

Q. How can I easily remove the white lining of an orange?

A. The white lining of an orange or grapefruit will come off with the skin if soaked in boling water for a few minutes before peeling.

Q. How can I make the new ooth brush last longer? A. Soak it over night in salt

water, to make it last longer and also to cleanse it.



Most Dangerous Room in House

It is estimated from studies o home accidents among Metropo-litan Industrial policyholders and among other groups, that in the neighborhood of 6,000 men, women and children are killed each year in the United States. in the United States from mishaps originating in the kitchen. Many times that number each

year are more or less seriously inured, though not fatally. The kitchen, as a rule, is the centre of domestic activity, and the housewife and other members of the amily concerned with running the household spend a good part of the day there. Even more important is the fact that the activities sually carried on in the kitchencooking, baking, washing, ironing
-expose the family to a wide variety of hazards, such as burns and scalds, gas poisoning, cutting. contact with electric current, and

In no other room is there such concentration of hazards, and in ro other room is there as much chance during the waking hours for both adults and children to become in-

olved in a fatal accident. Disburbing

Teachers in Northwestern On tar'o are finding their thoughts dwelling frequently on money these days, remarks the Fort William Times-Journal. One of them gets \$2,100 a year. In the past 12 months five of his pupils have quit school for railroading and are making as high as \$3,000 a year. The young fireman who is getting this top figure was none too bright as

Slap-Tails Co-operate With Engineers

You know that the beaver Canada's national animal and you may be aware that his pelt adds some \$5 millions a year to the national income, but you've no idea what a helpful little fellow he can be when in the mood, says Mac-lean's Magazine.

From the Fisher River area in northern Manitoba we've been hearing about a roving pack (?) of beaver that, upon finding what struck them as a dandy place to build a dam, were only mildly pro-voked to find that some provincial engineers had got in ahead of them. What the beavers didn't know was that the dam hadn't quite raised the local water level as high as desired, and the engineers had decided a two-and-a-half-foot addition was called for. What the engineers didn't know was that the dam didn't suit the beavers either, but that they thought another would do the trick. The slap-tails fell to, expanded

specifications and hoisted the water level right to where the engineer

Do you have a piece of furniture legs or a bumpy or sunken spot in the floor? An adjustable furniture cup has been invented to take care of just such a situation. Four cups, made of walnut plastic, come in a boxed set. One of the four screws around, and adjusts the table, chair, chest, stove, or refrigerator so that it sits solidly on the floor. There's no need to use unsightly wood

Modern Etiquette By Roberta Lee

1. On what occasions does wear full evening dress? 2. When being introduced to omeone, is it all right to say, "Pleased to meet you?" 3. How should invitations sued to an informal dinner?

"Dear Mr. Allen" or "My dear Mr. Allen?" 5. Should the bride and bridegroom both reply to a toast that is given to them?

4. Which expression should be

used in a social note or letter.

6. Where should the coffee or tea pot be placed on the table

1. At formal evening weddings, large formal dinners, balls, formal evening receptions, and the opera. 2. No. The only acceptable form now seems to be, "How do you do?" 3. By a short note or by telewhether the note is formal or informal. "My dear Mr. Allen" is the more formal. 5. The bridegroom replies for the bride. 6, At the righthand side of the hostess.

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ISSUE 15-1947

SWEETER White Bread

RECIPE Put 1 c. lukewarm water in

bread bowl, add 1 envelope Royal Fast Rising Dry Yeast and 1 tsp. sugar, stir: let stand 10 min. Scald 2 c. milk, add 10 min. Scald 2 c. milk, add 5 tbs. sugar; add 5 tps. salt; cool to lukewarm. Add to yeast with 1 c. water; add 6 c. sifted flour; beat well. Add 5 tbs. melted shortening and 6 c. more sifted flour, or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elas-tic. Place dough in greased tic. Place dough in greased bowl, cover; set in warm place, free from draft. Let rise until doubled in bulk. Punch dough down in bowl; let rise again until about 3/4 as high as first rise. When light, divide into d equal portions; shape into balls. Cover with cloth; let rest 10 to 15 min. Shape into loaves; place in greased bread pans. Cover; let rise until doubled in bulk, about 1 hour. Bake in 425° F. oven for 15 min., then reduce hear to min., then reduce heat to 375° F. Finish baking about 30 min. longer.

