

# Our Queen Says Prices on Incline, Bread Will Rise

By FAITH GILLESPIE

A couple of months ago, when I made my regular trip to the supermarket, foraging for the crew it is my duty to feed, I gradually became aware of an astonishing thing. All the prices on absolutely everything had been raised two cents, unless it was bigger than a five-pound bag, in which case the price was up four cents.

Incredible! Impossible! I took another look to convince myself I wasn't mistaken, but my only error was in neglecting to notice that some items had been raised three cents, or five.

Other people seemed to have observed the same phenomenon, because suddenly the newspapers were full of accounts of speeches by politicians all over the country, from the floor of the Congress of the United States on down for on up, depending upon your point of view.

Blame was flung in all directions, though everyone agreed that it couldn't possibly be the poor farmer's fault—again.

Some accused the President and Mr. Humphrey, of course, and the Teamsters' Union. Others were sure it was a plot on the part of the Rev. Martin Luther King, or, depending again upon point of view, the John Birch Society.

Some people will always suspect the local Board of Education; others see the whole problem as another clue that the End of the World is at Hand.

My private theory is that the blame should be laid at the door of that Mr. Middleman everyone is always talking about, but I don't know where he lives.

Relief from my distress was found in a headline that said: Consumer Prices On Incline; Bread Will Rise.

Thank goodness, I said to myself. You can still depend on something. Baking bread is a comfort to me, and I steadfastly expect it to rise if I am to retain any confidence in the nature of things.

If you have been sharing my dismay over the unsettling fact of inflation, do try my therapy. This recipe in particular is reliable, and its success doesn't depend upon a high degree of skill.

**Oatmeal Honey Bread:** Get out a big bowl, and place in it one cup rolled oats and two cups boiling water. Let stand for half an hour, while you make the beds and get the washing going.

Soak two packages of dry yeast in 1/2 cup warm (not hot) water. While it softens, add to oatmeal 2 1/2 teaspoons salt, two tablespoons soft butter, and 1/2 cup honey (or molasses). Stir the yeast and add it to the oatmeal.

Add two cups of flour; stir it in, and then stir in two cups more. Pour in two more cups (that's six cups in all) and get in there with your hands. Knead it right in the bowl, till the flour is all taken up. This may take five or eight minutes, and it's as much fun

## Students Receive Trustee Awards

Adrienne Hicks, 35935 W. 14 Mile Road, Farmington; Marcia Brown, 32402 Bonnet Hill, Farmington; and Michael Petersmark, 30020 12 Mile Road, Farmington, June graduates of North Farmington High School, have been named as recipients of Trustee Awards to Oakland Community College for the September, 1966, session.

Also named was Charlotte Leeg, 23392 Springbrook Drive, Farmington, a graduate of Farmington High School, along with Phillip Houghton, 32135 Cloverdale, Farmington, and Edward Christopher, 29392 Gleancastle Drive, Farmington, graduates of Our Lady of Sorrows High School.

The award covers the cost of tuition for two years provided the student carries a full-time program and maintains an acceptable scholastic record.

as making mud pies used to be... maybe more. Shape the dough into a mound in the bowl, cover, and let rise till it is double in size, about an hour on a warm day. Then cut it down with a table knife to release the air, and divide in two. Place in two well-greased 9x5x3 inch bread pans, smooth the top level, cover, and let rise till double—an hour, an hour and a half... let it be and don't worry about it. (You know what the head-line said.) Bake four inches from the bottom of the oven at 350 degrees for 50 minutes, and there it is, a treat to all your senses in the process, from touch to taste. So if you need assurance when doubts assail your spirit, remember this maxim: Bread Will Rise. Unless it's an awfully rainy day.

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