

Rolls That Go Too Fast

How often does the delicious smell of homemade rolls baking in your oven fill your house? Do you have a recipe for making them so easily that you can have them raise overnight and serve them hot for breakfast? Or do you have a recipe for Cinnamon Rolls that are so luscious all your friends insist you make them for every potluck supper, luncheon or club meeting?

Georgia Matson (Mrs. Austin Matson) of Kent can answer the last two questions affirmatively and as for the first — she has lost track of how often she bakes rolls.

Also, if you have the idea that living in the country means hibernating and that it is likely to be lonely, perish the thought! "We have all kinds of clubs out here," Mrs. Matson explained. "There are the Daughters of the Nile, Orthopedic, Garden club, Grange and Knitting club."

THEN MRS. MATSON teaches a knitting class that meets in a different home each Friday. There are 12 class members and six other persons who come to the Matson home for help whenever they need it.

"I enjoy knitting," she explained. "It is the most restful thing you can do."

If this is the case, Mrs. Matson certainly "rests" a lot! She knits at

Dorothy Neighbors Food:

least 30 sweaters a year. One sweater a month is donated to the Shrine Hospital — yarn is furnished her for this. Other sweaters are for herself, her husband, daughter, son, grandchildren or customers. One of her most recent products was a pale-pink mohair done in a diamond pattern, cardigan-style.

Mr. and Mrs. Matson's son, Jim, lives in Philadelphia where he is associated with the United States Navy Department. Her daughter, Helen (Mrs. Chauncey Davis), lives in South Bend. Mrs. Davis is the author of the song, "Washington, My Home." The State Senate passed a bill making this the official state song in 1959.

For many of the club meetings, Georgia Matson bakes her Cinnamon Rolls. Her kitchen is an attractive one. A white-and-gold floor, white-and-gold Formica counters, white-oak cabinets, copper touches, cocoa-color pongee drapes, a stainless steel double sink, a fireplace in the wall near the breakfast room — all these add to a pleasant, cheerful and pretty room. The breakfast room, opening from the kitchen, has a wood-panel wall, decorated by a philodendron vine and attractive plates.

JUST OUTSIDE the breakfast-room door is Mrs. Matson's garden. Hanging baskets of fuchsias and Martha Washington geraniums bloom here all summer. A huge bed of tuberous begonias also proves she has a green thumb. The Matsons have three acres of ground, so there's a vegetable garden.

In winter, flowers bloom in a small, but adequate, greenhouse.

In her "spare" time, Mrs. Matson handles insurance for the Grange. "My husband began this work and after he was ill I took it over," she explained.

The Matsons have not always lived in the country. Their first home was on Queen Anne Hill — they bought it in 1928 — and in 1946, when they learned the property would be taken over by



Hot rolls are made often by Mrs. Austin Matson of Kent.

the school, they decided to move to Kent to the house they were using for week-ends and vacations.

"There was no electricity when we bought these three acres and the road was just a mudhole," Mrs. Matson recalled. "We love it out here. The neighbors are so friendly and nice."

Mrs. Matson shared her recipes for Overnight Rolls and for Cinnamon Rolls with us. She said the only thing wrong with baking them is they go too fast! The Overnight Rolls may be used as hamburger rolls if you desire. Also, they may be frozen after cooling and used later.

OVERNIGHT ROLLS (Yield: 40 rolls)

- 1 quart warm water
- $\frac{3}{4}$ cup sugar
- 2 cakes yeast
- $\frac{3}{4}$ cup shortening
- 2 tablespoons salt
- 12 cups flour, plus 1 cup for kneading if necessary

1. At three o'clock in the afternoon, place warm water, sugar and yeast in bowl. Dissolve yeast and sugar. Add shortening and salt, using mixer.
2. Add 12 cups flour. Remove from bowl and knead on board, adding more flour if necessary.
3. Continue to punch down as dough raises until 10 o'clock in the evening. Then pinch off small pieces and let stand overnight on greased cookie sheet covered with a towel.
4. Bake 15 minutes in a 400-degree oven.

CINNAMON ROLLS (Yield: 36 rolls)

- 1 cake yeast dissolved in $\frac{1}{4}$ cup warm water with a dash of sugar added
- 2 lightly beaten eggs
- $\frac{3}{4}$ cup sugar
- 1 teaspoon salt
- $\frac{3}{4}$ cup butter
- 2 cups warm milk
- 6 cups flour
1. Dissolve yeast in warm water with dash of sugar.
2. To lightly beaten eggs add sugar, salt and butter. Mix well.
3. Add milk. Then add flour and yeast

mixture alternately. Dough should be soft.

4. Let raise. Punch down and let raise again. Divide dough into three parts and pinch off small pieces about $1\frac{1}{2}$ inches in size. Roll between fingers or between palms of hands so you have a long strip. Dip into cinnamon mixture and tie in knot. Put in greased muffin tins and let raise $\frac{3}{4}$ of an hour to one hour. Bake 15 minutes in 350-degree oven.

Cinnamon mixture:

Mix together $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar and 1 teaspoon cinnamon.