

DOUGHBOYS AND DOUGH.

This is where they make the bread for the American Expeditionary Force in Northern Ireland.

Once upon a time a number of these army bakers were bricklayers and concrete mixers. Ignoring the chance for a dirty crack - here's news for the housewife. The flour they're using is the real old fashioned white stuff they used to put in our loaves. Brought from America, it makes bread just like Momma used to make. Folding it, slapping it, rolling it and kneading it, they produce the kind of dough the doughboys need to make one hundred per cent American type bread.

Lets and lots of lovely golden crusty loaves hot out of the oven, to be eaten with plenty of butter while still warm. If youare inclined to be envious of the doughboys dough, perhaps you should ~~remember~~ remember that new white bread did sometimes give you indigestion.