



The exciting world of Horatio Hornblower is far removed, both in time and space, from the quiet of Berkeley, California. Yet, the swashbuckling sea captain's adventures begin there, in the mind of C. S. Forester, whose imagination carries him far beyond the four walls to which an infirmity restricts him. Novelist Forester, who suffers from arteriosclerosis of the legs, leads a quiet life that contrasts sharply with that of the action heroes of his works. His home is completely landlocked, and the only nautical feature of the house is a pair of ship models.



Cheese buyers examine and taste cheese for quality at the centuries-old market at Alkmaar, Holland. Each Friday morning from May to October, cheeses are brought in from farms and factories, unloaded in piles on the square. Buyers come, make their selections and take them away in barges, trucks or carts.



By carrying 20 different time pieces with him everywhere, Charles Snow of Long Beach, Calif., takes no chances. They include, lower left, an automator watch of 7 different kinds of gold; an 8-day pocket watch; money clip watch; French Swiss Cloisone watch; a large pocketwatch, at top; a coronation watch for Queen Elizabeth; and golfers, key and lighter watches. He also has a museum with 500 other clocks and time pieces.

Gold Ribbon Winner at Inter-State Fair gives you her recipe for Cinnamon Coffeecake

"I read about the contest in our daily newspaper . . . and that item certainly turned out to be good news for me!" says Mrs. David Hanna of Coffeyville, Kansas, winner of the new Gold Ribbon for the best yeast baking at the Inter-State Fair. "Of course I'm delighted with my Gold Ribbon and cash award . . . and now I hope you'll try my winning recipe. But be sure to use Fleischmann's Active Dry Yeast—the kind most of us prize-winning cooks depend on. It's so fast rising and easy to use, your baking's bound to turn out well."



CINNAMON COFFEECAKE

½ cup milk	½ cup very warm water
¼ cup sugar	1 egg, beaten
½ teaspoon salt	3½ cups sifted flour
3 tablespoons shortening	¼ cup Fleischmann's
1 package Fleischmann's	Margarine, melted
Active Dry Yeast	⅔ cup sugar
	1 tablespoon cinnamon

Scald milk, add ¼ cup sugar, salt and shortening; cool to lukewarm. Dissolve yeast in very warm water. Add milk mixture and beaten egg. Gradually beat in enough flour to make soft dough. Knead lightly, about 10 min. Place in greased bowl. Brush top with soft shortening. Cover; let rise in warm place, free from draft, until double in bulk, about 1 hour. When light, punch down; divide into 2 portions. Roll each into 8x5-inch rectangle; cut into strips 1x8 inches. Shape each strip by hand to form rope.

Pinch ends together to form one long rope. Coil into well-greased 8- or 9-inch layer cake pan, turning 8- to 9-inches, starting at outside and coiling toward center of pan. Brush with melted margarine. Sprinkle with sugar-cinnamon mix. Cover; let rise in warm place until doubled, about 1 hour. Bake at 375°F. (mod.) for 25 min. Makes 2.



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