

# Household News

By Eleanor Howe



THE ANSWER TO A HOSTESS' PRAYER  
(See Recipes Below)

### TAKE A PEEK AT YOUR PASTRY

Many a cook who shines brightly at cake-baking sadly admits that she doesn't have the knack of making flaky, melt-in-the-mouth pastry. She feels that it is something she can't help, like the color of her eyes or her hair. But a careful look at her pie crust through a magnifying glass or microscope often gives a clue as to what is the matter.

Flaky pastry is made up of many, many thin layers of dough separated by long, thin air pockets or spaces formed when the layers of fat and flour are separated by steam during the baking.

Part of this flakiness depends upon the manner in which the fat is cut into the flour and part upon the handling of the dough. If a part of the fat is rubbed in with the fingers or a pastry blender, until it is in very small particles and is evenly distributed throughout all of the flour; and if the remainder of the fat is cut in so that it is in fairly large pieces about the size of navy beans or peas, then the crust has an excellent chance of being both tender and flaky. The large pieces of fat separate the flour into layers, while the small particles tend to make the dough more tender.

If all the fat is distributed in small particles the crust is apt to be "crumbly" rather than flaky. To this fat and flour mixture is added the water, a procedure which is best accomplished with a fork.

The dough is worked lightly together into a ball so that it can be rolled out. Overhanding a tough crust, yet the dough must be kneaded enough so that it will stick together and form a smooth sheet under the rolling pin. A slightly richer formula—a proportion of 1/2 cup of fat to 1 cup of flour instead of the usual 1/4 cup of fat to 1 cup of flour, makes it possible to handle the pastry dough more without toughening it appreciably.

**Deep Dish Apple Pie.**  
(Serves 6)  
1 1/2 cups sugar  
2 cups apples (sliced thin)  
1/2 cup water  
1/2 cup raisins  
1/2 cup orange juice  
1 teaspoon orange rind (grated)  
1 teaspoon cinnamon  
3/4 teaspoon cloves  
1 cup walnut meats (chopped)  
3/4 cup general purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 egg  
Combine 1 cup sugar, the apples, water, raisins, orange juice, orange rind, cinnamon, cloves and cook over a low flame for about 15 minutes. Remove from fire and add nuts. Pour into a shallow greased baking dish. Mix following ingredients lightly with a fork: the flour, remaining 1/2 cup sugar, baking powder, salt, and the egg and sprinkle over apple mixture. Place in a moderately hot oven (375 degrees Fahrenheit) and bake for approximately 30 minutes.

en stiff with sugar. Brown in moderate oven (325 degrees Fahrenheit) for about 15 minutes. Decorate top of pie with sections of orange. Peel fruit with sharp knife, removing skin and inner membrane down to juicy meat. Cut out on each side of dividing membrane and lift out section by section.

**Orange Pastry.**  
1 cup sifted flour  
2 teaspoons sugar  
1/2 teaspoon salt  
1 teaspoon shredded orange peel  
6 tablespoons shortening  
2-3 tablespoons orange juice (about)

Sift flour, sugar, salt. Add orange peel. Cut shortening in coarsely. Add gradually just enough orange juice to bind dough together. Roll pastry out thin and line pie plates. Bake in hot oven (450 degrees Fahrenheit) for 15 minutes. (Makes 9-inch pie shell.)

**Individual Chess Pies.**  
(Makes 7 tarts)  
1/2 cup butter  
1 cup sugar  
3 egg yolks  
1 whole egg  
1 cup raisins (coarsely chopped)  
1/2 cup nuts (coarsely chopped)  
2 tablespoons lemon juice  
3 egg whites  
1/2 teaspoon salt  
6 tablespoons sugar

Cream butter until soft and light. Add sugar gradually, creaming until mixture is fluffy. Beat together egg yolks and whole egg with rotary beater. Blend with creamed mixture and then add raisins, walnuts, and lemon juice. Place mixture in top of double boiler and cook over boiling water, stirring constantly until thick, about 25 to 30 minutes.

When filling has thickened fill individual baked pastry shells (3 1/2 inches in diameter across top). Beat egg whites until foamy, then add salt and sugar gradually, and continue beating until meringue will stand in stiff points. Place tarts in moderate oven (350 degrees Fahrenheit) for about 10 minutes or until lightly browned.

Make pastry using one cup flour for tart shells.

**Horn o' Plenty Pie.**  
(Makes 2 9-inch pies)  
1 9 ounce package mince meat  
1 1/2 cups water  
3 tablespoons sugar  
1 cup canned pumpkin  
1/2 teaspoon salt  
1 teaspoon ginger  
1/2 teaspoon cloves  
2 teaspoons cinnamon  
3 eggs  
1 15-ounce can condensed milk  
1/2 cup water

Break mince meat into pieces, place in saucepan, add water and sugar. Bring to a boil and boil 1 minute. Cool. Thoroughly mix pumpkin, salt, spices, eggs condensed milk and water. Add cooled mince meat and blend thoroughly. Pour into unbaked 9-inch pie shells. Bake in hot oven (450 degrees Fahrenheit) 10 minutes, reduce temperature to moderate (350 degrees Fahrenheit) and bake about 35 minutes longer, or until filling is set.

## Pastel Wools, Silks Outstanding In Spring Materials for M'Lady

By CHERIE NICHOLAS



A SEASON of perfectly fascinating colorful wools and woolknits is with us, so prepare to yield to temptation to the limit of your clothes budget. The little pastel wool dresses called "classics" because of the sculptural simplicity of their styling, are ideal for immediate wear. Don one of these neat, sweetly tailored frocks, so refreshingly springlike in color, and you will find yourself buoyantly taking an entirely new outlook on life.

In regard to costume suits, the big news is that of woollens keyed to the dominate note in prints, the two going fifty-fifty in an ensemble technique. This flair for combining print silk with wool in related color is one of those fashion gestures that bids fair to develop into a far-flung vogue as the season progresses.

Capes have dashed into the limelight of fashion dramatically and importantly. Yes, indeed, capes are just about to "steal the show" this spring, the smartest being full length. Some are of soft wools in beige or cinnamon or navy, if you please. The light-colored wools have blended fur collars, while the navy versions take on a military aspect after the manner of officers' capes. At any rate, fashion is making a dramatic play on capes, both in pastel wool weaves and navy.

Another highlight in fashion's realm is that of woolknits in pastels and rich dark colors. Many of the wool knits can scarcely be told from

woven wools, and they are styled to perfection in jacket dresses, sweaters, coats and ensembles. Note the casual little frock above to the left in the picture. A frock of this type is almost a necessity for a young gad-about who takes week-end trips and who is "dated" for informal daytime affairs. Fashioned of light blue jersey, it has a basque top with scalloped edges, and the jersey is gored in soft flattering lines for skirt fullness.

Important background for jewels is the beautiful evening sweater shown to the right above. It is in strawbery pink wool chenille yarn. The ribbed drape at the hips with front zipper closing and the long sleeves make it particularly new and smart.

The pretty dress below to the left in the group is a cream beige wool. Its gathered neckline, front plenum effect and jewel buttons are outstanding style points.

Plaid and striped woollens promise to be better than ever this season. Their coloring will be, for the most part, pastel. An interesting color note about the smartest of plaids is that so many feature the new yellows and golden hues. The clever tweed spectator suit which you see on the seated figure claims distinction in that it goes in for vogueish yellow and gold, patterned with cream beige. The make-up of the costume-entire includes, in addition to the beautifully cut jacket a yellow woolknit sweater and a matching felt hat.

(Released by Western Newspaper Union.)

### Cravat Silk



With m'Lady's present flair for accessories to match her hat milliners are turning more and more to beautiful silk weaves as likable media for their creations. For the postillion hat and matching jacket ensemble pictured, Lilly Dache, noted for high artistry in hat design, uses men's bright cravat silk diagonally in a most effective manner.

### Dinner Dress

For an unusual dinner dress, have one made of heavy white silk crepe with long, full skirt and long sleeves gathered into the wrist. Over this wear a tight little velvet or velveteen sleeveless bodice laced peasant fashion with gold or silver cord. It is a dress that can go anywhere and will stand out in a crowd for its youthful distinction.

### Red Shoes

Red shoes are important footwear news. They are showing them in leading stores to wear with smart looking navy suits.



**Agreeable**  
Prof. Bjorn—Mr. Dzudi, what is your idea of civilization?  
Dzudi—It's a good idea, Prof., and I think somebody ought to start it.

**Still Feeling**  
First Draftee—You know, I feel like I'd like to punch that hard-boiled top sergeant in the nose again.  
Second Draftee—Again?  
First Draftee—Yes, I felt like it yesterday.

**Soon to Know**  
Sergeant—Hi, you can't go in there. Private—Why not?  
"Because that's the general's hut."  
"Then why has he got private on the door?"  
"Stop asking why. Do you think I'm a fool?"  
"I don't know yet, I only came here yesterday."

**For His Comfort**  
Stranger (savagely)—You're sitting on my hat, sir!  
Old Gentleman—So I feel, sir! And I hope in the future you will wear soft hats, and not these hard-brimmed abominations.

**Wading In**  
"Can I see Mrs. Dobson?" asked the charity collector.  
"I'm sorry," replied the maid, "but Mrs. Dobson can't see you now. She is in the middle of a plate of soup."

**More Carefully!**  
He was rather small, and had been used to sleeping with a night-light in the room, but his parents had decided that he must start sleeping in the dark. When his mother put out the light, he asked, plaintively:  
"Must I sleep in the dark tonight, mummy?"  
"Yes, darling," was the reply, "you are getting a big boy now."  
"Well, may I say my prayers over again?"

## Patterns SEWING CIRCLE



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### Mary Was Looking for Another Way Out!

The housewife was showing her new maid through the upstairs rooms. Finally, they came to a staircase leading down.  
"Now, Mary," said the housewife, stepping on to the landing, "when you wish to pass down to the garden, go down this way."  
At that moment she slipped, and with a great bumping noise she was precipitated to the bottom.  
"Good gracious, mum!" gasped the maid, "Are ye hurt?"  
"No; it's nothing," replied the dishevelled mistress as she arose.  
"Then ye've got down it fine, mum!" declared the girl. "But if that's the way I've got to go down, the job's too strenuous for me!"



**A Good Name**  
Good name, in man or woman, is the immediate jewel of their souls—Who steals my purse steals trash; but he that filches from me my good name, robs me of that which not enriches him, and makes me poor indeed.—Shakespeare.

## ASK ME ANOTHER ? A Quiz With Answers Offering Information on Various Subjects

**The Questions**  
8. How does the moon compare with the earth in size?  
9. What was the highest price per ton of gold ever paid?  
10. What are the three theological virtues?

**The Answers**  
1. Julius Caesar.  
2. Thirty per cent.  
3. James Wilson, who was secretary of agriculture from 1897 to 1913, under McKinley, Theodore Roosevelt and Taft.  
4. Army records show that 528, 274 regulars and volunteers fought in the Revolutionary war.  
5. Three Presidents—John Adams, Thomas Jefferson and James Monroe.  
6. The farthest distance ever traveled by any starfish is approximately 5,000 feet, and this trek took 10 months' time.  
7. Seven. It is divisible by no number except itself and one.  
8. The moon is one-fourth in size. Its diameter is about 2,000 miles, the earth's about 8,000 miles.  
9. In 1907 the Selby Smelting Works of San Francisco paid the Mohawk Mine of Nevada \$574,958 for 47 3/4 tons of gold ore, this price of \$12,041 per ton being the highest ever recorded in the history of gold mining.  
10. Faith, hope and charity.

### Square Broom Handles

Tent poles and broom handles for the British government are to be made square in the future—not so that they can be put into round holes, but because the experts assure that this will save the country at least \$8,000,000 a year. The timber controller of the ministry of supply says that round handles and poles waste about 10 per cent of wood, and require special machines for shaping. Recently all matches in Japan were shortened by 0.029 inches, effecting an economy of \$240,000 worth of timber in a year.

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**Uncommon Sense**  
Common sense is not so common.—Voltaire.