

It's Your Move To Make Chess Tarts!—You don't have to concentrate to make "chess tarts," for the moves are clearly outlined in this new recipe for filling and bran pastry.

Chess Tarts
2 eggs
1 cup brown sugar
1 tablespoon melted butter
1/4 cup milk
1/2 teaspoon vanilla extract
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1 cup chopped walnut meats
1/2 cup currants
1 recipe all-bran pastry
Beat eggs well, add sugar and butter; mix thoroughly. Add remaining ingredients and fill all-bran pastry lined tart pans. Bake in moderate oven (370° F.) about 45 minutes.

All-Bran Pastry
1/4 cup all-bran
1 1/2 cups flour
1/2 teaspoon salt
1/2 cup shortening
4 tbsps. cold water (more or less)
Roll all-bran until fine; combine with flour and salt. Cut in shortening. Add water, a little at a time, until dough is moist enough to hold together. Roll out on lightly floured board to about one-eighth inch in thickness.

HINTS TO THE WISE

To keep brass or metal door knockers, door knobs and andirons shiny, apply a thin coat of colorless wax to them. You can do the same to brass candle sticks and other ornaments.

Chopped ripe olives mixed with chopped sweet pickles give a novel top garnish for cream soups—grand with corn, chicken or celery soups. Add no more than 1/4 teaspoon to a serving.

Black Cow is a refreshing drink on a warmish day. Half fill tall glasses with root beer, then add balls of vanilla ice cream. Give a few stirs with a long-handled spoon and serve. With plain cookies this is ample for afternoon serving for a friendly game of bridge.

Be careful to avoid spilling acids—lemon juice, vinegar or tomatoes—on enameled surfaces; they stain. Keep a wet, damp cloth handy when using these foods and quickly wipe off any spots.

Mops, dust cloths and brushes give best results when they're kept clean. See that such equipment is thoroughly washed, rinsed and aired frequently.

Colored clothes need a little special care in laundering. First wash them through regular soapy, warm water, then rinse them thoroughly in lukewarm water (clear) and then through 2 rinses of cold water. Shake out and hang up to dry in the shade.

As soon as you have finished using metal trays for crackers, see that they are well washed and wiped to remove any traces of salt. Salt will cause those little black spots so often found on silver. Inspect the "good silver" before it is put away after a party.

Cheese Noodle Ring

3 cups cooked noodles
2 eggs or 4 yolks
1/2 teaspoon salt
1/4 teaspoon paprika
1/4 teaspoon celery salt
1 cup milk
1/2 cup sliced cheese
1 tablespoon fat melted
Mix the ingredients and pour into a buttered mold. Bake for 30 minutes in a pan of hot water in a moderately slow oven. (325 degrees.) Carefully unmold and surround with Eggs Bettina.

Eggs Bettina

4 tablespoons butter
4 tablespoons flour
2 1/2 cups milk
1/2 teaspoon salt
1/2 teaspoon paprika
1 teaspoon minced parsley
1 cup boiled rice
1/2 hard-cooked eggs diced
Melt the butter and add the flour. Mix well and pour in the milk. Cook slowly and stir constantly until a very creamy sauce forms. Add the rest of the ingredients and cook until smoking. Cover and surround the ring.

Chicken Paprika

Two two-pound fryers
4 tablespoons fat
3 tablespoons minced parsley
3 tablespoons onions
1/2 teaspoon salt
1/2 teaspoon paprika
2 tablespoons flour
2 tablespoons butter
1/2 cup cream
1/2 cup boiling water
Wash, clean and cut up the fryers. Heat fat in a frying pan. Add the chicken, parsley and onions and cook until well-browned. Turn several times with a fork. Lower the heat and cook 25 minutes or until very tender. Sprinkle with the seasonings. Remove to a heated serving platter and quickly mix in the flour with the drippings left in the pan. Add the butter and mix. Pour in cream and water. Boil two minutes. Pour over the chicken.

Fruited Tapioca

1 cup cherry juice
1/2 cup orange juice
1/2 cup peach juice
1 tablespoon lemon juice
1/2 teaspoon salt
1/2 cup granulated sugar
1/2 cup granulated tapioca
1 egg yolk
1 egg white, beaten
Heat the fruit juices, rind, salt and sugar in upper part of a double boiler. Add the tapioca and cook 15 minutes—or until slightly thick. Add the yolk and cook for five minutes. Cool slightly and fold in the white. Pour into glass cups. Cool and chill. Top with fresh or canned fruit.

Dough Storage

Since dough dries out quickly and often a crust forms on its top when it's stored, either put it in a bowl and cover with a tight-fitting lid or fasten several thicknesses of waxed paper over the top of the bowl. Put the covered dough in the coldest part of the refrigerator.

Hard Cooked Eggs Swiss

(Meat Substitute)
4 tablespoons butter
4 tablespoons flour
2 cups milk
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon celery salt
1/2 cup grated or diced cheese
2 hard-cooked eggs, sliced
1 teaspoon minced parsley
2 cups boiled rice or noodles
Melt the butter and add the flour. Pour in the milk and cook slowly until a creamy sauce forms. Stir constantly. Add the seasonings, cheese and eggs. Cook slowly until very creamy. Add the parsley. Pour over the rice.

Choosing Pineapples

A test for ripeness in pineapples is fragrance and the ease with which the leaves can be pulled out. See that there are no bruised or soft spots around the base; they affect flavor and texture.



Easy way to make Coffee Cake with quick-mixing Spry

Quick-mixing—yes! Spry creams faster. Stays fresh longer, too. And it's purer. Three big advantages and only Spry gives you all three! Get Spry today—try this fine recipe.

QUICK COFFEE CAKE
Light, tender—and so easy
2 cups sifted flour
3 teaspoons baking powder
1/2 cup sugar
1/2 cup Spry
1/2 cup compressed yeast
1/2 cup milk
1 egg, beaten
1/2 cup butter
1/2 cup brown sugar
1/2 cup cinnamon
2 tablespoons nuts, chopped

Sift flour with baking powder, sugar and salt. Cut in Spry until mixture is like meal. (Done in a jiffy with this smooth, creamy shortening.) Cream yeast into milk and stir until dissolved. Add egg. Add to flour mixture and mix. Spread dough in 8 x 8-inch Spry-greased pan. Let stand 10 minutes. Melt butter and brown. Mix with remaining ingredients. Sprinkle over dough and bake in moderate oven (375° F.) 30 to 40 minutes. Serves 6. Notice how delicious this Coffee Cake is, how beautifully it holds its fresh-baked flavor. (All measurements in this recipe are level.)



Huckleberry-Meringue Pie

(Fresh or canned berries)
1 baked pie shell
3 cups huckleberries
1 cup granulated sugar
1/2 teaspoon cinnamon
1/2 teaspoon lemon juice
1/2 teaspoon grated lemon rind
1/2 teaspoon salt
3 tablespoons flour
3 egg yolks
1/2 cup confectioner's sugar
Mix the berries with sugar, cinnamon, juice, rind, salt and flour. Cook 15 minutes in covered double boiler. Stir frequently. Pour in the yolks. Fill the pie shell. Beat the whites until stiff. Add confectioner's sugar and beat until creamy. Roughly spread over berries. Bake 15 minutes in slow oven.

Frozen Fruit Salad Delicious

1/2 cup mayonnaise
1/2 cup whipped cream
1/2 cup sliced peaches
1/2 cup sliced pears
1/2 cup red cherries
1/2 cup broken nuts
2 tablespoons lemon juice
Mix the ingredients and let freeze for four hours in a mechanical refrigerator—or pack in salt and ice. Unmold onto crisp lettuce. Top with additional mayonnaise.

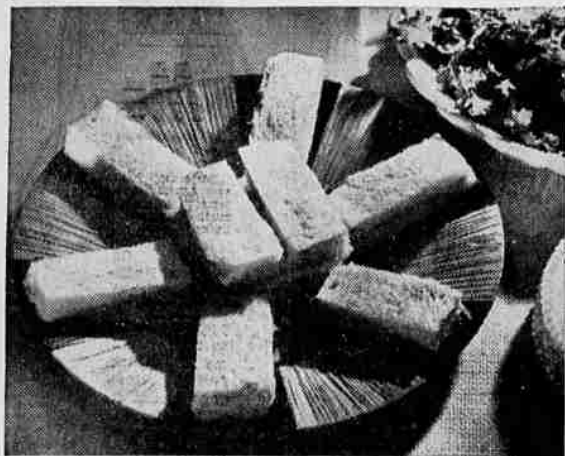
Leftover Pastry

When you have some leftover pastry, wrap it in waxed paper and store in the refrigerator until the oven is being used. Then roll it out and wrap around quarters of cooked or canned apples, pears or peaches. Bake in muffin pans and

serve hot or cold, with sauce for luncheon.

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Fall Sandwiches—Sandwiches have so many factors in their favor that we list only some of them. They taste good. They are satisfying. They harmonize well with every other food. They appeal to old and young and in-betweeners. One essential in making sandwiches is to remember to slice the bread quite thin. Day-old bread slices most easily or fresh bread stored in the refrigerator for an hour or more. Cream the butter only until it is soft enough to spread out easily but not to the melted stage, and remember to touch all the corners, too. A bowl of curly endive with French dressing makes a pleasant contrast in color and texture.

Assorted Sandwiches
White bread
Butter
Pimiento cheese
Sandwich spread
Devilled ham
Mayonnaise
Cut bread in thin slices, keeping the slices in order. Spread slices with softened butter. Spread 1/4 of the sandwiches with pimiento cheese, 1/4 with sandwich spread, and 1/4 with devilled ham which has been blended with mayonnaise. Cut in "finger" sandwiches by cutting straight across the bread in parallel slices about 1 inch wide. Trim crusts.

South Africa's gold mining industry is employing 395,759 persons.

Chocolate Tarts

6 baked deep tart cases
1 cup granulated sugar
1/2 cup flour
1/2 cup cocoa
1/2 teaspoon salt
3 egg yolks
2 cups milk
1 teaspoon vanilla
Mix the sugar with the flour and cocoa. Add salt, yolks and milk. Cook slowly and stir constantly until mixture thickens. Beat well. Add vanilla. Cool. Put into tart cases. Add meringue.

Meringue
3 egg whites, beaten
1/2 cup granulated sugar
1/2 teaspoon salt
1/2 teaspoon vanilla
1/2 teaspoon almond extract
1/2 teaspoon baking powder
Add the sugar to the beaten whites and beat until creamy. Add rest of the ingredients. Roughly spread over tops of filled tarts. Bake in slow oven.

OVERHEARD AT TREASURE ISLAND:

"I never realized the importance of washing green coffee"

Every day coffee-lovers through Hills Bros. Exposition Theatre at Treasure Island, Golden Gate International Exposition, to see "Behind the Cup," a sound picture in Cinecolor.

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IMPORTANT: Carefully observe timing for each method. Measure 2 level tablespoons of coffee to each cup of water. Vary water slightly for exact strength desired. Keep coffee-maker clean.

DRIP METHOD: 6 to 8 minutes preferred. If less than 20 seconds is made, water will drip too fast giving weak brew.

GLASS VACUUM MAKER: Put upper bowl on after water boils. Coffee and water should be in contact 5 to 7 minutes.

PERCOLATOR: Start with cold or hot water. "Perco" 7 to 10 minutes after steady pumping starts.

COFFEEPOT: Bring coffee and water to boiling. Stir well. Add small amount of cold water and let stand 5 minutes to settle grounds.

STEeping: Pour boiling water on coffee. Stir well. Let stand in 5 minutes. Steep for a total of 10 to 15 minutes.

Hills Bros Coffee

For more detailed instructions on making coffee write for a free copy of the booklet—*"The Art of Coffee-Making."* Address Hills Bros. Coffee, Inc., San Francisco.

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PUREX, 1/2 gallon	19c	WINDEX, 6-oz. bottle	15c
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CLEANSER	3 for 11c	A Dandy Kitchen Broom	Special 4-sew
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Oysters AMERICAN BEAUTY NO. 1 (5-OZ. NET) 3 for 29c Can 10c

TEA, Liptons 1/2-lb. can 37c Ceylon and India

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Minced Clams NORTH COVE 1/2's 3 cans 25c

SPRY 3 lb. can 50c RINSO, 1ge. pkg. 18c

Kern's Catsup 14 oz. Bottle 9c

CAT FOOD, Calo 3 for 14c DOG FOOD, Calo 3 for 23c 8-oz. cans 1-lb. cans

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SPUDS	Carrots
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No. 2 50 lbs.	49c 2c

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Sausage	12 1/2c lb.	HAMS		Mutton Legs	10c lb.
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Boiling Beef	10c lb.	22 1/2c lb.		Mutton Stew	5c lb.
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