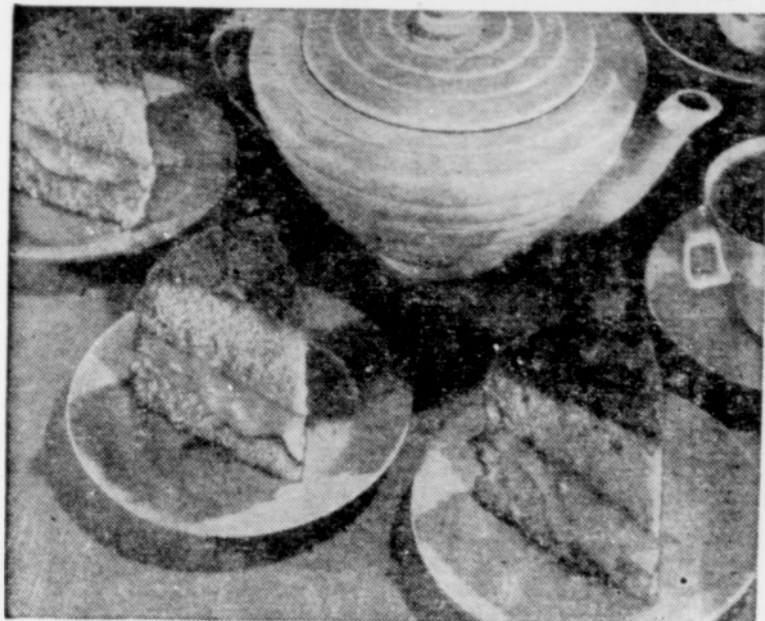


HOUSEHOLD MEMOS... by Lynn Chambers



Honey Almond Cream Cake Tops Desserts
(See recipes below)

Dessert Tonic

If you're casting about for new desserts, you'll like the ones we've selected today. All of them are really luscious and fun to make. But there's even more fun to serving them and listening to the family rave over them.

Just about this time of year we want to do something different to our menus and it's a good idea to start in the dessert department.

You may like a delicious honey almond cream cake with a delectable filling to put just the right ending to the dinner; or, perhaps a honey applesauce cake would be just the thing.

Maybe you'll even prefer an unusual variation of apple pie, or one of the other pastries which haven't been in the picture. You'll find these in today's column whether it's for luncheon, dinner or just entertaining.

Honey Almond Cream Cake
(Makes two 8-inch layers)
2 cups sifted cake flour
2 teaspoons baking powder
1/4 teaspoon soda
3/4 teaspoon salt
1/2 cup shortening
1/3 cup milk
3/4 cup light corn syrup
1 teaspoon vanilla
1/2 teaspoon almond extract
2 eggs
1/2 cup honey
1 1/2 cups oven-popped rice cereal
1 tablespoon melted butter.

Stir flour, baking powder, soda and salt into mixing bowl. Add shortening, milk, corn syrup, vanilla and almond extract. Beat until smooth, about 150 strokes. Scrape bowl and spoon often during baking. Add eggs and beat 250 strokes; scrape bowl. Add honey and beat 150 strokes. Pour batter into two 8-inch greased pans. Sprinkle one layer with rice cereal which has been crushed and mixed with melted butter. Bake in a moderate (350 degree) oven about 30 minutes. When cool, spread honey almond cream between layers, placing the layer with topping on top.

Honey Almond Cream Filling
2 tablespoons light corn syrup
2 tablespoons honey
3 tablespoons flour
1/2 teaspoon salt
1 egg yolk, slightly beaten
1 cup milk
1 teaspoon vanilla
1/4 teaspoon almond extract

Mix together corn syrup, honey, flour and salt. Combine egg and milk. Add to first mixture and blend well. Cook over hot water stirring constantly until thick and smooth, about four minutes. Cool; add flavoring. Spread between layers of cake.

Applesauce Spice Cake
(Makes 9 servings)
1/2 cup bran
1 cup sweetened applesauce
1/2 cup shortening
2/3 cup sugar
1/2 teaspoon salt
1 egg
1 1/4 cups sifted flour
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 cup chopped nutmeats
1/2 cup seedless raisins

Soak bran in applesauce. Blend shortening, sugar and salt. Add egg and beat well. Stir in bran alternately with sifted dry ingredients. Add nutmeats and raisins. Spread in

LYNN SAYS:

Make Piecrust Perfect Always

Don't roll the pastry too much or it will be tough. And avoid extra amounts of flour.

Never stretch the pastry to fit the tin or it will shrink. Fit loosely to avoid shrinkage.

To prevent a soggy crust in berry and fruit pies, place in a hot oven on the lower shelf to set the crust and bake it before it becomes soaked with the filling.

LYNN CHAMBERS' MENU

Broiled Whitefish
Lemon and Parsley Garnish
Boiled Potatoes
Broccoli
Lettuce with Sour Cream Dressing
*Chocolate Chip Custard Pie
*Recipe Given

greased pan (8x8 inch pan) and bake in a moderate (350 degree) oven for 35 to 40 minutes. When cool, frost with honey meringue.

Honey Meringue

1/4 cup honey
1/8 teaspoon salt
1 egg white
Heat honey over hot water; pour over egg white; add salt. Beat until thick enough to spread.

Cocoanut Cream Pie (Nine Inch Pie)

1/2 cup sugar
5 tablespoons flour
1/8 teaspoon salt
1 1/2 cups milk
3 egg yolks, well beaten
1 teaspoon vanilla
1 cup cocoanut shredded
Combine first three ingredients, then add milk and cook over low heat until thickened. Add egg yolks and cook two minutes. Remove from fire, cool, and add vanilla and cocoanut. Pour into baked pie shell and cover with the following meringue:

Meringue

4 tablespoons sugar
2 egg whites, well beaten
1/8 teaspoon salt
1/2 teaspoon vanilla
Add sugar to egg whites, beating constantly. Add salt and vanilla. Pile lightly on pie bringing it over the crust. Brown in a moderate oven for 9 to 10 minutes.

*Chocolate Chip Custard Pie (10 Inch Pie)

4 egg yolks, beaten
1/2 cup sugar
2 cups milk, scalded
1 tablespoon gelatin
1/4 cup cold water
1 teaspoon vanilla
1 Graham cracker crust
1/2 cup semi-sweet chocolate, chopped fine
1/4 teaspoon cream of tartar
4 egg whites
1/2 cup sugar
Beat egg yolks, add sugar and milk and cook in double boiler until thick. Add gelatin softened in water and vanilla. Cool. Pour into crust and sprinkle with chocolate. Add cream of tartar to egg whites and beat until stiff. Add sugar. Continue beating until very stiff. Spread over chocolate. Chill one hour.

Deep Dish Cherry Pie (Makes 6 servings)

1 quart pitted sour cherries, drained
3 1/2 tablespoons corn starch
1/4 teaspoon salt
1/2 teaspoon almond extract
1 teaspoon lemon juice
1 teaspoon grated lemon rind
1 tablespoon melted butter
1 cup syrup
1/2 pastry recipe
Place cherries in nine-inch deep pie dish. Combine a half cup of cherry juice with other ingredients; stir until well blended. Pour over cherries. Cut nine-inch circle from pastry rolled 1/8 inch thick; cut slits or a cherry design to let steam escape. Bake in hot (450 degree) oven 10 minutes; reduce to moderate (350 degree) oven, bake 35 minutes longer. Serve warm.

Released by WNU Features

Measure shortening accurately. The water displacement method is good. For every cup of flour, 1/3 cup of shortening is required. Place 2/3 cup of water in the cup and add shortening until the water reaches the top. Saves a dirty cup, too.

Never over-mix the flour and shortening. It's best to use scissors or a pastry blender to prevent heating the fat with warm fingers. Leave some of the fat in large sized pieces so these streak through the crust and give you the desired flakiness.

Woman's World

Alter Coats, Dresses, Add Boleros to Remain in Style

By Erta Haley

IF YOU agree with Mark Twain that "A woman is always better dressed in fashion than out of it," then you'll gradually be remodeling your last season's clothes to this season's modes.

Fashion experts claim that it will take at least two years for the average woman to replace her present wardrobe with new clothes and the "new look." This means that remodeling, remodeling and refurbishing will be the order of the day for some time to come.

Trot out the wardrobe problems in your closet to see how they can be handled. Imagination plus ingenuity with needles and thread will do wonders.

For instance, take the short-skirted, short-waisted problem. What better way to solve it than to cut the dress apart at the waist, insert a wide strip of another nicely matching or contrasting material and add a matching band at the hem? The wide midriff inset will delineate the tiny waist while the bottom band adds a graceful flare.

Use Inserted Bands To Add Length

Many of your crepe dresses can be made longer by bands in the skirt. The skirt, if a rather full type, can be cut apart and lengthened by adding faille or material



Cut skirt crosswise . . .

of another type in strips for length. Another wide band may be placed at the hem.

There are several other remedies if your headache is hemline trouble. One consists of cutting two lengths of material from around the waist. This may be replaced with grosgrain ribbon and hidden with a gaily colored rayon sash of swathed cummerbund fashioned around the waist. Take two strips of materials, seam them together and stitch these to the bottom of the dress.

The joining may be concealed by covering it with any one of a number of kinds of decorative tape, braid or soutache. Or you may just want to run rows of stitching around the dress, evenly spaced above and below the seam joining.

Another simple solution for skirt problems is to drop your skirt from two or three rows of grosgrain ribbon stitched together and sewed on top of the waistband. If you can steal a tab of material from underneath the pocket or down a pleat, stitch this over the grosgrain, right in middle of the front, and make the whole thing appear as a part of the original design.

Still another favorite trick is to drop the skirt from a yoke made of another material. This is easy to do if the problem is a suit or dress



Insert strips for length.

with a peplum (of course you always can add one or a long jacket which will cover the yoke).

Hemline troubles which are not too severe as to require lots of length can be solved by using a tape applied to the hem. When there isn't enough hem to let down, take a look at the waistband. It's likely to be made on the fold of the material. Clip the stitches that hold the inside to the skirt, open it and press flat. You can face this widened band with elasticized ribbing or wide hem tape.

Cotton Dresses Are Easy to Lengthen

If your closet holds many cottons, these are easy to remodel as far as lengthening goes. One of the favorite tricks is to use a four or five-inch band of plain material and add it to the bottom. For a charming effect, applique the print of the dress over the plain material. Then, using a zigzag attachment on your sewing machine, make several rows of stitching, following the irregularities in the print. Hem the material in the usual fashion.

When your closet skeleton is a

Draped Pump



This pump by a St. Louis manufacturer illustrates the new look in shoes with its closed, unadorned elegance. Notice the draped effect achieved in the vamp to take the place of conspicuous trimming which is no longer in the fashion picture.

plain cotton that shows your knees, take a tip from grandmother's day and use patchwork sewn around the hem.

A plain dress may be cut apart at two places across the skirt or at both skirt and bustline, then insert with bands of eyelet. Repeat the touch of eyelet at the neckline and sleeves in a band.

Your remodeling will be simplicity itself if you have a thermoplastic dress "twin" to eliminate the guesswork in fitting. This dress form "double" of your own figure, which may be molded in about half an hour, actually cuts dress construction time in half and proves a boon in all sewing and remodeling problems.

Remodel Your Navy Wool Dress

Navy is again a favorite color and you can greet the season with one that's remodeled from fall and winter. Why not consider cutting the dress in two, making the top a pert short bolero and the bottom a skirt. Lengthen in any of the ways already mentioned. Then use the new suit-dress accompanied by the crispest of white pique blouses.

When you've remodeled your dresses, turn your thoughts to the coat situation. Local sewing center experts say that you can make a three quarter "shortie" out of your last year's coat. But the real trick is to line the coat with the cheeriest print you can find. Then stitch a matching blouse for the gay ensemble. Isn't that an idea—and especially if the lining of the coat looks as though it wouldn't last another season.

Wide Range Gives Women Chance to Be 'Well-Suited'

As definitely a sign of the new season as the first brave robin or April's traditional showers is the parade of suits which invariably marks the advent of spring. There's something particularly crisp and tempting in a spring suit. No matter what the color, silhouette, width of skirt or length of jacket, a suit spells spring.

Black and navy blue are the smartest and most practical colors, with brown and soft neutrals like gray and deep beige ranking as most popular second choices.

Typical spring suit shades lead off with the pastels in shades of gray, honey, beige, leaf green, palest cocoa brown, a few orange tones, light blues and some apple blossom pinks. The last color usually is cunningly combined with navy blue, jacket of the pink and skirt of navy blue.

Be Smart!



Let your new-season bolero take its turn at contributing color contrasts to your costume. Sketched here is a solid black cutaway bolero with a white checked skirt—a patent leather belt as a go-between. Patent leather belts, incidentally, are tops in new accessory ideas.

SEWING CIRCLE PATTERNS

Make this Lovely Frock Easily Shirtwaister Is Neat and Trim



HERE'S a clever summer washable that you can put together in no time! It's cut all in one piece with drawstring to snug in your waistline. Youthful and charming as can be.

Pattern No. 1743 is for sizes 12, 14, 16, 18 and 20. Size 14, 2 yards of 36 or 39-inch.

Tailored Frocks

A HANDSOMELY tailored shirtwaister that's a pet style with every well dressed woman. But-toned down the front, it will be cool and comfortable to wear—a joy to launder. Have cap or short set-in sleeves.

Pattern No. 8274 comes in sizes 14, 16, 18, 20; 40, 42, 44 and 46. Size 16, 4 yards of 39-inch.

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Enclose 25 cents in coins for each pattern desired.
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Two Ozark Families Sign Treaty to Halt 'Feuding'

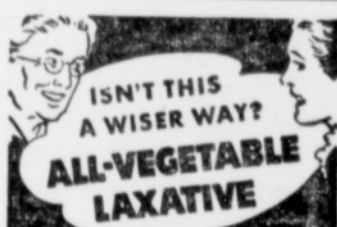
SALEM, ARK.—Male members of two "feuding" Ozark families have signed an agreement to "live in peace and harmony" and to let "all difficulties, differences and troubles of the past be forgotten and forever done away with."

The unusual document, filed in justice court here, was the outgrowth of a rock fight between the Lawyer and Shepard families last December.

After that battle S. L. Lawyer, his son, Dahl, and son-in-law, Arthur Rosenberry, were charged with assault, and the Shepard brothers, Jim, William and Frank, were charged with flourishing deadly weapons. They live on adjoining farms.

Brought into court, the six defendants agreed to sign the "peace treaty" drawn up by Judge Will H. D. Green, West Plains, Mo., attorney.

The court accepted the signed document and then levied fines of \$1 on each of the six defendants.



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