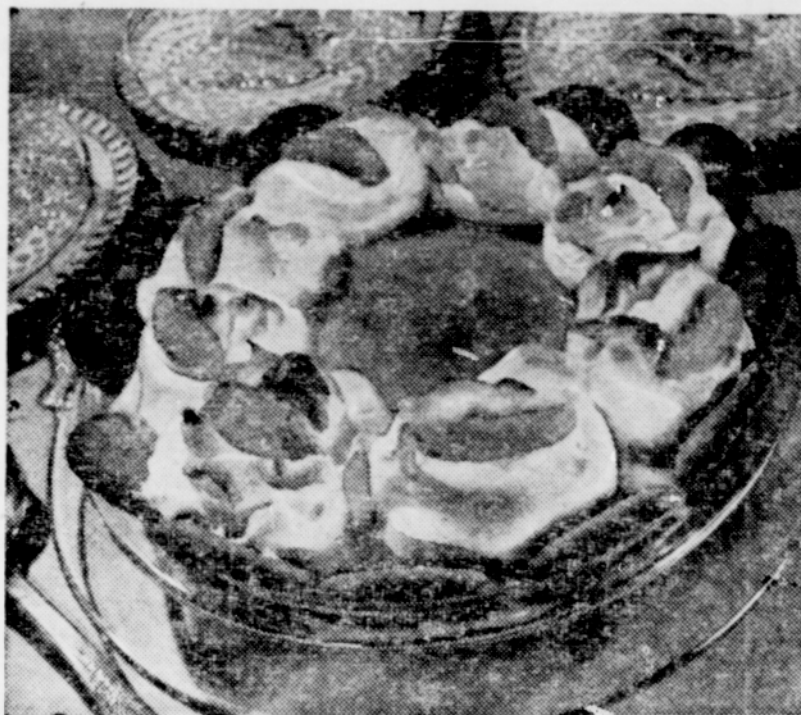


HOUSEHOLD MEMOS... by Lynn Chambers



Pies Are Perfect for Dessert!
(See Recipes Below.)

Favorite Pies

PIES ARE ONE of the favorite choices for dessert all over the country. This is really remarkable because all pies, whether served at home or elsewhere, are not always good. They're soggy and pale and their fillings are tasteless.

However, whether you're making your first, twenty-first or your hundred and first pie, there's no reason for it to be anything but the best. Measure ingredients with standard tools, follow directions for mixing carefully, and bake properly, and you will have a pie that meets the test.

It isn't difficult to make a good crust; neither does it require extensive experience. You'll have to have good ingredients, carefully measured and not over-handled, however.

Regular Pastry
(Makes 2 9-inch crusts)
2 cups all-purpose flour
1 teaspoon salt
½ cup lard or shortening
¾ cup cold water
Cut fat into flour and salt until the mixture resembles coarse meal. It's best to use a blender or two knives so that the heat of the hands does not melt the fat. Add only the amount of water recommended in the recipe. Crust may be chilled before rolling, if desired. Do not use too much flour in rolling crust or the pastry will be tough.

Hot Water Pie Crust
(Makes 1 double crust pie)
¾ cup water
½ cup shortening
1½ cups flour
½ teaspoon salt
¼ teaspoon baking powder
Bring water to a boil, add the shortening and stir until smooth. Sift measure and sift the flour. Add salt and baking powder. Combine the mixtures. Stir until smooth. Set away to chill for 12 hours.

Lemon Chiffon Pie
(Makes 1 9-inch pie)
1 tablespoon gelatin
¼ cup cold water
4 eggs
1 cup sugar
6 tablespoons lemon juice
½ teaspoon salt
1 t. aspen grated lemon rind
Dissolve gelatin in cold water. Mix egg yolks and sugar in top of double boiler; add lemon juice. Beat well and cook over hot water until the mixture thickens. Add gelatin, salt and rind. Stir until gelatin is dissolved. Fold in to this the well-beaten egg whites. Pile into a baked pie shell. Place in a cool place until the filling sets.

Banana Prune Pie
(Makes 1 9-inch pie)
¾ cup butter or substitute
¾ cup honey
Juice of ½ lemon
Grated rind of ½ lemon
2 cups cooked, chopped prunes
4 bananas, sliced
Whipped cream
Blend butter and honey. Add lemon juice and rind, then prunes. Arrange bananas in baked pastry shell, then cover with prune mix-

LYNN SAYS: Plan Your Meals With Eye Appeal

Combine food of different colors to add zest to meals. For example, serve rice, lamb chops and string beans for a colorful combination. Picture pretty idea: salmon timbales with egg sauce, chopped spinach and chocolate meringue pie.

Colorful Menu: creamed dried beef on top of baked potato, cooked fresh or frozen peas, peach salad and chocolate cake.

LYNN CHAMBERS' MENU

Baked Chicken in Milk
Baked Potatoes Brussels Sprouts
Fruit Salad Yeast Rolls
Beverage
*Different Lemon Pie
*Recipe given

ture. Top with whipped cream fluted through a pastry tube. Here's a light custard pie that may use as a crust simply small cookies such as vanilla wafers or chocolate drops lining the bottom and sides of a nine-inch pie plate.

Orange Meringue Pie
(Makes 1 9-inch pie)
½ cup sugar
3 tablespoons cornstarch
½ teaspoon salt
½ cup heavy cream
2 egg yolks
½ cup water
1½ cups orange juice
Grated rind 1 orange
2 small cookies
2 egg whites
4 tablespoons powdered sugar
6-8 orange sections
Combine and mix sugar and cornstarch. Add cream and egg yolks and mix thoroughly. Add water, orange juice and rind. Cook over hot water, stirring frequently, until thickened. Cover and cook for five minutes longer. Place cookies at bottom and sides of pastry tin. Fill with the orange custard.

To make the meringue, beat egg whites until stiff, add sugar gradually and continue beating until stiff and glossy. Pile meringue in spoonfuls on top of custard, top with orange sections and bake in a slow (325-degree) oven for 15 minutes.

***Different Lemon Pie**
(Makes 1 9-inch pie)
1 baked pie shell
6 egg yolks
6 tablespoons lemon juice
1 cup sugar
Grated rind 1 lemon
½ teaspoon salt
3 egg whites
Meringue:
3 egg whites
6 tablespoons sugar
1 teaspoon lemon juice
½ teaspoon salt

Beat yolks, add sugar, lemon juice, rind and salt. Mix thoroughly and cook over hot water until a soft custard is formed. Stir constantly. Cool thoroughly. Fold in stiffly beaten whites and pour mixture into oiled shell. To make meringue, beat whites until stiff, then slowly add the remaining ingredients. Place in a moderate (350-degree) oven and bake for 10 to 12 minutes to brown meringue.

Coconut Custard Pie
(Makes 1 8-inch pie)
1 unbaked pastry shell
3 eggs, beaten
¼ cup sugar
½ teaspoon salt
2 cups milk
½ cup coconut
½ teaspoon vanilla
Add sugar, milk, flavoring and coconut to eggs and pour into pastry shell. Bake in a hot (450-degree) oven for 15 minutes. Reduce heat to 350 degrees and bake until a knife, inserted, comes out clean, about 25 to 30 minutes.
Released by WNU Features.

Combine foods of different textures in one menu for appetite appeal: carrot timbales, asparagus tips and broiled mushrooms.

Simple meal: Shepherd's pie with potato topping; lyonnaise or minted carrots; cabbage slaw; apricot-cherry upside down cake.

Here's a good meal for cold night: braised short ribs with browned potatoes, spinach or broccoli; butter scotch pudding.

Chicken pie can be made into a balanced meal with vegetable salad and a heavenly chocolate cake!

Woman's World

Check Lamps, Shades to Make Sure They Match Your Rooms

By Ertta Haley

WHEN YOU bought the lamps for your room, did you buy them because they were pretty and because they appealed to you, or did you select them especially to go with the style and furniture of your room?

Perhaps this sounds like a foolish question, but strange as it may seem, many lamps have been bought in this very way. Like everything else in the room, the lamps must have a relation to it. They must harmonize or contrast in color, but they must have been chosen with the room in mind.

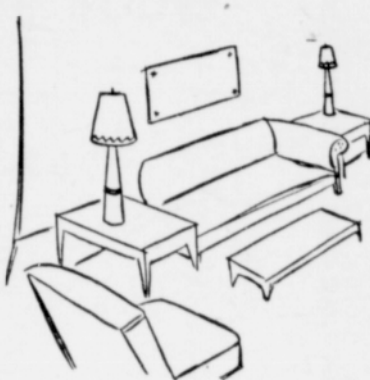
An elaborate lamp with an ornate base and ornamented satin shade is out of place in an early American room done with maple furniture. A beautiful modern lamp is just as out of place in an eighteenth century room.

Now, what about the colors on your lamp shades? Are they light? Or do they have a color that is not used anywhere else in the room?

Are they easy to clean or have you noticed for some time how shabby the shades look?

Have you grown tired of the lamps? Or, do you still like them just as much as when you first put them in the room?

Yes, these are some of the questions you must answer with regards to lamps in your rooms. It may be



Have lamps match rooms...

easy enough to remedy your particular problem once you know the essential facts about lamps.

Lamps Should Meet Rules for Unity, Design

Since current trends show that we are getting away from overhead light fixtures, it's well to know just what to look for in lamps.

Lamps are still fairly new, and for this reason it is often difficult to find good design and features that adhere to the needs for unity. One thing upon which most authorities agree is that lamps should be much larger than they are. They should also be inconspicuous because light in itself is so conspicuous.

Floor lamps are to be preferred in many instances to table lamps because they are more convenient than table types. Lamps that can be regulated as to the amount of light



Or contrast them with color.

they give are also superior to those that give only one degree of light.

It's a good idea, in buying a lamp, to get one with a reflection bowl inside the shade, to reduce the glare.

When you look at a lamp, it should appear as one unit. If the base is round, the shade should be so, too. If the lamp has a square base, the shade should also carry that effect.

Be Smart!



Winter's blustery weather is bringing forth the brightest blossoming eyes of hoods that are an exceptional combination of beauty and practicality. Pretty, pretty fabrics such as velvet for daytime, velvet for night, in lovely combinations of navy and stip red, black with red and many other contrasts are awaiting you. Sure to be a great favorite for treks across the campus are the leopard prints that are so companionable with the same style of printed interlining in many coats.

Versatile Jumper



You can be well dressed for many an occasion in this versatile jumper outfit combining velveteen and fine shirting. The jumper, with a flower-like neckline in Merrimack fine twill back velveteen, is worn over a gleaming blouse of Dobby shirting. This costume is smart for daytime with the blouse and a lovely date frock without it. It is one of the costumes from an all-cotton wardrobe made from patterns.

These Things Are Good Taste in Lamp

Landscapes, portraits and flowers belong in pictures on the wall, not on your lamp shades. Frilly lampshades may be dangerous; certainly they are hard to keep clean. You can't do wrong if your lamp shades are monastically simple.

If you have lamps with a lot of design on them, it's simple enough to solve the problem by using a flat oil paint on them if the shade is of composition, paper or a material that takes the paint. You may even use water paints on some lamp shade materials.

Silk or pleated parchment shades go best on fine bases. Split reed, rough fabrics, and other textured materials should be used on bases of a sturdier type.

There are many choices for the bases of lamps. Pottery is very popular right now, but so are alabaster, plastic, metal or wood. Bases should not be made from an art object or a statue. These are important enough to use alone.

About five years is the life of a shade, and many have to be discarded or renovated sooner if you live in a community where it's difficult to keep out the dirt. If your frame is in good condition it's easy to cover the shade yourself with gathered chiffon, tightly stretched taffeta, pleated white buckram, imitation parchment, plastic materials, mica, reed, raffia, or metallic papers.

Braid or tape may be used to cover the stitches, if you use materials. Papers, etc. can be glued to the frame.

Here's Guide to Use For Choosing Lamps

If you have fine rooms, your best choices in bases are brass, copper and silver. For sturdy rooms, choose pewter, aluminum or tin.

Glass, pottery and wood lamp bases may look either refined or sturdy depending upon their quality and make, so they may be used in either type of room.

Have the shades as even as possible if you are furnishing an ornate room such as Louis the Fourteenth. There will be enough of the fancy in the room so that the lamps will be a relief.

Indirect floor lamps are suitable only in modern rooms. For others, select adjustable functional lamps.

Modern rooms also make great use of pottery lamps with deep or bright colors in shades that are opaque. However, some of these same lamps may also be used in rooms of knotty pine, etc.

Many lamps can be made from glass jugs, demijohns, urns and wood cylinders. Just be certain that the over-all effect is simple before you go to the trouble of having the object wired. Also keep the shade in keeping with the base and be certain it is of proper size and overlapping the base.

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