

The SNAPSHOT GUILD

TAKING CLOSE-UP PICTURES



To get close-ups like this, use fine grain film and a portrait attachment—then have just the best part of the picture enlarged, with surplus areas masked out.

CLOSE-UPS of small subjects make fascinating pictures for your album—and many snapshots of this type can be taken, even with fixed-focus cameras, that ordinarily must be used five, six, or eight feet from a subject.

The trick, of course, is to use a supplementary lens or "portrait attachment," that slips on over the camera lens. Such attachments are inexpensive, and don't let the name mislead you. They are useful not only for close-ups of people, but also for shots of any fairly small subject.

For example, consider the picture of the butterfly above. At a distance of eight feet from the camera, the butterfly would be little more than a speck on the film. However, with a portrait attachment, the camera could be brought closer—in most cases, to within three feet of the subject, or less—thus giving you a much larger image.

If you used a focusing camera, you could get even nearer by means of the attachment. For example, with a camera focused for

three and one-half feet, the correct distance would only be twenty-three inches with the attachment in use. You could thus get almost twice as close!

However, the short "taking distance" is just the beginning. If you get an image of reasonable size on the film, it can be increased considerably when enlargements are made—especially if you use a modern fine grain film. And you don't need to show the whole picture in the enlargement. You can have any surplus material at the top, bottom, or sides "masked off," so that your picture shows only the portion of most interest. The butterfly picture was enlarged in that manner, and greatly improved.

In taking close-up shots, remember two points: measure the correct distance very carefully, and use a rather small lens opening. Also, whenever possible, use fine grain film for better enlargements. These pictures are just about as easy to take as any other kind—and big, dramatic close-ups certainly do lend interest to your snapshot collection.

John van Guilder

Pumpkin Chiffon Pie — Year Around Favorite



PUMPKIN PIE was the Pilgrims' favorite dessert, but it could only grace their tables for a short period every year. Today, their descendants can have this most delicious of pies as often as they want, for we have the canned variety to use when fresh pumpkins are out of season.

Modern times have produced not only pumpkin pie the year around but new and different variations of the original recipe as well. Some like it spicy, some like it not; some like it fluffy and cold and some like it hot. Each person to his own choice.

The chiffon type is the newest addition to the pie family, but it has won a permanent place in our culinary affections. Here is a recipe that should suit a wide variety of tastes, and it may be made with either the fresh or canned pumpkin.

To cook fresh pumpkin, cut into pieces and remove seeds and stringy portions. Cover with boiling salted water and cook until tender, about 20-30 minutes (it may be steamed if desired). Scrape from rind and mash. A pound of fresh pumpkin will yield about a cup of mashed pulp.

This pie is made with plain unflavored gelatin to insure plenty of old-fashioned pumpkin flavor. This factor alone means it is a time-saver for busy housewives. The filling and crust take but a short time to mix and then the refrigerator and plain gelatin will do the rest of the cooking.

Pumpkin Chiffon Pie (Filling for one 9" pie)

1 envelope plain, unflavored gelatin 1/2 cup milk
1/2 cup cold water 1/2 cup ginger
1 egg yolk 1/2 cup sugar 1/2 cup nutmeg
1/2 cup salt

1/2 cup sugar 1/2 cup sugar
1 1/2 cups pumpkin 3 egg whites
(canned or fresh)

Beat egg yolks, add one-half cup sugar, pumpkin, milk, spices and salt. Cook in double boiler until thickened and custard consistency, stirring constantly. Soften gelatin in cold water and dissolve in hot custard. Cool, and when mixture begins to thicken, fold in stiffly beaten egg whites to which remaining sugar has been added. Pour into baked pie shell or crumb crust and chill. Garnish with whipped cream if desired, just before serving.

Variations

Hawaiian Pumpkin Chiffon Pie: Use 1/2 cup pineapple juice instead of water, 1 teaspoon grated orange rind and 1/2 cup well drained, crushed pineapple. Soften gelatin in pineapple juice and proceed as for regular recipe. Fold in orange rind with whites. Spread pineapple over bottom of pie crust just before pouring in filling.

Honey Pumpkin Chiffon Pie: Use 1/2 cup honey and 1/2 cup sugar in regular recipe, adding honey to custard mixture and sugar to egg whites.

Pecan Pumpkin Chiffon Pie: Fold 1/2 cup chopped, unsalted pecans into filling before pouring into pie shell. Garnish with whipped cream just before serving and decorate with a design of halved pecans. Chopped Brazil nuts may be used in place of pecans.

Gingersnap Crumb Crust: 1 1/2 cups gingersnap crumbs, 1/4 cup powdered sugar, 1/2 cup butter. Cream butter and sugar together and blend in crumbs. Press into bottom and sides of pie pan firmly with finger tips.

Lemon Snap Crust: Use lemonsnap crumbs instead of ginger.

X-ray Used in Detecting White Plague



Young woman having X-ray picture taken of her chest. Tuberculosis associations, which are supported by Christmas Seal income, urge this method in helping to find persons with the disease.

HOME OWNERS FORUM

By ABNER GORDON

STENCILS offer an economical method for home decoration. They are obtainable in unlimited designs or easily manufactured at home from cartridge paper whether required for a frieze, entire wall treatment or merely spot decoration.

Pin cartridge paper securely to board or other flat surface and then draw design with pencil or stick charcoal in such manner as to include natural lines that will hold stencil together after cutting out.

Pattern should repeat at convenient intervals with extension at one end to form binding key when plate is moved as stencil is applied. Mass design is more effective than thin lines or sharp projections, simplicity producing a more durable plate, easier to apply.

After sketch is complete, coat plate with boiled linseed oil and allow to dry. Oil treatment facilitates the cutting process.

Use sharp knife, cutting out smaller details first. Coat finished stencil both sides with shellac knotting to strengthen and waterproof.

Avoid use of thin paint as it will flow behind plate spoiling wall and design.

Stencil paint should have the consistency of soft paste white lead thinned slightly with lead mixing or lead reducing oil.

Apply with small brush containing little paint.

Decorate background, when required, with separate stencil after original design has dried thoroughly.

QUES. How can ink stains be removed from wallpaper without bleaching print?

ANS. A remover which has but slight bleaching effect is prepared by mixing equal quantities of household ammonia and hydrogen peroxide.

Apply with small brush, but slightly wet, to prevent liquid from running down wall.

If print pattern is damaged or colors bleached, touch up with crayons or water colors.

The Pastry Gun



A pastry gun is an inexpensive little instrument that has been used for years by chefs and pastry cooks but has only recently become popular in the average home.

With it as an ally, the bride can turn her first dessert into an attractive dish, while the experienced matron can make pies and puddings that she never dreamed of before—desserts which have an eye appeal that brings instantaneous compliments from family or guests.

Note the growing appeal in the three desserts pictured, as the pastry gun completes its decorating job. Incidentally, this is an inexpensive milk dessert, so delicious that you should sample it whether you own a pastry gun or not. No eggs are needed. No baking or boiling necessary. Why not try it today?

Mocha Rennet-Custard

1 tablespoon ground coffee
1 1/2 cups milk (not canned or soft curd)

1/2 cup cream

1 teaspoon vanilla

1 pkg. chocolate rennet powder

Add coffee to milk and cream and

warm slowly, stirring constantly.

Test a drop on inside of wrist frequently. When COMFORTABLY

WARM, (120° F.) not hot, remove

at once from stove, and strain

quickly through muslin or several

thicknesses of cheesecloth. Add

vanilla and stir in the rennet

powder briskly until dissolved—

not over one minute. Pour at once,

while still liquid, into individual

dessert glasses. Do not move until

firm—about 10 minutes. Chill in

ice box. Serve in the same glasses.

Just before serving, top with un-

sweetened whipped cream by using

a pastry gun to form an attractive

design. For children, omit the

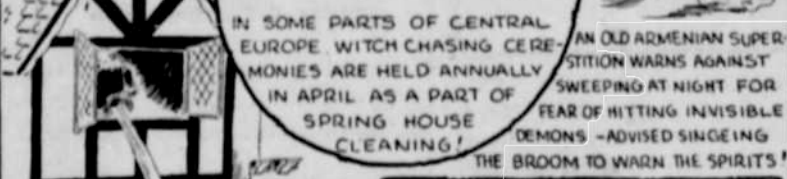
coffee.

Coming Clean! . . . by Squier

GREAT LORDS OF THE MIDDLE AGES HUNG RICH TAPESTRIES ON THE CASTLE WALLS, BUT USED RUSHES AND STRAW AS THEIR FLOOR COVERINGS. A SENSIBLE ARRANGEMENT IN A DAY WHEN BONES, FOOD PARTICLES AND RUBBISH OF ALL SORTS WERE THROWN ON THE FLOOR AS A MATTER OF COURSE!



IN SOME PARTS OF CENTRAL EUROPE WITCH CHASING CEREMONIES ARE HELD ANNUALLY IN APRIL AS A PART OF SPRING HOUSE CLEANING! AN OLD ARMENIAN SUPERSTITION WARNS AGAINST SWEEPING AT NIGHT FOR FEAR OF HITTING INVISIBLE DEMONS—ADVISED SINCE THE BROOM TO WARN THE SPIRITS!



THE SUDDEN DOWNPOUR THAT DRENCHED ELIZABETHAN STROLLERS WAS MORE OFTEN REFUSE THAN RAIN. EVEN IN PALACES, SLOPS WERE SIMPLY TOSSED OUT THE WINDOW!

THE AMERICAN HOME MAKER OF TODAY USES THE MODERN MAGIC OF SOAP AND WATER TO KEEP HER HOUSE FREE OF THE DEMON DIRT.

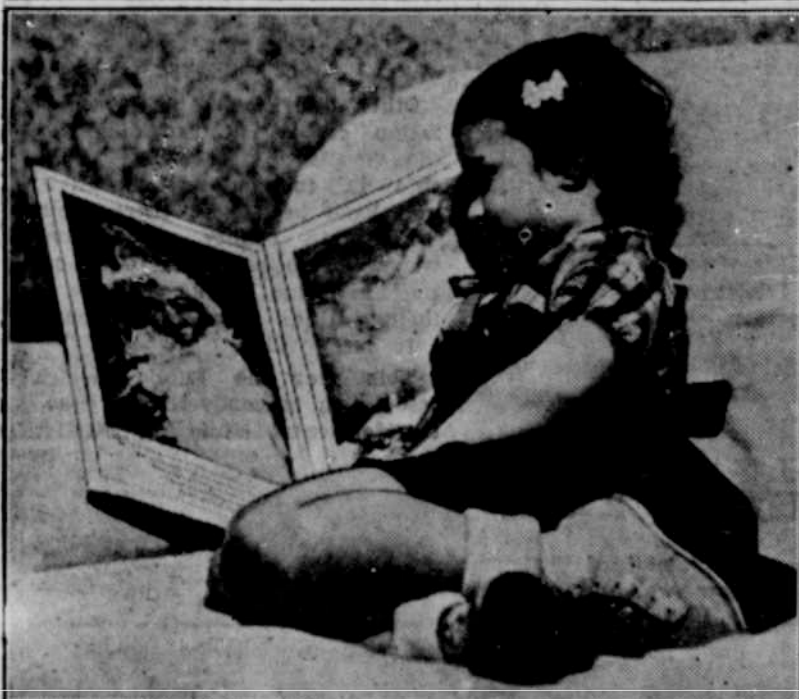
Searching for Tuberculosis Among School Children



Doctor observing results of tuberculin skin test on child's arm. Tuberculosis associations, which are supported by income from Christmas Seals, conduct such tests among school children, college students, and industrial workers.

The SNAPSHOT GUILD

CHRISTMAS GIFTS



For close-ups of his youngsters, like this, our next-door neighbor will receive a portrait attachment to fit his box camera.

WHENEVER I sit down to make out a Christmas gift list, it seems I always reach for a camera book. One of these days all my friends and all the family will have all the snapshot equipment they need—and what I'll do then for gift ideas, I don't know.

Meanwhile, the hobby gifts work out conveniently for me—so I stick close to them, and let my wife fill in with any general gifts that the occasion calls for. This year, my list shapes up about like this—maybe you can find some ideas in it for your own list:

First, Ann is slated for one of the smaller, inexpensive miniature reflex cameras. I think she'll like that full-picture-size finder, because it's so easy to see just what's "in"; and the camera has a neck-strap, so she won't be likely to lose it. I'm also going to get her a darkroom kit; she has made prints with my equipment, but I judge she'll take special delight in using her own.

Jack has been hinting around for a movie camera, and that's what he'll get—an eight-millimeter model, of course, because the film cost will be easier on his budget. I'll be right glad to have the camera around, too, to borrow when I go on a

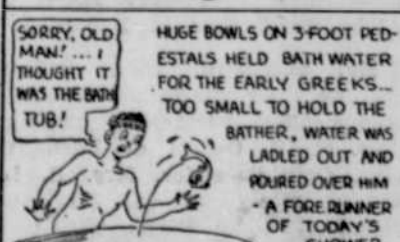
fishing trip—although, you understand, I didn't consider that when I put it on the list.

We exchange small gifts with our next-door neighbor, and he was complaining recently that he couldn't get close-ups with his box camera—so he's down for a portrait attachment. One of my friends who makes movies, but doesn't show much imagination in them, is listed for a book on good movie-making—and there are several other small gifts along this line. The relatives we took care of some time ago. We picked out a selection of our best family pictures from the past year—the vacation trip, Thanksgiving, Ann's birthday party and similar activities—and had prints made for gift albums to send them. It's an annual stunt—and just the gift they want.

As for myself—I've been doing some tall hinting for a new enlarger. The present one is getting old and shaky; and I have high hopes of finding one of the glittering, de luxe new ones under the tree Christmas morning. Wish me luck—and I'll wish you luck on your own Christmas hinting.

John van Guilder

Coming Clean! . . . by Squier



SORRY, OLD MAN! . . . I THOUGHT IT WAS THE BATH TUB!

HUGE BOWLS ON 3-FOOT PEDESTALS HELD BATH WATER FOR THE EARLY GREEKS. TOO SMALL TO HOLD THE BATHER, WATER WAS LAID OUT AND POURED OVER HIM—A FORE RUNNER OF TODAY'S SHOWER.

THE BATH BAG—A LUXURY OF REFORMATION TIMES.

INTREPID MEN OF WEALTH IN THE 16TH CENTURY, WHEN BATHING WAS REGARDED AS A FAD, USED TO CLIMB INTO THIS GADGET AND LET SERVANTS FILL 'ER UP! IT WAS A MESSY PROCESS AT BEST AND THE DRAINAGE WAS A BIT ERRATIC, BEING REGULATED BY THE BATHER'S TEE!

THE FINNISH BATH IS A STEAM-FILLED HUT WHERE WHOLE FAMILIES SIT ON BENCHES AND SWITCH EACH OTHER WITH BIRCH TWIGS. THIS IS FOLLOWED BY A ROLL IN THE SNOW OR A PLUNGE INTO AN ICY STREAM.

DAILY BATHS ARE THE RULE TODAY FOR FASTIDIOUS PEOPLE—EVEN FOR THOSE WHO DO NOT HAVE A BATH TUB OR SHOWER.

TO HUNT, TO BARE, TO PLAY, TO LAUGH—THIS IS TO LIVE! THIS WAS A SLOGAN OF THE ROMANS WHO HAD THE MOST LUXURIOUS PUBLIC BATHS EVER SEEN, EQUIPPED WITH EVERY KNOWN ELEGANCE BUT WITHOUT A SINGLE CAKE OF SOAP!

GUESS I MUST BE ALLERGIC TO BIRCH!

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