

# 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 at this point foreshadows 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
- 1/4 cup raisins
- 1/2 cup orange juice
- 1 teaspoon orange rind (grated)
- 1 teaspoon cinnamon
- 1/4 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.

#### Orange Meringue Pie.

- 1 cup sugar
- 5 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 tablespoon shredded orange peel
- 2 cups orange juice
- 3 egg yolks
- 1 tablespoon butter
- 2 tablespoons lemon juice
- Orange pastry pie shell
- 3 egg whites
- 6 tablespoons sugar
- 1 orange

Mix sugar, cornstarch and salt, add orange peel and juice and cook in double boiler until thickened, about 15 minutes. Add beaten egg yolks and cook 2 minutes. Remove from heat and add butter and lemon juice. Cool. Pour into 9-inch Orange Pastry pie shell. Cover with meringue, made of egg whites beat-

en stiff with sugar. Brown in moderate oven (325 degrees Fahrenheit) for about 15 minutes. Decorate top of pie with sections from 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 1/4 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 mincemeat
- 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 mincemeat 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 mincemeat 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.

Would you mind running over it again on the zither?

- Toasted Coconut-Butterscotch Pie.**
- 1 1/2 cups light brown sugar
- 3/4 cup bread flour
- 1/4 teaspoon salt
- 3/4 cup cold milk
- 2 egg yolks
- 2 1/4 cups scalded milk
- 1 teaspoon vanilla extract
- Coconut

Mix sugar, flour and salt. Add cold milk slowly. Blend until smooth. Beat egg yolks slightly and add to first mixture. Add the scalded milk slowly. Place mixture in double boiler and cook, stirring constantly, until the mixture thickens. Remove from heat. Add vanilla extract and pour into baked pie shell. Cool. Just before serving top with whipped cream and sprinkle with toasted coconut.

(Released by Western Newspaper Union.)



### BIG CITY BLACKOUT

The move for a blackout test of New York continues, but this department is against it. More people would get hurt by the blackout than by any enemy attack. New Yorkers, as Elmer Twitchell pointed out today, can't even get around safely with all the lights on.

And then, too, there's the question of morale. What would a New Yorker do if he couldn't be seen by anybody?

What would happen to a genuine Manhattanite if he suddenly found there wasn't a light on him or near him? "No sir, it would never work in a city like New York," Mr. Twitchell insisted. "Think of what would happen to the stamina of those thousands of New Yorkers who live in night clubs if this blackout comes! If they couldn't find the night clubs, they'd be in a bad way. And what would be even worse, suppose they got into a night club and then couldn't be seen in 'em by the columnists!"

Mr. Twitchell was terribly worked up. "Take the matter of photographs," he continued. "Pictures can't be taken during a complete blackout. There must be a couple million New Yorkers who lose weight and go into a decline if they ain't photographed wherever they go."

"If they have to leave their apartments without being seen, travel to the theater without being seen, and even enter it and leave it without being noticed or photographed, can you imagine what would happen to their morale!"

"I tell you there are tens of thousands of New Yorkers who can't even sit at a dinner table and have a cocktail in complete happiness unless a snapshot is taken. Ask all these classes to go a night in complete oblivion, and what will they do? Revolt, that's what. And there's no telling how far a revolt in New York by people who demand the spotlight might go. It might spread all over America."

"And there's the matter of some of our big personalities. What would be the reactions of Elsa Maxwell, Billy Rose, Jimmy Walker, Dot Parker, Tom Dewey or Mayor LaGuardia in a blackout? They'd curl right up and expire."

"The same thing goes for the rank and file. What do New Yorkers live on? Delicatessen products. Where do they get 'em? Delicatessen and drug stores. How would they find these stores without all those red, green and yellow lights on 'em? Why, they'd starve to death in 48 hours. Blackout of New York! It's a crazy idea. Why, the enemy could locate the city by the loud squawks, wails, protests and letters to the editor."

### OUT OF WORK

Silken frills and all their glory Have changed their former category. For now milady's lingerie Is made of fiber from a tree.

Her stockings, too, from top to toe, Are coal and air and H2O; Alas, the erstwhile busy worm Has nothing left to do but squirm. —Kathryn Walter.

"WANTED.—Musician, teacher, arranger. I compose songs daily. Popular, patriotic, sentimental, sweet, hot, sad, glad, comedy, unlimited variety. Offer small part home, meals, for spare time. Beautiful private estate exchange arranging my music. Male, female or couple may form band, opportunity, near Brooklyn. 6001 Neck Road."—Advertisement in Down Beat Magazine.

Would you mind running over it again on the zither?

**SUBWAY HATES**  
I'd turn the heat Upon the guy Who keeps his seat But gives the eye. —Evelyn Bligh.

Ima Dodo thinks that "Random House" is a story of a five and ten cent store.

### THESE CHANGING TIMES

Mussolini now feels so small that he stands on a table in order to whisper in King Victor Emmanuel's ear.

A rabbit was found scampering around London in an air raid the other day. That's easy to understand. All the underground room was occupied.

Mussolini is reported thinking of undergoing an operation to have his strut removed.



**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

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Design No. 8840 is easy for even a two-year old to get into all by herself, because it goes on like a coat and buttons all down the front. Its princess lines are accented by sweeps of ric-rac up and down, the neckline is finished with a little notched collar, and panties are included, of course.

Pattern No. 8840 is designed for sizes 2, 3, 4, 5 and 6 years. Size 3 requires, with long sleeves, 2 yards of 35-inch ging-ham, percale or linen; with short sleeves, 1 1/2 yards; 9 yards of ric-rac. Send order to:

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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.

### Delicious for parties

and pleasure . . . saves cooking time and money . . . nourishing . . . order, today, from your grocer.



### Van Camp's Pork and BEANS

Feast-for-the-Least

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

## ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

- ### The Questions
1. Who fixed the mean length of the year at 365 1/4 days and decreed that every fourth year should have 366 days?
  2. How much of the world's railway mileage is in the United States?
  3. Who holds the record for the longest cabinet service?
  4. How large was the Continental army in the Revolutionary war?
  5. How many Presidents died on July 4?
  6. Does the starfish travel far?
  7. Which of the following is a prime number—7, 10 or 22?
  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 \$374,958 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.

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