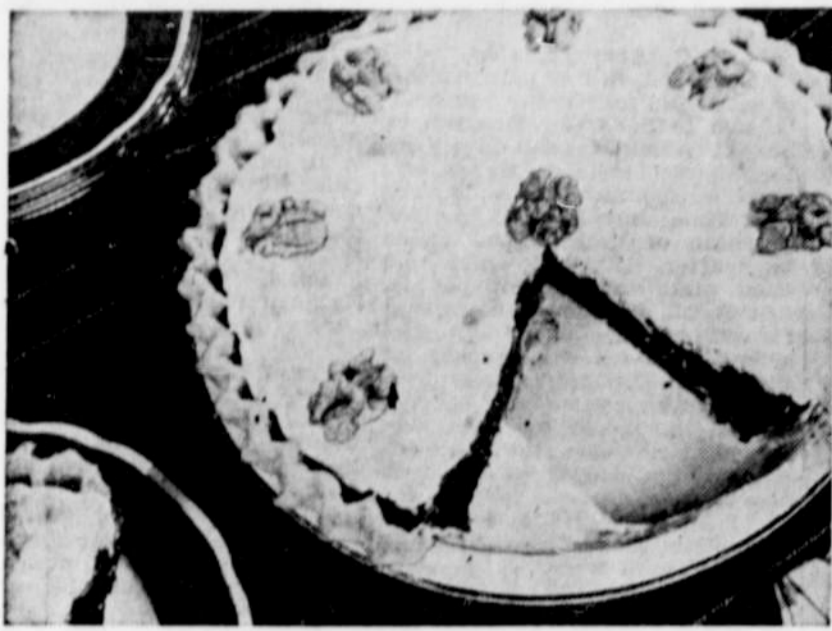


Household News

by Lynn Chambers



THE BRIDE LEARNS TO COOK
(See Recipes Below.)

EASY AS PIE

No sooner are you back from your honeymoon than the business of planning menus, marketing and cooking for two begins!

In your capacity as chief cook, you're sure to find the task of preparing three meals a day a real challenge. Of course if you've had little past experience in the culinary field, there'll undoubtedly be at least one batch of "heavy" biscuits, a "fallen" cake or two, and even burnt toast . . . but don't let mistakes bother you too much . . . and he'll soon be "crowing" about your So-o Good Meals!

Because I'm convinced that the ability to make really good pie is a highly desirable quality for any young woman to possess, especially a new wife, I'm presenting a few pie recipes for you to try in your leisure moments.

If he likes desserts at all (most men adore them), try your luck with lemon-chiffon, chocolate, rhubarb or even Spanish cream pie . . . And, if you're careful to follow the foregoing suggestions, he won't be able to resist that second piece!

I've captioned the column Easy As Pie . . . which perhaps gives an erroneous impression. Easy to eat, yes, but not always easy to make. Pastry is tricky, but once the technique of making it has been acquired, it isn't easily lost.

In making pastry remember these points: (1) unless you are making hot water pastry, have the ingredients for making pie crust cold; (2) cut shortening into the flour, using a pastry blender or fork; or, if you're an experienced cook, and work quickly, blending in the shortening with fingers is permissible; (3) add water sparingly, using only enough to hold the ingredients together; handle dough as little and as lightly as possible after adding water; (4) roll out the dough on a lightly floured board or on a heavy canvas; (5) cover the rolling pin with a child's white cotton stocking—with the foot cut off—and flour it lightly; and (6) place the dough loosely in the pan to help prevent shrinking.

Plain Pastry.

2 cups flour
1/2 teaspoon salt
3/4 cup shortening
Ice water (about 6 or 7 tablespoons)
Sift flour once before measuring. Sift together flour and salt. Cut in shortening with two knives or pastry blender, making coarse pieces. Add as little water as possible to make dough stay together. Divide into parts large enough to make one crust and roll out on a well-floured board with as little handling as possible.

*Chocolate Pie.

Plain pastry
2 squares unsweetened chocolate
3 eggs
1 cup cream
1 cup sugar
2 tablespoons soft bread crumbs
1/2 cup chopped walnuts
Line a pie pan with plain pastry and pinch with fingers to make a

LYNN SAYS:

I want to pass on to you newly-weds some tips for homemaking that have the approval of hundreds of cooks, mothers and housewives . . .
Tin or aluminum frying pans will wear better if cold water is not poured into them while they're hot.
Boiling a new rope clothes line for a few minutes in soapy water softens it and lengthens its life.
A round whisk broom serves as an excellent clothes sprinkler. It gives a fine spray, sprinkles evenly, and saves time.
Grease spots may sometimes be removed from wallpaper with a piece of blotting paper held against the spots with a warm iron.
In planning meals, bacon should be considered as fat rather than meat, because it contains so little protein.

THIS WEEK'S MENU

Little Dinner for Two
Cube Steaks With Tart Dressing
Potato Sticks Butter Lima Beans
Bread or Rolls
Green Salad
*Chocolate Pie
*Recipe Included

fancy edge. Cut chocolate in pieces and melt over hot water. Beat eggs well, and add sugar, bread crumbs and melted chocolate. Mix well. Pour into the pie pan. Bake in a hot oven (375 degrees F.) for 20 minutes, or until filling is firm. When cold, sprinkle with chopped nuts. Spread with whipped cream and decorate with whole walnut kernels.

Just because it's summer, don't stop pie baking . . . merely change the kind of pie you serve. Spanish Cream pie has everything for a successful summer dessert—it's quivervy, cool, delicately flavored.

To make the filling and pastry really boon companions, substitute orange juice for the water in the pastry. A half teaspoon of grated orange rind added to the flour for the pastry will give a special fragrance to it.

Spanish Cream Pie.

1 tablespoon unflavored gelatin
1/2 cup cold milk
1 1/2 cups scalded milk
2 egg yolks
3/4 cup sugar
3/4 teaspoon salt
1 teaspoon vanilla
2 egg whites
1 baked pastry shell
Soften the gelatin in the cold milk 5 to 10 minutes. Dissolve over hot water, stirring constantly. Meanwhile, prepare a soft custard of the scalded milk, yolks, sugar and salt. Combine hot custard and hot dissolved gelatin. Cool slightly, add vanilla, then fold in the stiffly beaten whites. Chill until quite syrupy. Pour into pastry shell. Let set before serving. Yield: 6 servings.

Sometimes it is fun to change the flavor of pastry by adding an extra ingredient or two to the recipe. Cheese pastry, for example, is wonderful for apple pie. Grated cheese is mixed with the flour. A half cup of grated yellow cheese is enough for the standard recipe.

Spiced pastry is excellent for fruit pies, particularly peach, apple and apricot. Cinnamon and nutmeg, and perhaps a touch of cloves, are the spices to use. A teaspoon each of sugar and cinnamon and a fourth teaspoon of cloves will spice a batch of pastry. A little sugar also may be added.

Crumb Pastry.

2 cups crumbs, rolled fine or ground
1/2 cup melted butter
Blend butter and crumbs. Line pie pan by firmly pressing in mixture about one-fourth inch thick. Be sure to have it extra thick where sides of pan join. Bake in a 375- to 400-degree oven for 10 minutes. This pastry may be made of graham crackers, vanilla or chocolate wafers or ginger snaps.

And last but not least here's a recipe for the pie that still leads other meal sign-offs by a wide margin.

Apple Pie.

4 1/2 cups apples
1/4 teaspoon nutmeg or cinnamon
1 teaspoon butter
1/4 teaspoon salt
1 cup sugar
Line plate with pastry. Pare, core and slice apples. Mix sugar, salt and spice; put part of sugar in bottom of plate filled with apples.

Cover with remaining sugar. Dot over top with bits of butter.

Moisten edges of lower crusts; put on upper crust and press edges firmly together. Place pie on bottom shelf or rack in oven and bake in hot oven, 450 degrees F., for 10 minutes, then reduce heat to 325 degrees and bake until fruit is tender and juice begins to boil through perforations in crust.
(Released by Western Newspaper Union.)



OUR OWN GALLUP POLL ON THE DEFENSE PROGRAM

Question No. 1—How do you feel about America being the arsenal for all victims of aggressor nations?
Yes . . . 46 per cent.
No . . . 4 per cent.
Not sure what the word arsenal means . . . 32 per cent.
Wouldn't mind being an arsenal if it didn't interfere with week-end motor trip . . . 8 per cent.

Question No. 2—What do you think of the all-aid-short-of-war idea?
Yes . . . 42 per cent.
It's okay with me if it's okay with you . . . 12 per cent.
All right if the emphasis is put on the "short" . . . 8 per cent.
Any man who calls what we are doing short of war is a bad judge of distance . . . 30 per cent.

Question No. 3—Do you think the lag in our defense program is serious?
Yes and no . . . 35 per cent.
Undecided . . . 4 per cent.
Think what America needs most is a lag in microphone . . . 60 per cent.
Wouldn't know a lag if I saw one . . . 1 per cent.

Question No. 4—Do you think America is menaced as never before in its history?
Uhuh . . . 27 per cent.
Who am I to argue with the President? . . . 40 per cent.
Too frightened to answer after listening to the last two messages on the state of the nation . . . 33 per cent.

Are you willing to make any sacrifice?
Who? Me? . . . 11 per cent.
Wait till I ask the missus . . . 12 per cent.
Yes, but I want to be sure all you fellows who are asking me that question in polls like this are not out playing golf . . . 68 per cent.
Are you in favor of an all-out war?
Not too far out . . . 25 per cent.
I am for an "all out" war if it doesn't leave us "all in" . . . 75 per cent.

What do you think of the situation in the Near East?
Yes . . . 40 per cent.
No . . . 10 per cent.
Undecided . . . 30 per cent.
I tried to find out about it, but the wire was busy . . . 20 per cent.

Mussolini is so quiet these days that you can hear a general dropped.

Sonja Henie's husband has been called in the draft, but the soldiers would much rather see Sonja in camp.

FISH STORY

It may be old, but it's new to this department. The story of two fishermen returning from a Florida trip. Asked if he had had much luck, the first fisherman told of landing a 600-pound sailfish first time out. "What did you get?" he asked.

"I hooked into something and when I pulled up I had a big brass lantern from an American ship sunk back in the War of 1812 and it was still burning!" he replied.

"Say," said the first fisherman. "I'm a reasonable fellow. If you'll blow out that light, I'll take 550 pounds off that fish."

Yehudi Menuhin, the famous violinist, has been given a Class I rating in the draft. But a lot of us will wonder why a great violinist is taken when the country is so full of bum fiddlers who ought to be shot.

Simile by Vincent Lopez: as modern looking as the hat grandma used to wear.

FAIR WARNING!

They say somebody dropped a bomb over Kilkenny the other day from 2,000 feet and that a Kilkenny man picked it up, threw it back and destroyed an enemy at 10,000 feet.

Elmer Twitchell hopes there is no lag in our fire hose program. "I agree with Mr. Roosevelt that if a neighbor's house is on fire the thing to do is to lend him your hose without quibbling. And if he asks for a ladder, I am for handing him one without all the crossbars missing."

It took a dentist two hours to pull one of Clark Gable's teeth recently. We understand that when Clark inquired, "Where's your strength in that good right arm!" the dentist replied, "Gone with the windup."

RESTAURANT MAN

To customers he throws a curve. His rating isn't high. For he's the kind of guy who'll serve Six portions to a pie.

On Hitler's doorstep in his old Munich home he is still listed as an author. And he appears to be the only author in history determined to kill off most of his customers.

Maybe Hitler gets his author idea from the feeling he is one of Europe's best "shellers."

PATTERNS SEWING CIRCLE



WEARING the simplest frocks you can find these hot days? Here is a style you can easily make for yourself, and you can wear it in cool comfort on the most sizzling days. It is a simple one-piece dress, cut to a low point in front, sleeveless and backless except for shoulder straps. Of

course you wear the bolero with it on the street. Pattern No. 1359-B is a tried and true design for the ideal warm weather dress. It has everything; youthful lines, back opening which makes it easy to get into, no fussy details which take time to iron.
Make this dress in any of the washable sports fabrics; cottons, linens, rayon. Percale, dimity, chambray, broadcloth are particularly recommended. Bolero can match the frock. The frock in a print and the bolero in a solid color is also a smart effect.

Barbara Bell Pattern No. 1359-B is in sizes 12, 14, 16, 18 and 20. Corresponding bust measurements are 30, 32, 34, 36 and 38. Size 14 (32) dress requires 2 1/2 yards 36-inch fabric, bolero jacket 1 1/2 yards. Ric-rac outline takes 4 yards. Pattern is complete with sew chart. Send order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Ave.
San Francisco Calif.
Enclose 15 cents in coins for
Pattern No. Size
Name
Address

Rastus Had Just Gone Through the Preliminary

"Rastus," said the judge, "you are accused of disturbing the entire neighborhood on Tuesday night. And this is not the first complaint. What have you got to say for yourself?"
"Well, suh, judge, it was this here way," said Rastus. "Me an' Lucy had an argument. She called me a lazy loafah, an' I clap her down flat. Up she hops an' smash a plate on mah head an' drop me flat. Den I rise up an' welt her one wid a chair; an' den she heave a hot tea-kettle at me."
"I see," said the judge, "and then what happened?"
"An' den," said Rastus, "we gets mad an' starts to fight."

Ask Me Another

A General Quiz

The Questions

1. What baseball player had the highest lifetime major league batting average?
2. Of all metals, which is the most malleable?
3. What century often is referred to as the Age of the Enlightenment?
4. Which continent is the largest?
5. What is a guerdon?
6. How do carillons differ from chimes?
7. What occupation did Francis Scott Key, writer of the "Star Spangled Banner," follow?

The Answers

1. Ty Cobb (Cobb, .367; Speaker, .345; Ruth, .341).
2. Gold.
3. Eighteenth century.
4. Asia.
5. A reward.
6. Carillons differ from chimes in that their bells are stationary, not swung, are tuned chromatically instead of diatonically, and contain at least 25 bells in order to have two complete octaves in semitones.
7. Lawyer.

Underground 'City'

The Witwatersrand gold mine near Johannesburg, Union of South Africa, is the largest underground "city" in the world. It employs 245,000 miners and has more than 4,000 miles of subterranean shafts, streets and avenues, a distance nearly equivalent to the length of the African continent.



Helpful Grin

Care to our coffin adds a nail, no doubt; and ev'ry grin so merry, draws one out.—Dr. Wolcot.

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Ant's Sermon

Nothing preaches better than the ant—and she says nothing.—Benjamin Franklin.

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Saddened Heart

It is a poor heart that never rejoices.—Dickens.



CLABBER GIRL Baking Powder

Labor an Appetizer
The chief ingredient of a good dinner is not exquisite flavor or seasoning but appetite. Would you have a good sauce? Then, labor before eating.—Horace.

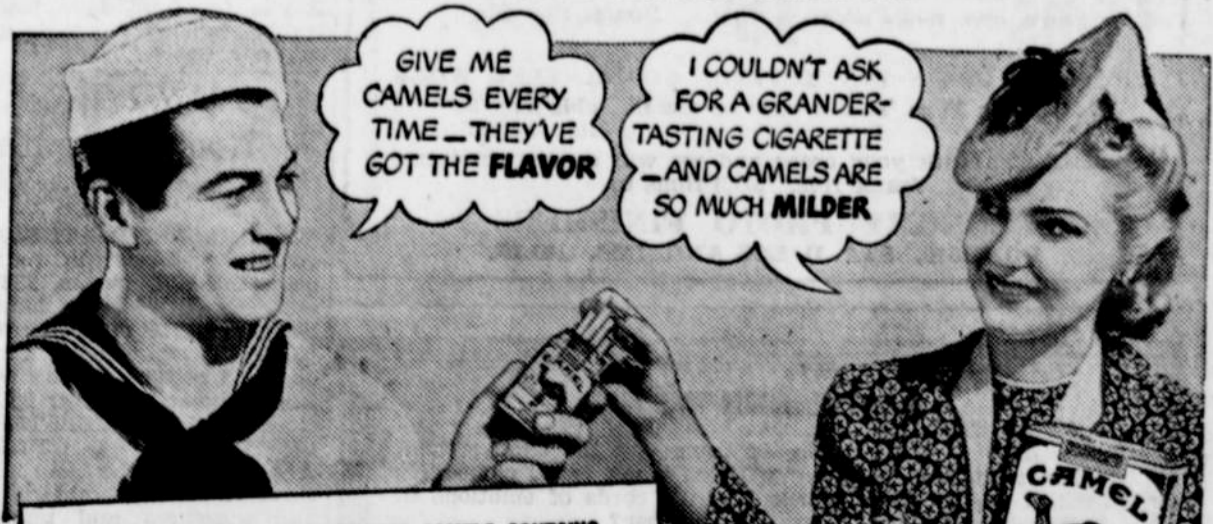
For Your 4th of July Picnic



Easy Faultfinding
It is much easier to be critical than to be correct.—Beaconsfield.

Serious Life
Life is as serious a thing as death.—Bailey.

REPORTS FROM NAVY CANTEENS (AND ARMY POST EXCHANGES, AS WELL) SHOW THAT CAMELS ARE THE FAVORITE CIGARETTE



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