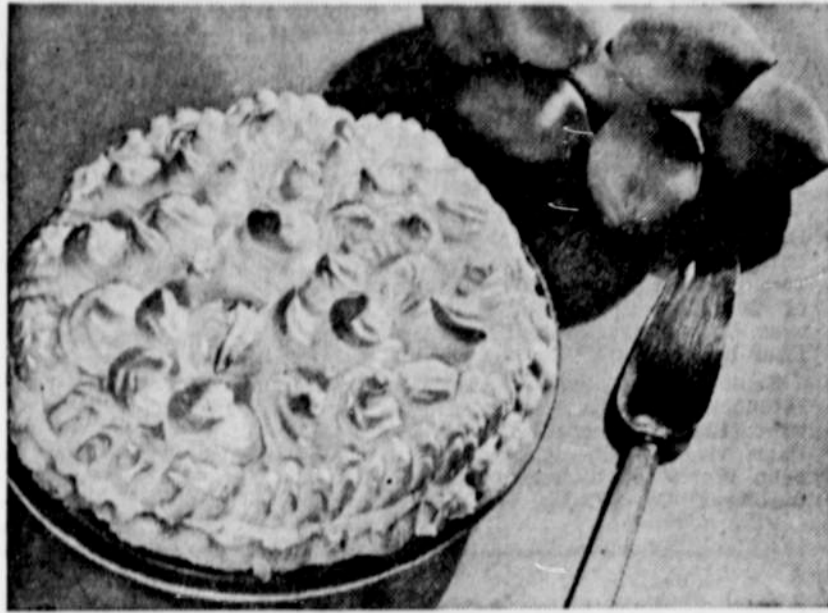


Household News

by Lynn Chambers



PIE PERFECTION—A WINNER EVERY TIME
(See Recipes Below.)

AMERICA'S FAVORITE DESSERT

Confess now, how often would you turn down a tart lemon pie, a deep-dish apple pie, or a juicy cranberry one with the bright berries peeking out of the lattice crust? Not often, I imagine, or pie wouldn't be our country's favorite dessert. So here's to pie, favorite at dessert time or at a bakery sale, made in big tins or as individual servings:

***Lemon Angel Pie.**
(Makes one 8-inch pie)
4 egg yolks
¾ cup sugar
¼ cup lemon juice
1 tablespoon butter
2 egg whites, stiffly beaten
Cream egg yolks and sugar together. Add lemon juice and cook in double boiler until thickened, stirring often. Add butter. Remove from heat and fold in beaten egg whites. Pour into a baked pie shell. Top with meringue and brown in moderate (325 degrees) oven for 15 minutes.

Meringue.
2 egg whites, beaten until frothy
4 tablespoons sugar
1 teaspoon lemon juice
Add sugar gradually to egg whites and continue beating until egg holds up in peaks. Fold in lemon juice.

Any pie is as good as its crust, and if you've mastered the art, your pies will always be something to come back for. A good crust is tender, short, flaky, well flavored and smart enough to stand by itself. If you make a crust to be filled, cool the filling before it comes in contact with the crust so you won't have soggy pie.

Flaky Pie Crust.
2 cups flour
½ cup shortening
¾ teaspoon salt
About ½ cup ice water
Mix and sift flour with salt. Work in shortening using pastry blender, fork, knives, or fingertips, until mixture appears crumbled. Moisten with water until dough just holds together. Roll out on floured board and cut to fit pie tins. This makes enough for a double crust for a 9-inch pie tin. For a one-crust pie, use: 1 cup flour, ½ cup shortening, ¾ teaspoon salt, and 2½ to 3 tablespoons water.

Delicious Rhubarb Pie.
1½ tablespoons quick-cooking tapioca
1½ cups sugar
¼ teaspoon salt
1 teaspoon grated orange rind
1 tablespoon melted butter
4 cups cut rhubarb
1 pie crust

Combine ingredients and let stand about 15 minutes. Line a 9-inch pie plate with pastry rolled one-eighth inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim. Fill with rhubarb mixture. Moisten edge of pastry with cold water; arrange lattice

LYNN SAYS:

To keep your pie crust short, have the shortening and water ice cold. If possible, have your bowl cold, too, and when handling the crust, use your fingers as little as you can, to keep the heat from the hands from getting into the dough.

Avoid rolling extra flour into the dough for this makes tough pastry. Fold the pastry over several times while rolling to help make flaky pastry. Never stretch the pastry into the pan. Make it large enough before fitting into pan.

Pie crust should be baked quickly on the lower shelf of the oven to prevent sogginess. The intense heat of the oven expands the cold liquid in pastry into steam, making the crust rise in flaky layers.

THIS WEEK'S MENU

- For Your Bakery Sale**
Pecan Rolls
Holiday Fruit Scones
*Lemon Angel Pie *Apple Pie
Devil's Food Cake
Silver Moon Cake
Cornflake Filled Cookies
Brownies
*Recipe Given

of pastry strips across top. Flute rim with fingers. Bake in hot oven (450 degrees) for 15 minutes; then decrease heat to 350 degrees and bake 30 minutes longer.

Apple Pie.
1 recipe flaky pie crust
2 pounds cooking apples
1½ cups sugar
2 teaspoons cinnamon
2 tablespoons butter
1½ tablespoons cornstarch

Pare, core, and slice apples. Mix with sugar, cinnamon, and cornstarch. Fill pie tin which has been covered with crust and dot fruit with butter. Lay on top crust which has been pricked with a fork, and flute edges. Bake 45 to 50 minutes in a moderate (350-375 degrees) oven.

Tang and color are this cranberry pie's delectable recommendations, so make enough to have seconds. You can have your vitamins, too, for cranberries are an excellent source of vitamin C, necessary for teeth and bones, and also a fair source of vitamin A which promotes appetite, stimulates growth, and makes for general well-being. Make it with a criss-cross crust and you'll come in with top-honors:

Spicy Cranberry Pie.
(Makes one 9-inch pie)
1 recipe pie crust
4 cups cranberries
2½ cups sugar
2 tablespoons lemon juice
Grated rind of 1 lemon
1 teaspoon cinnamon
¼ teaspoon ground cloves
1½ tablespoons cornstarch
½ cup water

Wash and pick over berries. Bring to a boil with the water, add sugar, boil gently, being careful not to break berries. Boil 5 minutes, remove from fire, cool, and add lemon juice, rind, and spices. Fill unbaked pie crust, cover top with strips, and bake 30 minutes in a hot (400 degrees) oven.

There are pies in which you bake just the crust, pies in which you bake crust and filling, and other pies which you don't bake at all. In this latter class are those pies whose crust is placed in the icebox to cool, then filled with filling and cooled until set. Here's a pie with crust, rich and crumbly, a filling that really melts in your mouth:

Coconut Custard Pie.
(Makes one 9-inch pie)
2 egg yolks
1½ cups milk
½ cup sugar
¼ teaspoon salt
2 teaspoons gelatin
¼ cup cold water

Soak gelatin in cold water. Cook egg yolks, milk and sugar in double boiler until thick and pour over gelatin. Cool, add vanilla, and pour over a crust made of:

3 cups oven-popped rice cereal, rolled fine
½ cup butter melted
¼ cup sugar

Combine cereal crumbs, sugar and butter and press evenly around the sides and bottom of a pie pan. Chill before filling. Pile meringue on top of filling. Use 2 egg whites stiffly beaten, to which add ½ cup sugar slowly, and ¼ cup of coconut. Brown lightly in broiler.

In making a successful meringue, beat the egg whites until stiff and glossy, then blend in sugar completely to prevent beads of syrup from forming on top of the meringue. Leave the pie on the top of the oven after it is baked. Cold air striking the meringue will cause it to fall.
(Released by Western Newspaper Union.)

Fashion Feathers Your Hat And Braids Your Fall Suit

By CHERIE NICHOLAS



FEATHERS on your hat and braiding on your suit, coat, dress or costume ensemble. These are two of the most outstanding trends for fall and winter.

If you would make a dramatic and high-styled approach to fall, take your cue from the two ladies of fashion pictured in the foreground of the accompanying illustration. Note how smartly fashion feathers their hats and braids their handsome wool costumes.

You can indulge in as little or as much as you please in this matter of braiding, but whether it is just a wee dab of braiding here or there, or an all over blanketing of braided design, when it comes to toptouch style prestige braiding's the thing this season!

See the ensemble pictured to the left. It is a masterpiece of artistry in both color and costume design. It is the sort of coat-ensemble that takes you places in "style," is ideal for travel or town wear. You will wear it to dinner at fashionable restaurants, or to the matinee. It has a red gabardine reefer with a black velvet collar and cuffs embroidered with red soutache braiding. The sheer wool dress carries out the same color scheme. The hat is a crushed Homburg with two streamlined quills.

To the right is a youthful suit of beige wool with forest green soutache braid on lapels and upper sleeve.

The new greens this fall are fascinating. Milliners are enthusiastic about soft, subtle greens in felts, velvets and feathers. The jaunty feather hat has sprightly birds' wings to give it height and its melon green color is a perfect complement to the beige and green suit.

So far as the new hats are concerned they are staging a veritable riot of feathers. Casual wide-brimmed felts, this season, mostly of the picturesque vagabond type, are in ravishing colors aided and abetted with spectacular vividly colorful pheasant quills. Referring to the three hats shown above in the picture note in the upper right corner a gray felt vagabond gaily sporting a bright pheasant quill. This stunning headpiece tops a yellow sweater worn over a gray dress.

Centered in the trio is a black beret that glories in a snow white novelty quill. Berets have certainly come into their own this season. And you are supposed to wear 'em any way that is most becoming. Some like 'em posed in daring profile effect, others position 'em back of their pompadours, others dash 'em down over their eyebrows, but pose 'em as you will berets are making conversation that is punctuated with thrills every step of the way. And keep an eye on the dramatic manner in which they are feathered, if it's exciting moments you crave.

Completing the trio of smart feathered creations shown above is a black hat accented with a gray feather bird that blends with a monkey fur jacket of an unusual shade of light gray. While all types of feathers are to be seen on the new hats, milliners are giving special emphasis to pert little wings, birds and all-feather hats.
(Released by Western Newspaper Union.)

Wear White Jersey Under Your Fur Coat

College girls who seek something other than the usual black or colored date dresses will hail with delight the advent of the new white jersey frocks that are designed to wear under brown or black fur coats. This dress is proving to be one of the highspots in a co-ed's life. As a rule the white jersey dress is styled with classic simplicity but with exquisite detailing in the way of drapes, tucks and sometimes trapunto quilting. For those who have a yen for color there are white jerseys that are gaily embroidered in bright yarns. Others flaunt glittering gold buttons and gilded kid trimmings.

Now You Can Wear Your Vitamins on Your Head

A new process has been discovered whereby the casein in skimmed milk can be used to make a fiber which blends with rabbit fur to make felting material for hats. One pound of this fiber is produced from about 30 pounds of skimmed milk.

Since imports of hatter's rabbit fur are now limited because of war conditions, there is a large market for this domestic product. Bossy's in the hat business now—classy hats from contented cows!

Embroidery on Suits

There is no end to the embroidery story this season. The newsy part of the tale is that embroideries appear on sedate suits and wool daytime dresses, as well as on dressier modes. Long evening capes have embroidered yokes. Daytime jackets and blouses are also ornately embroidered.

Taffeta Dirndl



Smart young sophisticates do not like to give up the picturesque dirndl skirt that has been such an outstanding favorite during the past summer. That is why many of the most voguish taffeta and wool costumes on the fall and winter style program continue to exploit the dirndl after the manner here shown. Sheer wool and taffeta are combined most attractively in this stunning afternoon dress. The fitted bodice of sheer wool has a brown taffeta facing at the V-neck, and the sleeves show the new drop shoulder treatment. Crisp brown taffeta is shirred on at the natural waist. The hat is a veil-trimmed rolled-brim dark brown felt. The whole effect is soft and feminine and true to the tradition of elegance.

PATTERNS SEWING CIRCLE



makes this outfit warm enough to carry you right through the early autumn, and the whole outfit is so slim you can wear it under a winter coat easily. The jumper closes with a placket in the side which may be closed with snaps, hooks and eyes, buttons or a zipper.

Corduroy in bright vibrant colors is the first choice for a fabric for this jumper and jacket. Wool tweeds, gabardine, scotch plaids, flannel and velveteen are other suitable materials.

Barbara Bell Pattern No. 1450-B is designed for sizes 11, 13, 15, 17 and 19. Corresponding bust measurements 29, 31, 33, 35 and 37. Size 13 (31) jumper requires 3¼ yards 36-inch material; Jacket, 2 yards. Send your order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Street
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Enclose 15 cents for each pattern.
Pattern No. Size.....
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Household Hints

Carrots can be made crisp and fresh before cooking by peeling and leaving in cold water for half an hour.

Baked products made with honey retain their moisture longer than those without it.

Prepare onions under water, preferably running water, and spare the eyes.

Dry salt sprinkled immediately on new fruit stains will prevent them from being permanent.

When you pour water off boiled potatoes save it and use it instead of water or milk for your bread, sponge or coffee cake. If the water is salted you will require a little less salt when mixing dough.

Accurate measuring spoons, cups and cans not only give better results, but they save food materials.

Best for Juice -and Every use!

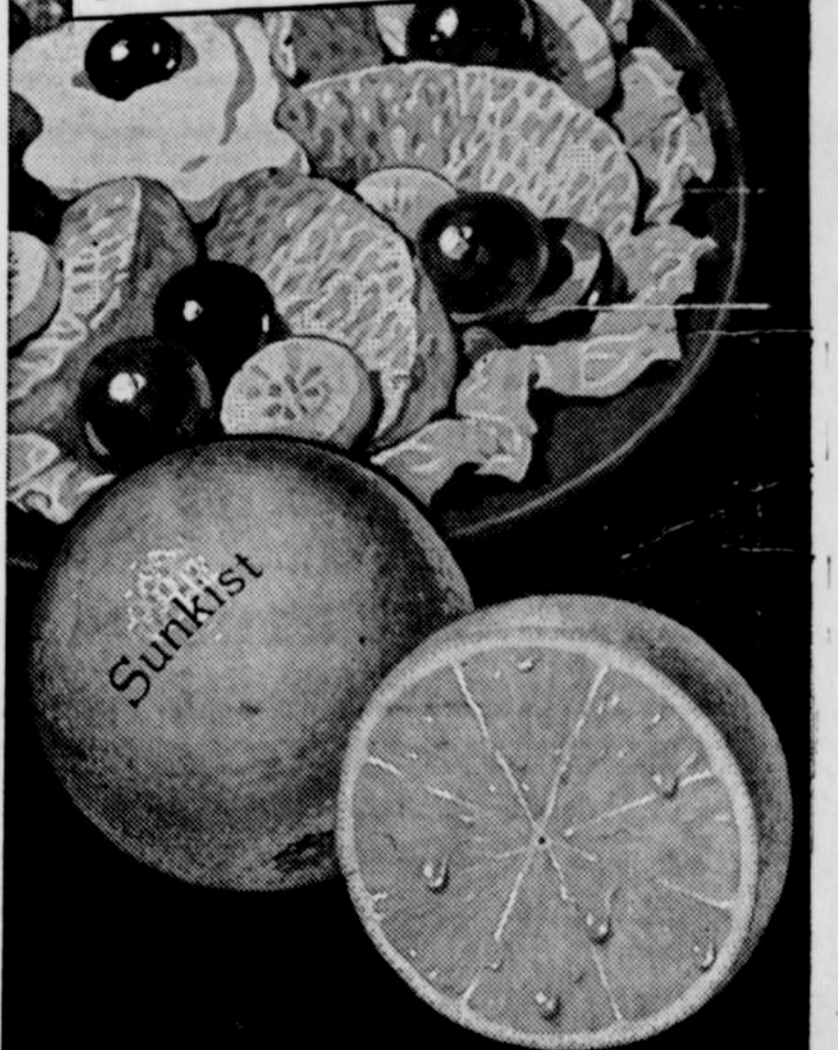
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