



Have Crusts Flaky, Fillings Delicious For Good Pies



Two small spatulas or pastry blenders are excellent for cutting fat into flour when making pastry. Never use the fingers, as this warms the ingredients, which ought to be kept well chilled if flaky pastry is to be achieved.

"Yes, it's easy to make a good piecrust, if you're not too ambitious," said a good cook to me once. That may sound like a strange bit of advice, but it's true. The more you work with the crust the tougher it gets.

There's another tip you should follow too, if you want to make a good pie, and that is in regard to the filling. Make it just as juicy and delicious as you possibly can. A good crust helps, but the filling has to be good, too!

Chiffon pies should be light and downy, never tough. Never use too much of a thickening agent in fruit, berry or cream pies. These should be firm enough to stand up easily when sliced, but they should never be pasty.

If you make pies often, have on hand a jar of homemade pastry mix such as this:

Pastry Mix.

7 cups sifted flour
4 teaspoons salt
1 1/2 to 2 cups lard

Combine flour and salt. Cut lard into flour mixture until crumbs are about the size of peas. Store in covered container in refrigerator and use as desired. (Do not add water until ready to use, and then add just enough to hold together.)

Fresh Strawberry Pie.

1 baked 9-inch pie shell
1 quart strawberries
1 cup sugar
3 tablespoons cornstarch
Dash of salt
Sweetened Whipped Cream

Crush half the berries and bring to boiling point. Stir in sugar combined with cornstarch and salt. Cook, stirring constantly until thickened. Spread other half of berries into baked pie shell and pour hot, cooked berries over them. Cool, then top with cream and serve.

Pecan Pie.

3 eggs, beaten
1 cup light brown sugar
1 cup dark corn syrup
1 tablespoon flour
1 tablespoon melted butter
1 teaspoon vanilla
1/2 cup pecans

Place all ingredients except pecans into a bowl and mix thoroughly.



Pour into an unbaked pie shell and place pecans carefully over the top. Bake in a hot (450-degree) oven for 10 minutes, then continue baking in a slow (325-degree) oven for 30 minutes or longer, until filling shakes like gelatin.

Here's a heavenly pie that deserves its name. Its crust is not the regulation type made of flour and shortening, but rather a meringue. The filling is a delightful combination of lemon and eggs made light and fluffy with whipped cream and chilled thoroughly before serving. Use it for your next party.

Lemon Angel Pie.

1 1/2 cups granulated sugar
1/4 teaspoon cream of tartar

LYNN SAYS:
There's a Trick in Doing Even Simple Tasks

When cleaning green vegetables, always add a handful of salt to the second water in which they are washed. This will cause the sand in the leaves to sink to the bottom of the pan and really help make vegetables clean.

Use old soap scraps by grating them or putting through a food chopper. Then add water and make a soap jelly to use for laundry.

LYNN CHAMBERS' MENU

Cheese Fondue
Baked Tomatoes
Slivered Green Beans
Molded Pear in Lime Gelatin
Melba Toast Honey
Lemon Chiffon Pie Beverage
*Recipe given.

4 eggs, separated
3 tablespoons lemon juice
1 tablespoon lemon rind, finely grated
1/2 teaspoon salt
1 pint cream for whipping

Sift together 1 cup of sugar and the cream of tartar. Beat the egg whites until stiff but not dry. Gradually add the sugar mixture, continuing to beat until thoroughly blended. Use the meringue to line the bottom and sides of a 9 or 10-inch well-greased pie plate, hollowing out the center and being careful not to spread the meringue too close to the sides.

Bake in a slow (275-degree) oven for one hour. Cool. Beat egg yolks slightly, then stir in remaining 1/2 cup of sugar and lemon juice, rind and salt. Cook over boiling water until very thick, 8 to 10 minutes. Remove from fire and cool. Whip cream and combine half of it with lemon-egg mixture. Fill meringue shell and cover with remaining whipped cream. Chill in refrigerator for 24 hours before serving.

*Lemon Chiffon Pie.

1 baked 8-inch shell
1 tablespoon gelatin
1/4 cup cold water
4 egg yolks
1/2 cup sugar
1/2 cup lemon juice
1/2 teaspoon salt
1 teaspoon grated lemon rind
4 egg whites

Add gelatin to cold water and let stand 5 minutes. Separate eggs and beat yolks in top part of double boiler. Add sugar, lemon juice, salt and grated rind. Mix well. Cook over hot water until mixture coats the spoon. Add gelatin and stir in well. Cool.

Beat egg whites until stiff but not dry, and add 1/2 cup more of sugar. Fold mixture into beaten egg whites and turn into a baked pie shell. Chill thoroughly. Coat with meringue or whipped cream.

It's not always necessary to bake a pie in order to serve pastry. There's a banana puff dessert that can be very popular if you enjoy this fruit, and it's topped off with a meltingly delicious sauce.



Mix sparingly when making pastry and don't get too ambitious. This applies also to rolling dough, which should be done in outward directions with very little pressure on the rolling pin.

Banana Puff.

Allow one banana for each serving. Roll peeled banana in sugar and cinnamon and roll in rich pie crust. Bake in a very hot (450-degree) oven for 15 minutes. Serve with the following sauce:

Lemon Sauce.

1/2 cup sugar
1 tablespoon flour
1/4 teaspoon salt
1 cup boiling water or pineapple juice
Juice and grated rind of 1/4 lemon
1 tablespoon butter
2 tablespoons raisins, if desired

Cook sugar, flour, salt and liquid over hot water for 10 minutes. Add lemon, butter and raisins. Serve hot.

This sauce is also delicious served over baked and steamed puddings. Released by Western Newspaper Union.

To prevent brown sugar from lumping, store it in a damp place such as the bread box. Powdered sugar may be stored in tightly covered tin or glass containers.

Door pockets or shoe pockets hung on the inside of closet doors are excellent for keeping such small articles as whisk brooms and dust cloths in a handy place.

Avoid hard-frozen pieces of fruits and berries in ice cream by allowing them to stand in sugar before adding them to the cream mixture.

Woman's World

Gay Spring Coats for Children Are Easy to Make from Old Wool

By Erta Haley

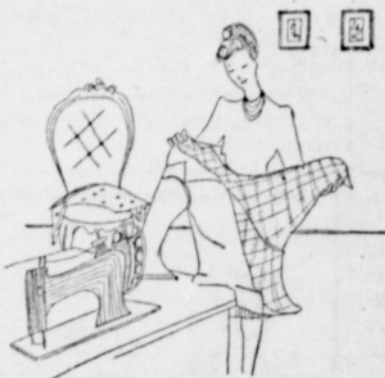
MOST mothers are acutely aware that their youngsters are growing by leaps and bounds, and last spring's coats are woefully unprepared to cope with this year's sizes. If the clothing budget doesn't permit buying material for new coats, then mother had best look to her old pieces of wool for available material.

Grownups' clothing can easily be converted into something useful for the youngsters, but this will take some care and attention. It's not merely a matter of cutting the coat down, but rather of ripping it apart completely, and oftentimes dyeing it into an attractive color for the youngster.

Children are too young and gay by nature to be clothed in somber colored things, so try to make even renovated clothes attractive. A young mother I knew recently made use of her ex-navy husband's "blues" by converting them into spring coats for her two youngsters. On the little girl's coat she added a crisp touch with a white pique collar; and on the little boy's coat she sewed some miniature navy insignia on the sleeves. Both youngsters are delighted with these additions to the wardrobe.

This only goes to prove that even a navy blue shade can be lightened effectively with little crisp or bright touches which take only a few minutes to apply.

If you have pastel coats of your own (or even suits) that have faded,



Use old woollens for making...

plan to dye them into bright colors which are particularly attractive on the younger set.

Don't become so beset with your cleaning and laundering problems that you shy away from gay, bright things for the children. We don't want the youngsters to look like miniature wise old owls even if we have a little more cleaning to do.

Fitting is Important

For Children

I've emphasized this point before, but I'd like to mention it again. Never make things too large for the children, thinking they will grow into them. Little girls will look like dolls if they are dressed in short, perky dresses and coats, and little boys look all the more masculine if their clothes are of a proper length—not an inch or two too long.

Of course you may make large hems on coats and such so they will last longer, but the point is, don't make them long to begin with. If you do so, the child will dislike the garment so thoroughly by the time he really fits into it, that he will refuse to put it on unless there's a major battle every time you insist on his wearing the garment.

Try to make fittings as brief as possible, as it becomes tiresome for the little folk to stand still for a lengthy period. Have all your equipment handy, set the children on a stool or table to make the task

Be Smart!



Wear the flowers and discard the hat, if that's your mood! The flowers, colorful as life and twice as large, are anchored to a wisp or band of a brim—that's the lovely head-dress fashion that is becoming more and more important.

Fashion Flashes

Two-tone corduroy ensembles are very popular for the younger set and may be made at home now that more materials are reaching the stores.

Some of the smartest hats are in tones of wheat. This is a shade that may be worn with anything, but is very effective with black lace or green velvet bows.

Some of the shades of white you see will border on beige, especially in hats. If they are in straw, you'll like those trimmed with pink roses.

If you're looking for something new in a spring hat, consider the popular half hat with gay flowers. If the hat is taffeta, you might carry out the theme with taffeta cuffs or puffs on your gloves.

Sunbonnet Sue



This little lady is all ready for the sun and beach with this sunsuit and bonnet outfit made at home. Gathering in bloomer fullness is no problem if you use the gathering foot attachment for the sewing machine, according to directions by local sewing center experts.

easier for yourself, and work quickly if you would avoid a trying time.

Children's clothes are primarily simple, but they may contain one or two little details to make them look even more attractive.

Straight-Line Coats

Easiest to Adjust

Coats which have simple straight lines—those of a boxy style, for example—are preferred by many mothers because they are easy to adjust from time to time for length. Children do not get broad as fast as they grow in height, so have plenty of hem to let down as time goes by. Double-breasted coats for both girls and boys are popular, too, because these follow simple, straight lines and look good on the youngsters. Having no belt, there is no belt line to be a problem when lengthening the coat.

Tailoring is easy on these small clothes because there is not as much to do as on a larger garment.



Spring coats for youngsters.

Use basting generously, particularly when applying the sleeves to the armholes and press and fit carefully after this is done to make certain the garment will give comfort.

The edges of the collar and lining may be taped. Interfacing helps in giving a tailored look if you have planned pointed lapels on the coat. Baste the canvas to the collar.

Youngsters' coats do not have to be lined for warm weather wear but they do hang better when lined. If you do not line them, finish the edges by binding them with matching tape rather than using the pinking shears. Coats such as these receive too much wear to withstand much tossing around unless finished properly.

If you want to make a little princess style coat for daughter, it will need a little more work and tailoring than the straight line models, but the attractive garment will repay every care. Select a pattern and fit it carefully before cutting the woolen material.

The linings of these coats should be sturdy as they will need to take a lot of wear. A closely woven cotton and rayon fabric will give good wearability, provided it is sewed and fitted carefully to the coat.

All buttons should be sewed securely, and buttonholes must be finished carefully so they will not fray after a few wearings.

SEWING CIRCLE PATTERNS

Warm Weather Togs for Tots Button-Trimmed Daytime Frock



1605
1-6 yrs.

Practical Outfit

A DAINTY little trio for sunny weather playtime. Your young daughter will look adorable in this wing sleeved dress trimmed with colorful ric rac. A pert bonnet shades her face prettily—brief panties complete this practical outfit.

Pattern No. 1605 comes in sizes 1, 2, 3, 4, 5 and 6 years. Size 2, dress, 1 1/2 yards of 35 or 39-inch; bonnet, 1/2 yard; panties, 1/2 yard.

Cap-Sleeved Frock

SO SIMPLE and charming, you'll want several versions of this cap sleeved frock that opens down one side. Buttons arranged in three make a stunning finish—a narrow belt ties softly on one side. Wear it everywhere with pride.



Brass is meant to be shiny. Keep yours bright by cleaning with a mixture of equal parts of flour and salt and enough vinegar to make a smooth paste.

It takes a lot of paint to cover bricks because they are porous and soak up the linseed oil. The first coat should be permitted to dry for a week or ten days before the second one is applied.

When hanging clothes in the yard, borrow your son's express wagon. Put the clothes-basket in wagon and pull it along as you hang clothes. Save unnecessary steps and strenuous lifting this way.

For a rainy day. Clean out bureau drawers occasionally and throw away worn-out and unnecessary items.

A rip-saw should be held at an angle of 60 degrees for best results.

At 12 months, the average child may be expected to have a vocabulary of three words. At 18 months, the child should know 22 words and at 24 months will have a vocabulary of about 270 words. But don't try to push him. This may give rise to serious disorders later.

Choose colored thread slightly darker than the fabric on which it will be used. Then, when stitched in place, it will appear to match the fabric.



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1 egg 1 cup sifted flour
1/2 cup grated raw apple 2 1/2 teaspoons baking powder
1/2 teaspoon salt

Blend shortening and sugar. Add egg; beat well. Stir in apple, Kellogg's All-Bran, and milk. Let soak until most of moisture is taken up. Add sifted dry ingredients to first mixture. Stir only until flour disappears. Fill greased muffin pan two-thirds full. Bake in moderate oven (400° F.) about 30 minutes. Makes 12 muffins. You'll want to make them often.

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