



To avoid injury to hands, sand down rough edges of tool handles which get splintered.

Play It Safe in Your Workshop

Photos: Orlando from Three Lions

DAD IS in the basement with power tools. Mother and the children wait anxiously. What will emerge—a cabinet or a casualty, a rack or a ruin? In many cases, the do-it-yourselfer produces more harm than handcraft, although he uses some of the safest tools designed. What he doesn't use is common caution. By following these safety tips, though, the home handyman will get less service from his medicine chest and more from his workshop.

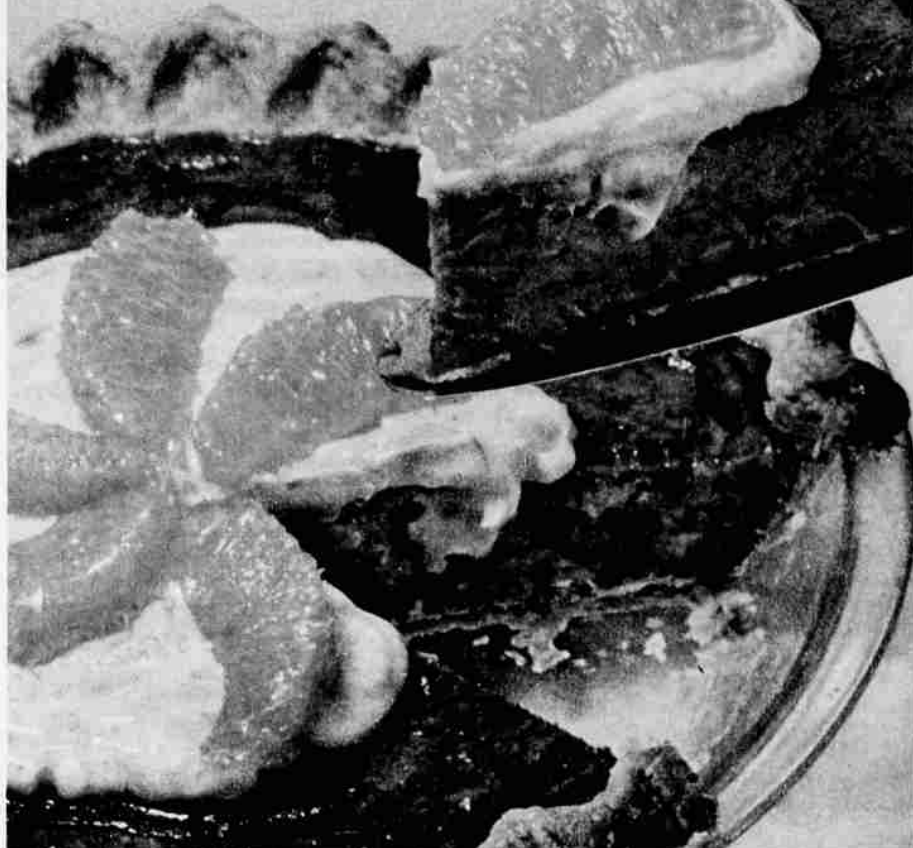


Chuck key should be hung from its machine by wire, should never be left in keyhole.



Clean up sawdust and splinters at once, to save machine and remove hazard to hands.

New for the holidays! Orange-Glazed Pumpkin Pie!



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ORANGE-GLAZED PUMPKIN PIE

One 9" Unbaked pie shell. Preheated 375 degree oven.
FILLING: 2 cups canned pumpkin (1 #303 can) 1 tablespoon grated orange rind
1 cup light brown sugar, firmly packed 1½ teaspoons cloves
¼ teaspoon salt 1½ teaspoons cinnamon
2 eggs ½ teaspoon mace
1½ cups evaporated milk ½ cup boiling water

Mix together thoroughly pumpkin, brown sugar, salt, eggs, and orange rind. Combine spices and add boiling water to them. Stir into pumpkin mixture. Gradually stir in evaporated milk until well blended. Pour into pie shell. Bake in a 375 degree oven for 50-55 minutes.

GLAZE: ¼ cup orange juice 2 tablespoons water
4 teaspoons cornstarch 1 tablespoon grated orange rind
¼ cup sugar Dash of salt
½ cup evaporated milk

Heat orange juice. Mix cornstarch and sugar, adding water to make a smooth paste. Gradually stir into orange juice. Add orange rind and salt and cook, over low heat, stirring constantly until thick and clear. Cool slightly. Stir in evaporated milk. Spread in the center of cooled pumpkin pie. Garnish with fresh orange sections if desired.