



JUICY, delectable fresh plum pie is a dessert worthy of the name. Because the thickener is quick-cooking tapioca, the juiciness and flavor remains true to the fruit's own goodness. Photo and recipe are courtesy of General Foods Kitchens and the product used is Minute Tapioca.

FRESH PLUM PIE

Plums are in the market now, flaunting their royal scarlet and purple beauty on the vegetable counters; lending their decorative charm to colorful fruit bowls in many a home. Even the folksy little prune plum with its soft blue skin is lovely to look at and utterly delicious in sauces, puddings and pies.

The plum crop is below average this year, so it will be well to enjoy them while we may. One of the best possible ways to do that is to bake them into a pie. We have one for you today worthy of the finest plums—a treat to see and taste.

It's a pie that can be made with either red or blue plums, and, because the thickener is quick-cooking tapioca, the juice will remain clear and bright, the flavor true goodness.

The pie crust . . . and doesn't it make your mouth water to look at it? . . . is made by the "water-ship" method. It's a technique that insures a perfect crust every time, flaky, tender and crisp.

Get out your loveliest china and silver, fill up the fruit bowl with fresh, sweet plums, and make it a plum good evening by serving a fresh plum pie.

PLUM PIE
3 tablespoons quick-cooking tapioca
1 cup sugar (half white and half brown)
1/2 teaspoon salt
1/2 teaspoon cinnamon (optional)
3 cups sliced fresh plums
"Water-Whip" Pastry for two-crust 9-inch pie
1 tablespoon butter
Combine quick-cooking tapioca, sugar, salt, and plums, and set aside.

"WATER-WHIP" PASTRY
1/2 cup Spry
1 teaspoon salt
1/4 cup boiling water
1 tablespoon milk
2 cups sifted all-purpose flour
Place shortening and salt in mixing bowl. Add water and milk. Whip with fork until liquid is absorbed and smooth mixture is formed. Add flour, stirring quickly into a dough. Shape into a ball. Roll half of pastry 1/8 inch thick between pieces of waxed paper. (Lay waxed paper on slightly dampened surface.) Remove top piece of waxed paper from rolled pastry. Invert pastry and line a 9-inch pie pan. Peel off remaining waxed paper. Trim pastry at edge of rim. Roll remaining pastry 1/8 inch thick between waxed papers. Remove top piece of waxed paper. Then cut several 2-inch slits or a fancy design near center of pas-



Here are those dishes the man of the family loves to make—and eat. Outdoor cooking at its finest. Recipes are in the Cookbook section of the

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In The **SUNDAY**
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A Beauty War Against The Heat

Because sweating and sweltering are a beauty threat—heaven forbid—Max Factor reveals his strategy of waging a cold war against the heat. Here are his 10 successful tactics:

1. Eat less. The more fuel (food and drink) the body consumes, the more heat it will generate.
2. Drink more water and fruit juice but less alcohol. Factor reminds you that your body has no other way of handling those martinis except to burn them up.
3. Hoist your hair, even if you have to braid it and wrap it around your head. But, he says, that's hardly likely in this day of soufflé coiffures as short as a poodle's curls. If you're a headache-band addict, switch from velvets to nets or chiffons.
4. Being clean is a twin sister to feeling cool, but a tepid bath will further that aim far better than a cold shower.
5. Change your shoes twice a day; stockings, too.
6. When feet roll over three times and played dead, spraying your stockings feet—no harm at all to nylons—with Foot Light, a cooling icy spray, released from a handy-to-carry can will bring them

back to life.

7. If you use an electric fan, turn it so that it blows against a wall, where it will circulate air, not at you, where it won't.
8. When skin feels sweltering, lave it with icy cologne, kept in between times in the refrigerator.
9. Don't wear constricting clothing: Belts, bands, beads around the neck. The summer is the time, says Factor, when you ought to appreciate wearing a free and easy chemise.
10. Wear a light make-up. The more veil-like the film of foundation, the cooler you'll be and the less masked your face will look.

FRUIT CUP
Use the piece of watermelon that is left over from dinner by cutting out the ripe center with a melon ball cutter (or your smallest measuring spoon) and covering with pineapple juice. Place in the refrigerator in a covered jar to serve as a fruit cup for the next day's lunch or dinner. It is refreshing and tastes like sheer luxury.

there's only one **SKIPPY**

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Sunblest **Apple Sauce** 2 1/2 tin 25c

Gerber's Strained **Baby Foods** 3 cans 25c

Hoody's **Peanut Butter** 1-lb. jar 49c

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BUNS Package of 8 32c
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PET EVAP. MILK 2 Tall tins 29c
COFFEE Encore lb. 69c
CAMAY 4 new colors 3 bars 29c

Karo Imitation Maple Syrup 12-oz. bottle 23c

Mayonnaise Durken's 24-oz. freezer jar 55c

Garden Fresh VEGETABLES

Lettuce head 10c

BANANAS 2 lbs. 29c

U.S. No. 2 **Potatoes** 10 lbs. 29c

Cabbage lb. 5c

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