THE ANSWER TO A HOSTESS' PRAYER.
(See Recipes Below)

TAKE A PEEK AT YOUR PASTRY

Many a cook who shines brightly at cake-baking sadly admits that she doesn't have the knack of making flaky, melt-in-the-mouth pastry. She feels that it is something she can't help, like the color of her eyes or her hair. But a careful look at her pie crust through a magnifying glass or microscope often gives a clue as to what is the matter.

Flaky pastry is made up of many, many thin layers of dough separated by long, thin air pockets or spaces formed when the layers of fat and flour are separated by steam during the baking.

Part of this flakiness depends upon the manner in which the fat is cut into the flour and part upon the handling of the dough. If a part of the fat is rubbed in with the fingers or a pastry blender, until it is in very small particles and is evenly distributed throughout all of the flour; and if the remainder of the fat is cut in so that it is in fairly large pieces about the size of navy beans or peas, then the crust has an excellent chance of being both tender and flaky. The large pieces of fat separate the flour into layers, while the small particles tend to make the dough more tender.

If all the fat is distributed in small particles the crust is apt to be "crumbly" rather than flaky.

To this fat and flour mixture is added the water, a procedure which is best accomplished with a fork.

The dough is worked lightly together into a ball so that it can be rolled out. Overhandling at this point foreshadows a tough crust, yet the dough must be kneaded enough so that it will stick together and form a smooth sheet under the rolling pin. A slightly richer formula—a proportion of ½ cup of fat to 1 cup of flour instead of the usual ¼ cup of flour to 1 cup of fat, makes it possible to handle the pastry dough more without toughening it appreciably.

Orange Meringue Pie.

1 cup sugar
5 tablespoons cornstarch
¼ teaspoon salt
1 tablespoon shredded orange peel
2 cups orange juice
3 egg yolks
1 tablespoon butter
2 tablespoons lemon juice
Orange pastry pie shell
3 egg whites
6 tablespoons sugar
1 orange

Mix sugar, cornstarch and salt, add orange peel and juice and cook in double boiler until thickened, about 15 minutes. Add beaten egg yolks and cook 2 minutes. Remove from heat and add butter and lemon juice. Cool. Pour into 9-inch Orange Pastry pie shell. Cover with meringue, made of egg whites beaten stiff with sugar. Brown in moderate oven (325 degrees Fahrenheit) for about 15 minutes. Decorate top of pie with sections from orange. Peel fruit with sharp knife, removing skin and inner membrane down to juicy meat. Cut out on each side of dividing membrane and lift out section by section.

Deep Dish Apple Pie.
(Serves 6)

1½ cups sugar
2 cups apples (sliced thin)
½ cup water
¾ cup raisins
½ cup orange juice
1 teaspoon orange rind (grated)
1 teaspoon cinnamon
¼ teaspoon cloves
1 cup walnut meats (chopped)
¾ cup general purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1 egg

Combine 1 cup sugar, the apples, water, raisins, orange juice, orange rind, cinnamon, cloves and cook over a low flame for about 15 minutes. Remove from fire and add nuts. Pour into a shallow greased baking dish. Mix following ingredients lightly with a fork: the flour, remaining ½ cup sugar, baking powder, salt, and the egg and sprinkle over apple mixture. Place in a moderately hot oven (375 degrees Fahrenheit) and bake for approximately 30 minutes.

Orange Pastry.

1 cup sifted flour
2 teaspoons sugar
½ teaspoon salt
1 teaspoon shredded orange peel
6 tablespoons shortening
2-3 tablespoons orange juice (about)

Sift flour, sugar, salt. Add orange peel. Cut shortening in coarsely. Add gradually just enough orange juice to bind dough together. Roll pastry out thin and line pie plates. Bake in hot oven (450 degrees Fahrenheit) for 15 minutes. (Makes 9-inch pie shell.)

Individual Chess Pies.
(Makes 7 tarts)

½ cup butter
1 cup sugar
3 egg yolks
1 whole egg
1 cup raisins (coarsely chopped)
½ cup nuts (coarsely chopped)
2 tablespoons lemon juice
3 egg whites
½ teaspoon salt
6 tablespoons sugar

Cream butter until soft and light. Add sugar gradually, creaming until mixture is fluffy. Beat together egg yolks and whole egg with rotary beater. Blend with creamed mixture and then add raisins, walnuts, and lemon juice. Place mixture in top of double boiler and cook over boiling water, stirring constantly until thick, about 25 to 30 minutes.

When filling has thickened fill individual baked pastry shells (3½ inches in diameter across top). Beat egg whites until foamy, then add salt and sugar gradually, and continue beating until meringue will stand in stiff points. Place tarts in moderate oven (350 degrees Fahrenheit) for about 10 minutes or until lightly browned.

Make pastry using one cup flour for tart shells.

Horn o' Plenty Pie.
(Makes 2 9-inch pies)

1 9-ounce package mincemeat
1½ cups water
3 tablespoons sugar
1 cup canned pumpkin
½ teaspoon salt
1 teaspoon ginger
½ teaspoon cloves
2 teaspoons cinnamon
3 eggs
1 15-ounce can condensed milk
½ cup water

Break mincemeat into pieces, place in saucepan, add water and sugar. Bring to a boil and boil 1 minute. Cool. Thoroughly mix pumpkin, salt, spices, eggs condensed milk and water. Add cooled mincemeat and blend thoroughly. Pour into unbaked 9-inch pie shells. Bake in hot oven (450 degrees Fahrenheit) 10 minutes, reduce temperature to moderate (350 degrees Fahrenheit) and bake about 35 minutes longer, or until filling is set.

Toasted Coconut-Butterscotch Pie.

1½ cups light brown sugar
¾ cup bread flour
¼ teaspoon salt
¾ cup cold milk
2 egg yolks
2¼ cups scalded milk
1 teaspoon vanilla extract
Coconut

Mix sugar, flour and salt. Add cold milk slowly. Blend until smooth. Beat egg yolks slightly and add to first mixture. Add the scalded milk slowly. Place mixture in double boiler and cook, stirring constantly, until the mixture thickens. Remove from heat. Add vanilla extract and pour into baked pie shell. Cool. Just before serving top with whipped cream and sprinkle with toasted coconut.

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FIRST AID to the AILING HOUSE

by Roger B. Whitman

(© Roger B. Whitman—WNU Service.)

Closing a Summer House.

WHEN closing a house for some time in cold weather, there are several precautions and preparations to be made. The following are some of them: water supply pipes should be thoroughly drained. First, shut off the water, then open all faucets. Water supply pipes should be disconnected at the point where water enters the house. Some of the pipes may still contain water, however; for there are apt to be places where a pipe sags, from which water cannot drain out. These places should have the water blown out by an air pump applied to the different faucets.

A quart or two of kerosene should be poured into each sink, washbasin, and other plumbing fixtures to fill the traps. The kerosene will not freeze, and sewer gas will be prevented from entering. Remove as much water as possible from toilet bowls with a sponge before pouring the kerosene. Syphon jet toilets have cavities containing water that cannot be removed with a sponge; these should be emptied with a syringe.

Hot water or steam systems should be drained and left empty. If there is a wet return passing under the floor, this should be disconnected, for it will not empty through the boiler drain-cock.

Empty or take away any bottles containing liquids that might freeze. Clear out all food and garbage.

Roll up your rugs with plenty of moth crystals and moth balls inside, and wrap tightly in heavy paper. Cover the furniture, and put moth crystals and balls on the seats of upholstered chairs and sofas. Blankets and woolen clothing should be put in tight chests, preferably lined with sheet metal, with plenty of moth crystals and balls. A pound or two of the crystals and balls scattered in each room on furniture and on the floor will discourage mice, chipmunks and other small animals.

Cover the top of the chimney with a box, securely fastened on, to keep out birds and small animals, and for protection against moisture.

Shutters should be tightly closed and fastened, and windows without shutters should be boarded up.

Be sure that all fires are out, not even a spark remaining.

It would seem hardly necessary to say that no pets should be left behind. Don't forget to lock all outside doors. Notify the milkman, iceman, newspaper delivery service, and local police.

Slate Mantel Facing.

Question: I have three slabs of one-inch polished slate, set in as a mantel facing. Insofar as I am able to determine, these slabs are not keyed into the masonry, and I don't see how the smooth surface offers any bond for the mortar. The problem, therefore, is to avoid disaster with the first fire. I propose to drill through the slate and secure the slabs at top and bottom with anchors and screws. If I use a carborundum drill or burr, should the drilling be wet or dry?

Answer: I would not deface the slate by having screw heads showing on the surface. It is probable that the mechanic who set the slate in place has erected the facing according to the usual practice. The slate slabs are usually made up with dowels embedded in the back. When the slate is set in place, the dowels are anchored into the masonry of the fireplace, and the slabs are cemented in place. Drilling should be wet.

Leaking Windows.

Question: My house is brick, not yet a year old. Windows are steel casements, with cast cement sills. Water leaks around windows so badly that plaster is discolored. How can this be prevented? Steel windows are rusting.

Answer: Leakage is most probably through the joint between the casement frame and the brickwork, and can be prevented with caulking compound, forced in with a caulking gun. Should the joint be covered with a wood moulding, which is likely, this should be taken off to expose the joint, and to permit the compound to be forced in. On returning the moulding to position, it should be on a bed of caulking compound, for final assurance that the joint is tight.

Kinds of Wood.

Question: Where can I get information on the different kinds of wood used in a home workshop?

Answer: You can get booklets from the National Lumber Manufacturers association, Washington, D. C. There is a chapter on this subject in the book "Home Craftsmanship" by Emanuele Stieri. The makers of tools for home workshops issue booklets that include this subject, which can be had from tool dealers or direct.

Patterns SEWING CIRCLE

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Ask Me Another
A General Quiz

The Questions

1. Who fixed the mean length of the year at 365¼ days and decreed that every fourth year should have 366 days?
2. How much of the world's railway mileage is in the United States?
3. Who holds the record for the longest cabinet service?
4. How large was the Continental army in the Revolutionary war?
5. How many Presidents died on July 4?
6. Does the starfish travel far?
7. Which of the following is a prime number—7, 10 or 22?
8. How does the moon compare with the earth in size?

The Answers

1. Julius Caesar.
2. Thirty per cent.
3. James Wilson, who was secretary of agriculture from 1897 to 1913.
4. Army records show that 528,274 regulars and volunteers fought in the Revolutionary war.
5. Three Presidents—John Adams, Thomas Jefferson and James Monroe.
6. The farthest distance ever traveled by any starfish is approximately 5,000 feet.
7. Seven. It is divisible by no number except itself and one.
8. The moon is one-fourth in size. Its diameter is about 2,000 miles, the earth's about 8,000 miles.

IT IS A JOLLY WORLD

Wading In

"Can I see Mrs. Dobson?" asked the charity collector.

"I'm sorry," replied the maid, "but Mrs. Dobson can't see you now. She is in the middle of a plate of soup."

More Carefully!

He was rather small, and had been used to sleeping with a nightlight in the room, but his parents had decided that he must start sleeping in the dark. When his mother put out the light, he asked, plaintively:

"Must I sleep in the dark tonight, mummy?"

"Yes, darling," was the reply, "you are getting a big boy now."

"Well, may I say my prayers over again?"

Some men smoke impromptu cigarettes—the kind you pick up as you go along.

Agreeable

Prof. Bjorn—Mr. Dzudi, what is your idea of civilization?

Dzudi—It's a good idea, Prof, and I think somebody ought to start it.

For His Comfort

Stranger (savagely)—You're sitting on my hat, sir!

Old Gentleman—So I feel, sir! And I hope in the future you will wear soft hats, and not these hard-brimmed abominations.

Soon to Know

Sergeant—Hi, you can't go in there.

Private—Why not?

"Because that's the general's hut."

"Then why has he got private on the door?"

"Stop asking why. Do you think I'm a fool?"

"I don't know yet, I only came here yesterday."

By All Means

An ambitious young man heard of the death of the junior partner of a big firm. Being full of self-confidence, he hurried to the offices of the firm, whose senior partner was a friend of his father's.

"How about my taking your partner's place?" he asked.

"Excellent!" said the senior partner. "If you can fix things with the undertaker."

Opposite Poles

The North and South poles not only vary in geology, temperature and plant and animal life, but also in the number of hours of daylight and darkness in every year. At the North pole, the sun is above the horizon 186 days and below it 179 days, thus making the "day" seven days longer than the "night." At the South pole, the opposite exists, "night" being seven days longer than "day."

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A Good Name

Good name, in man or woman, is the immediate jewel of their souls—Who steals my purse steals trash; but he that filches from me my good name, robs me of that which not enriches him, and makes me poor indeed.—Shakespeare.

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Star Gazers

No one sees what is before his feet: we all gaze at the stars.—Cicero.

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