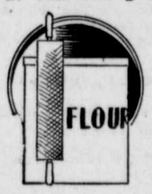
Household News By Eleanor Howe

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 ⅓ 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)
⅓ 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.

(Released by Western Newspaper Union.)

Sportlight by Grantland Rice

PASADENA, CALIF.—A tall, willowy figure drifted recently across the California scene. He was headed for the solace of the South Seas to ponder his problems and adjust himself to a strange future he had never considered a year ago.

Grantland Rice

One of the top stars of his profession, one of the smartest, this adjustment will call for exchanging an annual salary of $35,000 a year for a pay check calling for $30 a month. And this is to happen after one of the greatest years he had ever known. I'm speaking of Hank Greenberg of the Detroit Tigers.

There is a big difference in what the owner of a big league ball club can pay an outstanding star and what our Uncle Sam can afford to offer a private soldier. In this case the difference happens to be 100 to 1 if you happen to get the wrong number in the draft.

Greenberg, for example, is older than either Bobby Feller or Joe Louis, who are not exactly starving. The spin of that draft wheel happened to cost him $35,000 a year—which is the way it should be and has to be in an existence which is now a trifle cock-eyed.

Long Hank was on his way to Honolulu when I ran across him inspecting the floral beauty of Santa Anita before taking a chunk of the Pacific in his stride.

Okay by Hank

"As you know," he said, "I have a low draft number and I may be called in June or early July. Which is all right with me. From the way things are moving there may be a lot more of us called out by then than many people figure today."

Hank is already looking in the old P. of C., sometimes known as the pink of condition.

"This season," he said, "I hope to be in the best early season shape I have ever known. I may not have many weeks to travel, so I can't afford to waste any time getting started. I ought to be in good shape, anyway, to play on some army team."

There is a good chance that by next summer army competition in baseball will be quite sharp. And there will be loud cheers from any division or corps that happens to bag the tall Tiger.

"We'll have a tough job this season defending our title," Greenberg said. "The two toughest opponents we must face should be New York and Cleveland. Bob Feller can make almost any team look good, but Cleveland has more than Feller. Don't forget Boudreau and Mack at short and second.

"The Yankees are sure to be better than they were a year ago when they got away badly. Their young pitchers will be ready to pick up where the veterans begin to leave off. Through 1940 they had become fed up with too much winning. You know that can happen.

"While I still think New York and Cleveland are the teams to beat, the White Sox won't be far away and you'll see a much better team in Fred Haney's St. Louis Browns. The Red Sox must still get better pitching. Aside from that they can play with anybody."

About the Tigers

"What about the Tigers?" I asked Greenberg.

Hank grinned. "We were picked to finish fifth or sixth or maybe seventh last April in the South," he said. "Still we won the pennant. I'll tell you why. I think we had the finest spirit I've ever seen in baseball. We hustled through every inning of every game we played. There was no time out for intermissions.

"Don't forget we still have a good pitching staff coming on, headed by Buck Newsom and at least three or four fine young pitchers. We still have Rudy York's hitting and his greatly improved play at first. We have three infield veterans left who will be just as good as they were a year ago. Why? Because they are ball players at heart—because they have brains and spirit. They are not through."

"Suppose you are called away early in June?" I asked.

"The Tigers are no one-man team," Hank said. "I'm just another fellow out there, doing the best I can. You can never tell in baseball. Don't sell us too short."

Hank Greenberg is something more than a fellow who bats over .340—who drives in from 150 to 180 runs a year—who can shift from a fine first baseman to a fine outfielder in one quick season.

"Not only as a ball player," Fred Haney of the Browns told me, "but in the way of spirit. I'd like to have nine Greenbergs on my team. I remember one year when he hit camp ahead of schedule. He asked if it would be all right to take a workout. He worked three hours a day, when he didn't have to work a single minute."

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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. Dzudl, what is your idea of civilization?

Dzudl—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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