Household News

by Lynn Chambers

THE BRIDE LEARNS TO COOK
(See Recipes Below.)

EASY AS PIE

No sooner are you back from your honeymoon than the business of planning menus, marketing and cooking for two begins!

In your capacity as chief cook, you're sure to find the task of preparing three meals a day a real challenge. Of course if you've had little past experience in the culinary field, there'll undoubtedly be at least one batch of "heavy" biscuits, a "fallen" cake or two, and even burnt toast . . . but don't let mistakes bother you too much . . . and he'll soon be "crowing" about your So-o-o Good Meals!

Because I'm convinced that the ability to make really good pie is a highly desirable quality for any young woman to possess, especially a new wife, I'm presenting a few pie recipes for you to try in your leisure moments.

If he likes desserts at all (most men adore them), try your luck with lemon-chiffon, chocolate, rhubarb or even Spanish cream pie . . . And, if you're careful to follow the foregoing suggestions, he won't be able to resist that second piece!

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I've captioned the column Easy As Pie . . . which perhaps gives an erroneous impression. Easy to eat, yes, but not always easy to make. Pastry is tricky, but once the technique of making it has been acquired, it isn't easily lost.

In making pastry remember these points: (1) unless you are making hot water pastry, have the ingredients for making pie crust cold; (2) cut shortening into the flour, using a pastry blender or fork; or, if you're an experienced cook, and work quickly, blending in the shortening with fingers is permissible; (3) add water sparingly, using only enough to hold the ingredients together; handle dough as little and as lightly as possible after adding water; (4) roll out the dough on a lightly floured board or on a heavy canvas; (5) cover the rolling pin with a child's white cotton stocking—with the foot cut off—and flour it lightly; and (6) place the dough loosely in the pan to help prevent shrinking.

Plain Pastry.

2 cups flour
½ teaspoon salt
⅔ cup shortening
Ice water (about 6 or 7 tablespoons)

Sift flour once before measuring. Sift together flour and salt. Cut in shortening with two knives or pastry blender, making coarse pieces. Add as little water as possible to make dough stay together. Divide into parts large enough to make one crust and roll out on a well-floured board with as little handling as possible.

***Chocolate Pie.**

Plain pastry
2 squares unsweetened chocolate
3 eggs
1 cup cream
1 cup sugar
2 tablespoons soft bread crumbs
½ cup chopped walnuts

Line a pie pan with plain pastry and pinch with fingers to make a fancy edge. Cut chocolate in pieces and melt over hot water. Beat eggs well, and add sugar, bread crumbs and melted chocolate. Mix well. Pour into the pie pan. Bake in a hot oven (375 degrees F.) for 20 minutes, or until filling is firm. When cold, sprinkle with chopped nuts. Spread with whipped cream and decorate with whole walnut kernels.

THIS WEEK'S MENU

Little Dinner for Two
Cube Steaks With Tart Dressing
Potato Sticks Butter Lima Beans
Bread or Rolls
Green Salad
*Chocolate Pie Coffee
*Recipe Included

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Just because it's summer, don't stop pie baking . . . merely change the kind of pie you serve. Spanish Cream pie has everything for a successful summer dessert—it's quivery, cool, delicately flavored.

To make the filling and pastry really boon companions, substitute orange juice for the water in the pastry. A half teaspoon of grated orange rind added to the flour for the pastry will give a special fragrance to it.

Spanish Cream Pie.

1 tablespoon unflavored gelatin
½ cup cold milk
1½ cups scalded milk
2 egg yolks
⅓ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
2 egg whites
1 baked pastry shell

Soften the gelatin in the cold milk 5 to 10 minutes. Dissolve over hot water, stirring constantly. Meanwhile, prepare a soft custard of the scalded milk, yolks, sugar and salt. Combine hot custard and hot dissolved gelatin. Cool slightly, add vanilla, then fold in the stiffly beaten whites. Chill until quite syrupy. Pour into pastry shell. Let set before serving. Yield: 6 servings.

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Sometimes it is fun to change the flavor of pastry by adding an extra ingredient or two to the recipe. Cheese pastry, for example, is wonderful for apple pie. Grated cheese is mixed with the flour. A half cup of grated yellow cheese is enough for the standard recipe.

Spiced pastry is excellent for fruit pies, particularly peach, apple and apricot. Cinnamon and nutmeg, and perhaps a touch of cloves, are the spices to use. A teaspoon each of sugar and cinnamon and a fourth teaspoon of cloves will spice a batch of pastry. A little sugar also may be added.

Crumb Pastry.

2 cups crumbs, rolled fine or ground
½ cup melted butter

Blend butter and crumbs. Line pie pan by firmly pressing in mixture about one-fourth inch thick. Be sure to have it extra thick where sides of pan join. Bake in a 375- to 400-degree oven for 10 minutes. This pastry may be made of graham crackers, vanilla or chocolate wafers or ginger snaps.

And last but not least here's a recipe for the pie that still leads other meal sign-offs by a wide margin.

Apple Pie.

4½ cups apples
¼ teaspoon nutmeg or cinnamon
1 teaspoon butter
⅛ teaspoon salt
1 cup sugar

Line plate with pastry. Pare, core and slice apples. Mix sugar, salt and spice; put part of sugar in bottom of plate filled with apples. Cover with remaining sugar. Dot over top with bits of butter. Moisten edges of lower crusts; put on upper crust and press edges firmly together. Place pie on bottom shelf or rack in oven and bake in hot oven, 450 degrees F., for 10 minutes, then reduce heat to 325 degrees and bake until fruit is tender and juice begins to boil through perforations in crust.

(Released by Western Newspaper Union.)

LYNN SAYS:

I want to pass on to you newlyweds some tips for homemaking that have the approval of hundreds of cooks, mothers and housewives . . .

Tin or aluminum frying pans will wear better if cold water is not poured into them while they're hot.

Boiling a new rope clothes line for a few minutes in soapy water softens it and lengthens its life.

A round whisk broom serves as an excellent clothes sprinkler. It gives a fine spray, sprinkles evenly, and saves time.

Grease spots may sometimes be removed from wallpaper with a piece of blotting paper held against the spots with a warm iron.

In planning meals, bacon should be considered as fat rather than meat, because it contains so little protein.

The Washington MERRY-GO-ROUND

By DREW PEARSON & ROBERT S. ALLEN

Washington, D. C.

NEW LEND-LEASE SUM

The new lend-lease appropriation that has been tentatively agreed on by inner advisers is $5,000,000,000.

With the $7,000,000,000 voted by congress several months ago, this would make a total of $12,000,000,000 for aid to the democracies. Yet this stupendous sum is still considerably short of what was originally proposed, also of what probably will be ultimately required.

It's a White House secret, but the first lend-lease program submitted added up to $19,000,000,000. This was slashed to $9,000,000,000 by the army and navy and then still further cut to $7,000,000,000 by the budget bureau. The last figure was approved by the President and sent to congress.

One reason for the new appropriation is that many of the original price estimates have been found to be far too low, particularly in the case of planes, ships and guns. Rising costs, due to changes in construction, more expensive new models, and increased production charges, made it impossible to contract for these items at the original estimates; and more money is needed to fulfill the program.

Another reason for the lend-lease boost is heavy outlays for repairs on battle-damaged British warships, of which a number are now in U. S. yards. This type of aid is running into big money.

Most important, however, is the urgent need for expansion of the whole aid-democracies program. Britain, China and the other Axis foes require increased assistance to meet the greatly enlarged resources of the Nazis brought by their conquest of Europe.

Today they must stand off not only the industrial power of Germany, but also that of France, Belgium, Holland, Rumania, Hungary, and other Nazi victims. So if Britain is to continue fighting she must secure much more help from the United States. Without such aid she will quickly be overwhelmed.

Red Tape-itis.

While most of the $7,000,000,000 lend-lease money has been allocated, some $500,000,000 earmarked for new armaments plants is still lying around idle. And close to $4,000,000,000 of other defense appropriations for new plants also is twiddling its thumbs while army supply brasshats and OPM chiefs, enmeshed in coils of red tape, are stalling around.

It takes from 8 to 15 months to erect these plants, so this delay in getting construction started means a serious crimp in the defense program.

Chiefly to blame are army supply brasshats, who are inadequate to handle the colossal task thrust on them, but so jealous of their bureaucratic powers that they won't let anyone else tackle it. OPM heads are champing at the precious time being wasted, but lack authority to override the army and haven't the gumption to raise a row.

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WILL DAVIS

The country doesn't like strikes any more than it likes war, but the war has brought out many men of stature, and the strikes have brought out William H. Davis, new chairman of the National Defense Mediation board.

Actually Davis is no "war baby," but a veteran who has been working at labor mediation for many years. Still it was settlement of the Allis-Chalmers strike that first won him national attention.

By profession Davis is a patent lawyer, with offices in New York city. On the very next day after the Allis-Chalmers triumph, he appeared before the U. S. Supreme court, his hair no more unruly than usual, to argue a patent case. He makes his living from big-money firms, but he has a strong liberal viewpoint toward labor.

When a committee of congress asked him what he thought of a bill to outlaw strikes, he said, "When you pass compulsory legislation, you make the working man a slave, and there is no use producing defense materials for a nation of slaves."

There are a lot of odd pieces in Davis' life. He was born in Bangor, Maine, schooled in Washington, D. C., is a member of New York's swanky Downtown Athletic club, a labor sympathizer, founder of the Grand Central Art galleries, father-in-law of Argentine diplomat Alonzo Irigoyen, and careless with his clothes.

One phrase-maker says Davis has "the face of a kindly bulldog." Another "the face of a tired trombone player." Not many faces would answer to that. Davis is easy to spot in a crowd.

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MERRY-GO-ROUND

¶ Employees of the British Purchasing mission leaving the elevator at their offices are confronted with this sign: "The existence of the British Empire depends on YOUR effort. Chins up—There Will Always Be an England."

¶ Since checking booths were installed at Capitol entrances, police daily turn up some fresh oddity. One day a sea captain's wife, accompanied by six wide-eyed youngsters, left a large bundle of sailors' hardtack biscuit.

PATTERNS
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Barbara Bell Pattern No. 1359-B is in sizes 12, 14, 16, 18 and 20. Corresponding bust measurements are 30, 32, 34, 36 and 38. Size 14 (32) dress requires 2⅞ yards 36-inch fabric, bolero jacket 1⅛ yards. Ric-rac outline takes 4 yards. Pattern is complete with sew chart. Send order to:

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Rastus Had Just Gone Through the Preliminary

"Rastus," said the judge, "you are accused of disturbing the entire neighborhood on Tuesday night. And this is not the first complaint. What have you got to say for yourself?"

"Well, suh, judge, it was this here way," said Rastus. "Me an' Lucy had an argument. She called me a lazy loafah, an' I clap her down flat. Up she hops an' smash a plate on mah head an' drop me flat. Den I rise up an' welt her one wid a chair; an' den she heave a hot tea-kettle at me."

"I see," said the judge, "and then what happened?"

"An' den," said Rastus, "we gets mad an' starts to fight."

ASK ME ANOTHER ?

A Quiz With Answers Offering Information on Various Subjects

The Questions

1. What baseball player had the highest lifetime major league batting average?
2. Of all metals, which is the most malleable?
3. What century often is referred to as the Age of the Enlightenment?
4. Which continent is the largest?
5. What is a guerdon?
6. How do carillons differ from chimes?
7. What occupation did Francis Scott Key, writer of the "Star Spangled Banner," follow?
8. How long did the strike of the bakers of Colmar last?
9. According to Homer's story, for whom did Penelope wait faithfully for 20 years?

The Answers

1. Ty Cobb (Cobb, .367; Speaker, .345; Ruth, .341).
2. Gold.
3. Eighteenth century.
4. Asia.
5. A reward.
6. Carillons differ from chimes in that their bells are stationary, not swung, are tuned chromatically instead of diatonically, and contain at least 25 bells in order to have two complete octaves in semitones.
7. Lawyer.
8. That of the bakers of Colmar, Germany, begun in 1495, is believed to be one of the longest. Disgruntled over the loss of their regular place in the Corpus Christi procession, they did not go back to work for 10 years.
9. Ulysses.

True Freedom

There are two kinds of freedom—the False, where one is free to do what he likes, and the True, where he is free to do what he ought to do.—Charles Kingsley.

Life to Enjoy

Whosoever enjoys not this life, I count him but an apparition, though he wear about him the sensible affections of flesh.—Sir Thomas Browne.

Without Bounds

I should always be poor were I to open a door to the passions. Avarice, luxury, ambition, know no bounds; cupidity is a fathomless abyss.—Petrarch.

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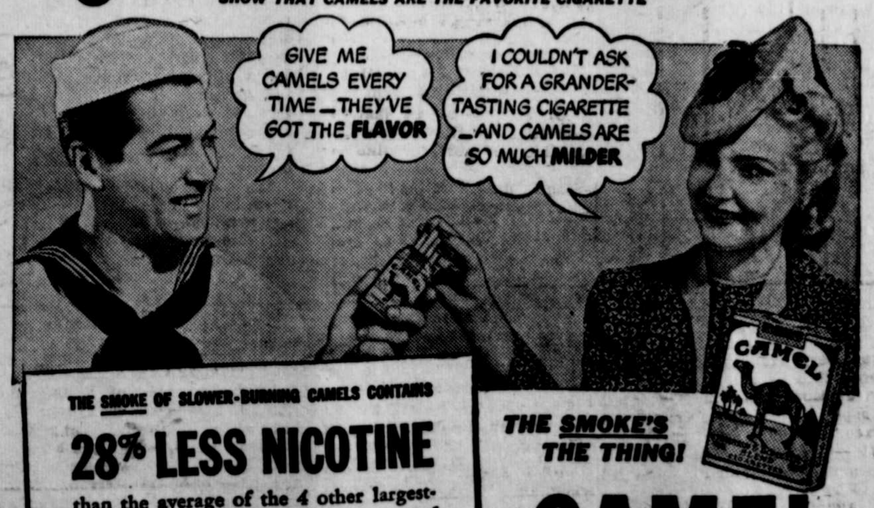
REPORTS FROM NAVY CANTEENS (AND ARMY POST EXCHANGES, AS WELL) SHOW THAT CAMELS ARE THE FAVORITE CIGARETTE



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