



Blue Ribbon Dessert . . . Lemon Custard Pie (See Recipes Below)

This Week's Menu

Baked Stuffed Pork Heart

Fried Hominy Green Beans

Waldorf Salad

*Lemon Custard Pie

gree oven for about 15 minutes or

until meringue is lightly browned.

like an orange-lemon flavored cake

-made with only one egg but per-

Honey Orange Cake.

2 cups all-purpose enriched flour

½ cup finely shredded orange peel

1 teaspoon grated lemon rind or

Cream shortening. Add sugar

gredients thoroughly (flour, soda, baking powder and salt); add orange

peel. Combine orange juice and fla-

voring. Add dry ingredients and or-

ginning and ending with flour mix-

ture. Spread in well greased pan.

(Mixture is quite thick.) Bake in a

moderate oven (350 degrees) about

45 minutes. Let stand 6 to 8 minutes

before removing from pan. Serve

plain, iced or with hot fruit sauce,

A trifle that isn't a trifle is this

orange dessert-if you want some-

thing pretty special for that day of

a special dinner. This is simple for you can use leftover cake or sponge

Orange Trifle.

(Serves 6)

1 tablespoon enriched flour

Cut cake into small pieces or split

lady fingers and fill dessert dishes

oughly. Add hot milk slowly, cook

over hot water until thick, stirring

constantly. Cool promptly. Add salt

and flavoring. Pour over cake. Chill

Getting eggs and milk into the

diet in sufficient quantity to meet

the body's demands sometimes presents a problem but not if you include a delightful honey custard for

Baked Honey Custard.

8 tablespoons strained hones

honey. Beat eggs and add hot milk,

stirring mixture rapidly. Add salt

and mix well. Pour into buttered

custard cups. Dust lightly with cin-

namon or nutmeg. Set cups in pan

of warm water and place in oven.

Bake in a slow (325-degree) oven

until knife comes out clean when in

serted in custard. Remove cups

from pan of water immediately

Cake Making? Bread Making? Cookie Baking? Budget Fixing? Housekeep-

ing? You name the problem and explain it. Miss Lynn Chambers will be

glad to give you expert advice if you

write to her, enclosing a self-addressed,

4 cups scalded milk

Nutmeg or cinnamon

4 to 6 eggs

Serve hot or cold.

1/4 teaspoon salt

Cake or lady fingers

3 tablespoons sugar

2 cups scalded milk

1 teaspoon flavoring

1/8 teaspoon salt

about half full.

Pour on as much

orange juice as

cake will absorb.

Prepare a cus-

tard as follows:

Blend eggs, sug-

ar, flour, thor-

Orange juice

2 eggs, beaten

warm or cold.

cake:

2 teaspoons baking powder

If it's cake you like, then you'll

Honey

Whole Wheat Muffins

*Recipe Given

sonality plus:

½ cup sugar

1/2 cup honey

½ cup shortening

1 egg, well beaten

¼ teaspoon soda

¼ teaspoon salt

¼ cup orange juice

Favorite Desserts

"We like desserts that take fruits, but use little sugar," is the verdict many homemak-

ers give on the dessert problem. g Thus, I'm including in today's column several desserts that take

citrus fruits now in season—fruits that mean quick-pick-up from tiredness because of the good nutritional values.

As regards the sugar question, most homemakers are finding they can spare some sugar for cooking or baking, and that is why our desserts take some of that sweetening.

Don't starve that sweet tooth entirely, for the body needs some carbohydrate foods daily to meet the large demands of daily energy. These dessert recipes are tailormade to fit your budget and demand for sweets.

Pie's a favorite, and especially so when it's made with a cornflake crust and luscious lemon custard filling:

*Lemon Custard Pie.

Crust:

11/4 cups cornflakes 11/2 cups sifted flour

1/2 teaspoon salt 3/4 cup shortening

3 tablespoons water

Crush cornflakes into fine crumbs; mix well with flour and salt. Cut in shortening with pastry blender until mixture looks like cornmeal. Mix with water just to hold together and let stand in icebox for about 2 hours. Roll dough about 1/8 inch thick, line pie pan with pastry and bake in a hot oven (450 degrees) about 15 minutes. Cool and fill shell with:

Lemon Custard: 1 cup milk

% cup sugar

1/4 teaspoon salt

1 teaspoon grated lemon rind

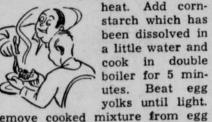
4 tablespoons cornstarch 1/2 cup water

3 eggs, separated

1 tablespoon butter

6 tablespoons lemon juice 6 tablespoons sugar for meringue

Bring milk, sugar, salt and lemon rind to boiling point over direct heat. Add cornstarch which has been dissolved in



yolks until light. Remove cooked mixture from egg yolks and add to well beaten egg yolks. Add butter and lemon juice. Cool. Pour into pie shell. Top with meringue made by beating in 6 tablespoons of sugar into the egg whites, slowly, and whipping until it stands in peaks. Bake in a 300-de-

LYNN SAYS:

The Score Card: Use sauerkraut with pork if you like it. No kraut will be canned, but the USDA is helping producers to put it up in barrels. It's said barrelpacked kraut has a superior fla-

The postman may ring twice but the laundryman can't. Laundries may not deliver clean clothes in the morning and pick up soiled ones in the afternoon. Everything must be done at the same time.

War industries need gas, so it is suggested you save on gas, in every possible way if you are a gas user. Economize it in cooking, water heating and refrigera-

It looks like nationwide graded meat is just around the corner. The only thing holding it back is a shortage of trained government graders. Now, three out of four meat packers use grad-

Uncle Phil

There's the Need

We all rush forward to feed a hungry brother; but how much time do we spend on devising a system under which he won't get

it's usually a dining room window. No wise man ever questions a child in public unless he is sure tus quo ante"? of the answer.

When love takes flight from a window,

Big words in a man's conversation adorn it, if he uses them composer? deftly.

It Never Fails

Tell a man there are 99,000,000 stars and he will believe you. But if a sign says "Fresh Paint," he has to make a personal investiga-

If you can't make light of your troubles, just keep them dark. Little boys who use bad language playing marbles, grow up and play

We don't go to our doctor wholly to be cured. We go to him to be cheered

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Pieces in Violin

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A quiz with answers offering information on various subjects

The Questions

1. What job does Hideki Tojo hold in Japan? 2. What year contains the offi-

cial birthday of the Dominion of Canada? 3. What is the meaning of "sta-

4. What vice president of the United States was a violinist and

5. What is the name of a dock used for holding a ship for cleaning the bottom?

The Answers

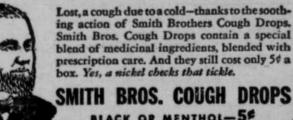
2. The year 1867 (July 1).

4. Charles G. Dawes.

5. A graving dock.

1. Premier.

3. The state existing before.



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