



Pleasant Thought for Pie-Hungry Families! (See Recipes Below)

Lynn Chambers' Point-Saving

Menu

Sliced salami and Bologna

Cottage Cheese - Chive Salad

Green Onions Radishes Celery

Muffins with Raspberry Jam

\*Lemon Chiffon Pie

til mixture begins to set, then break

up while making meringue. To make

meringue, beat egg whites until

fluffy and gradually add remainder

of sugar. Carefully fold meringue

into filling and pile into crumb crust.

Place in refrigerator until well set,

Lime Chiffon Pie: Use lime in

above recipe in place of lemon.

Green coloring may be added to &-

Cornflake Crust

4 cups rolled cornflakes

Roll cornflakes fine. Melt butter

Grandmother's Custard Pie.

3 eggs (or, 6 yolks)

1/4 cup sugar

2% cups milk

1/2 teaspoon salt

1/4 teaspoon nutmeg

Beat eggs slightly, add sugar, salt,

nutmeg and milk. Pour into a chilled

pastry-lined pie pan. Bake in a hot

oven 15 minutes, then in a moderate

oven to finish. Bake until a silver

knife inserted into the custard comes

French Apple Pie.

Make pastry for one-crust pie. Fit

about 2 hours. Serve cold.

1/2 cup butter

¼ cup sugar

tensify the color.

tom of pie pan.

out clean.

into pan and flute

edges. Chill, fill

with apples (for

9-inch pie, use 4

cups sliced ap-

ples, 1 cup sugar.

1 teaspoon cinna-

spoon butter).

Then sprinkle

well chilled.

moistening.

ice water.

ping:

with crumb top-

1/2 cup butter

cately browned. Serve warm.

1 cup flour

1/2 cup brown sugar

apples are done and topping is deli-

Want Good Pastry?

is as good as its crust." No truer

words were ever spoken. Unless the

crust is short, tender and flaky, the

juiciest berries or most luscious fruit

can do nothing for the pie. Here are

1. Keep all ingredients and bowls

The lazier you are, the better the

3. Use a minimum of water for

Two-Crust Pie Pastry.

(Nine-inch)

4 to 6 tablespoons ice water

To make pastry, sift flour once,

add salt and then sift again. Mix

one-half of shortening into flour and

If you wish additional instruction for

canning fruit or berries, write to Miss

Lynn Chambers, 210 South Desplaines

Street, Chicago 6, Illinois. Please en-close stamped, self-addressed envelope

Released by Western Newspaper Union.

2 cups sifted flour

% cup shortening

1 teaspoon salt

An old saying goes that "A pie

mon and 1 table-

•Recipe Given

#### Pies Aplenty

Pies are good eating, even in the warmest weather. And better still, there are pies for every season and every mood.

For summer you may like juicy. luscious berry pies, their gay colorful fillings peek-

ing out of a lattice crust. Or you may take the easy way and prepare chiffon pies, light and airy as a feather, with easy - to - make

crumb crusts that require no baking. Whatever the type, you're certain to enjoy them. Full of the goodness of golden

peaches is this fruity pie: Fresh Peach Pie.

1/2 teaspoon cinnamon

4 cups sliced fresh peaches 1 cup sugar 4 tablespoons, flour

1 tablespoon butter Fill pastry-lined pan with fruit and mix thoroughly. Press event and firmly around sides and both with cinnamon and dot with butter. Cover with a top crust and bake 10 minutes in a 450-degree oven and 30 minutes in a moderate (350-degree)

Any of the berries may be used in this pie as the basic recipe is the same. Try it several times with blueberries, raspberries, blackberries or loganberries:

Fresh Berry Pie. 1 quart fresh berries % to 1 cup sugar

oven. Serve warm.

4 tablespoons flour % teaspoon cinnamon

2 teaspoons quick-cooking tapioca 1 tablespoon butter Fill pastry-lined pan with berries.

Sprinkle with sugar and flour. With half of the berries in the pan, cover with tapioca, then with remaining berries, cinnamon and butter. If the berries are dry. sprinkle with 1 or 2 tablespoons water. Cover with

top crust and bake in a hot oven 10 minutes and in a moderate oven 30 Blueberry Pie: Substitute 11/2 ta-

blespoons lemon juice for cinnamon. Citrus Chiffon Pies are as cool as ocean spray. They are made so quickly, require no baking, and are made-to-order summer desserts:

\*Lemon Chiffon Pie. 3 egg yolks % cup sugar 1/4 teaspoon salt 1 tablespoon grated lemon rind

14 cup temon juice, strained tablespoons lemon-flavored gelatin 16 cup boiling water 3 egg whites 1/4 teaspoon cream of tartar

Cornflake Crust Beat egg yolks with a spoon in top of the double boiler. Stir in onehalf the sugar, then salt, rind and truit juice. Cook over boiling water 10 minutes until mixture thickens

and coats the spoon. Stir hot fruit juice or boiling water into flavored gelatin. Beat with the hot custard. Cool thoroughly un-

this go well with main dish sal-

Don't waste leftover biscuits by making them into crumbs. They're pleasing escorts when served toasted with peanut but-

## GOD IS MY CO-PILOT Col. Robert L.Scott

hose great ambition is to fly, makes is own glider at Macon Ga., pulls off from a roof, and crashes 67 feet to the ground. A Cherokee rose bush probably saved his life. He now goes in for building scale model planes and wins a Boy Scout aviation merit badge. At an auction sale he buys his first plane for \$75. He goes to Ft. McPherson and enlists in the regular army as a private. Winning a West Point competitive exam he is admitted, and in the summer of 1932 after being graduated and commissioned as a second lieutenant of infantry he goes to Europe, which he tours on a motorcycle. He finally arrives at Randolph Field, Texas. This is it.

#### CHAPTER III

Though I had flown before in the prehistoric crates of the past, this fact had nothing to do with whether or not I would get through the course. On the side against me was the fact that during my unsupervised flying I had doubtless developed many faults that were not for the Army pilot to be proud of. In a case like mine, some pilots think they know it all; therefore there is nothing to learn. Others make such an effort to please their instructors that this very eagerness works against them as their own worst enemy-the result of tense-

My case was more of this last order. I knew I could fly the ship but I tried to carry out my instructor's orders even before he gave them. I listened almost spellbound through our oral communications system in that primary trainer-that speaking-tube which we called a 'gosport' and which at best was hard to understand over the rattle of that Wright Whirlwind engine. I used to try to read his mind, execute his every little whim. I even tried to outguess Lieutenant Landon and have the stick and rudder moving in the right direction before he could get the orders out of his mouth.

Now thereby hangs a tale. I was not only trying to look in his rearview mirror and actually read his lips when I couldn't hear through the gosport, but was diligently looking about the sky for other harebrained student pilots. He must have realized my eagerness, for he gave me every break-and for the many boners I pulled I needed lots of breaks.

One day, at a bare four-hundred Like custards? Then you will enfeet altitude, I thought I heard the instructor say, "Okay, Scott, put it joy grandmother's old-fashioned cusin a dive." I peered around first and tard baked right into the flaky crust: then at the nearby ground, for it looked very low to be going into a dive. Then like a flash I thought I understood: Why, he's trying to see if I'm ground-shy-I'll show him I'm

With my teeth clenched and probably with my eyes closed. I pushed that PT-3 into a vertical dive at point-blank altitude. Just as the cotton fields down below seemed about to come right into my lap I felt Ted Landon grab the controls and saw him hastily point to his head with the sign that he was "taking over." We came out just over the mesquite trees, and he roughly slipped the ship into a bumpy landing in a cotton field. Then, while I was trying to add things up and realizing already that I had tied it up again, I saw Ted "y methodically raise his gog, and with great deliberation climb out of the front cockpit. He glared at me but said sweetly enough:

"Scott, what in the g- d- hell are you trying to do-what was that maneuver? I said glide-G-L-I-D-E. Don't you at least know what a Bake 45 minutes to one hour until normal glide is in all this time?

Weakly I said, "Sir, I thought you said a dive." I could see Ted fight for control; then he told me the next time I had him at an altitude so low, not to attempt to think but just try to keep the ship straight and level.

On another day, after about two weeks of instruction, we had been making only take-offs and landings, and I knew the time was approaching when I would solo. As usual, 2. Don't work over the piecrust. that realization made me more and more tense as the end of the period neared. On the take-offs I'd tense up and forget all about holding the nose straight, and on the landings I'd jerk back on the stick instead of easing it slowly back into the approach to landing stall. All I could and prove to the world that we can do all of this by ourselves.

Around the field in traffic I couldn't hold the correct altitude, and my incut into mixture finely. Add re- structor was cussing a blue streak. mainder of shortening and cut into He'd yell about my having graduatflour until mixture has the ap- ed from West Point and say that he knew I was supposed to have some Blend lightly, using just enough brains but he hadn't been able to water to hold mixture together. Roll find them. After each bumpy landon floured cloth and fit to pastry tin. ing he'd look around at me and hold his nose-that was symbolic enough for me. I finally bounced into another landing that nearly jarred his teeth out. Then, as usual, he showed what a prince of a fellow he shortening and 2 to 3 tablespoons was, and showed me that an instructor had to become accustomed to students' making mistakes-knowledge which stood me in good stead years later when I became an in-

The story thus far: Young Robert Scott, | ments had come. As he leaned over | the Monday morning flying period. ship for the Form One, the timebook always carried in Army ships. I saw only his hand and thought he was offering to shake hands with me. So I grabbed the hand and the girl, in the forty-seven hours shook it. He just grinned and growled:

"With landings like those I can do you very little good, and I'll be damned if I'm going to let you kill me. Do you think you can take this thing around the field all by yourself and get it back down?"

"Yes, Sir," I yelled. "Then take it around and make

a landing as close to me as you

I had never felt so good. Taxying out I could see the world only in a rosy light. My head was really whirling. Pointing the ship into the wind, I over-controlled into a normal student takeoff and was in the air. Honestly, the living of this life was wonderful-here I was an actual Army Pilot with my own ship, and up here free from the shackles of the earth. I envied no one. Circling in traffic I'd "get my head in the clouds" and gain or lose altitude but that didn't matter. I was solo-

Then, at the fourth leg of my traffic pattern, I began my glide in towards Lieutenant Landon. By the gods he had said, "Land as close to me as you can," and I was surely going to make that ship stop right by him-I wouldn't have my instructor being ashamed of his student. Even before I got to the moment to level off, I could see that I would land right on top of him. But



Gen. C. L. Chennault, who was Colonel Scott's superior in Burma and China.

the Lieutenant was running, throwing his parachute away just to get clear of a student who had really taken him literally.

Anyway, I missed him and plunked the ship into the ground after levelling off too high. Well, I held it straight and there was no ground - loop. As it stopped I breathed again, and I could feel the smile that cracked my face. A pilot! I had landed the ship and it was actually in one piece!

Looking back over my shoulder I saw Lieutenant Landon. He was just standing there about half a mile away. Then I made another mistake. He raised his hands and I thought he waved me in-I didn't know until the next day that he had been shaking his fist at me for trying to land right on him.

So I taxied in, never giving a thought to how my instructor was going to get in with his chute-you see, Randolph is a big field and I had left him more than a mile from our hangar. I had parked the plane and was in and beginning to dress when I began to realize what I had done. Looking out the window I could see him trudging across the hot soil of Texas, in the sun, with ships landing all around him. My Lord, I had tied it up again! I tried to get my feet back into my flying-suit, tripped and fell, got up and ran out of the hangar door. I guess I was going to take the ship and taxy out and pick him up. But I had lost again—the ship was being taken from the line by the next student. I just stood there with sinking heart as he came up. But he didn't even look my way, except to do was day-dream about: Here we say, "It's kinda hot out there." Then are, Scott, just about to take over he just glared and threw his chute in his locker.

Well, I nearly worried myself to death that night. I knew he'd more than likely tell me after the next day's ride that I was the damnedest student he'd ever seen, and that I didn't have a prayer of making a pilot. But next day he didn't say a word. All day I started to go over and tell him how sorry I was, but I guess I didn't have the nerve.

During my flying training, I had girl trouble, too. You would no doubt call it "trouble," but I knew it was the real thing. I had a Chevrolet then, and every week-end I just had to see my girl, even if she did live over thirteen hundred miles away in Georgia. To get to see her, I would drive that thirteen-hundredodd miles to her college or her home in Fort Valley, spend anyfront seat, taking his parachute with | with her, then jump back in the him, and I knew the moment of mo- | car and drive madly for Texas and

my cockpit and reached inside the I always had to delay my start until after Saturday morning inspection. That meant that I had to average just about fifty-four miles an hour, even counting the time I saw that I had from after inspection on Saturday to flying time at eight o'clock Monday mornings!

Week-end after week-end I drove madly across the South from the middle of Texas to the middle of Georgia. On one of these cross-country dashes, I weakened and was fool enough to ask the Commandant of Student Officers if I could go to Atlanta. I can still see and hear Capt. Aubrey Strickland saying, "Atlanta what?" And me meekly replying, "Atlanta, Georgia, Sir." He just said, "Hell, no," and I turned and walked from his office with the good intention of obeying the order.

But within the hour I had weakened. I filled my rumble-seat tank, which held fifty-five gallons of fuel, and was off to see ber for the short time available. 'Yes, she was, and still is some \$171.) On the return trip I burned out two bearings near Patterson, Louisiana. Jimmy Wedell, one of the well-known speed flyers, helped me to get it fixed after I explained the predicament I was in. But even with five of us working on the number one and number six bearings of the Chevy, I was twelve hours late getting back to Randolph Field.

As I walked into the bachelor officers' quarters that I shared with Bob Terrill, I expected any minute to hear the sad news. But I was too afraid to ask for details, so I just waited for Bob to say, "You are to report to the General tomorrow for court martial for A.W.O.L. in violation of specific instructions." Finally he put down his letter writing, looked at me almost in disgust, and broke out:

"Scott, you are the damned luckiest man that ever lived! You didn't get reported today. No! This is the first time in the history of Randolph Field that it's been too cold to fly. And it wasn't only too cold to fly, it was too cold to have ground school, because the heating system had failed. We haven't flown today, we haven't been to ground school. So they don't even know that you've been over there to see that girl." In all of these trips to see my

over in Georgia, I drove 84,000 miles. I wore out two cars-and you'll probably agree that her father had full right to say to her: "Why don't you go on and marry him? It'll be far cheaper than his driving over here every week-end."

When I had finished Primary and Basic training at Randolph, I almost let down my hair and wept, though, on the day that Commandant of Student Officers called over and said that now I could have permission to go to Georgia, to see my girl. I thanked him and went.

Well, when graduation came at Kelly and I had those wings pinned on my chest, I had the wonderful feeling that I had gone a little way towards the goal I wanted. I was at last an Army pilot. Never did the world seem so good. And then out of a clear sky came orders for me to go to duty in Hawaii. That was pretty bad because I wanted to get married before I went out of the country, and as yet the girl hadn't gotten her degree from college. Probably if I had gone to Hawaii. I would have figured out some way to have flown a P-12 back over every week-but I didn't have to do it

The Chief of the Air Corps came down a few days later and I waited until he had had lunch in the Officers' Mess. Then I walked over and said, "General, can I ask you a question?" "Sure, sit down," he said, and I told him the whole story -and I made it like this: "General, I know that I'm supposed to go where I'm sent because I'm in the Army, but I've got a girl over in Georgia, and I think I can do a lot better job wherever you send me if you can give me time to talk her into marrying me." He didn't appear to be very impressed at first, but he took my name and serial number, and two or three days later, when he got back to Washington, I was ordered to Mitchel Field, N. Y.

As I drove my car towards my first tactical assignment I kept reaching up to feel my silver wings on my chest-I wanted to prove that it wasn't a dream. This was what I had been working for since 1920. Now I was actually riding towards the glory of tactical Army aviation.

I recall that I had just about completed the trip to Long Island. when something happened that will keep me remembering the fall of

Just before I reached the Holland Tunnel, I was suddenly forced to the curb by three cars all bristling with sawed-off shotguns and Tommyguns. I jumped out pretty mad, but saw that many guns were covering me and that it was the police. They looked at my papers, but said anyone could have mimeographed orders. They searched the car and me, took down the Texas license number, and even copied the engine Lieutenant Landon got out of the | where from ten minutes to two hours | number. All the time I tried to talk with the flashlights in my eyes. (TO BE CONTINUED)

### PATTERNS SEWING CIRCLE



Town Cottons

As sophisticated as can be and yet pleasingly simple and

charming-a cool midsummer aft-

ernoon frock with the new, loose

over-the-shoulder short sleeve, a

long and lovely neckline ending in

Mrs. Jones Found That

She Spoke Out of Turn

Mrs. Jones went shopping. When

she returned, she saw that men

from the telegraph company had

arrived with their van outside her

house. There they were, to her

disgust, with a pole and a hole in

the ground. She proceeded to tell

How dared they put up a pole

right in front of her house. The

property would lessen in value.

The foreman let her have her

"I'm very sorry, madam," he

head for about five minutes. Then:

said, politely, "but we're not put-

ting the pole up. We are taking it

away. It's been standing in front

Nets of Spider Silk

Giant spiders spin the silk which

natives of the Coral Sea islands in

the Southwest Pacific use to make

of your house for two years!"

She was going to complain.

of 39-inch material.

them all about it.

nets to catch fish.

TRY this costume in shocking

pink, fuschia or a violet-joned cotton-all colors which are highstyle this summer. The smartly fitted jumper dress becomes a perfect midsummer street costume when the jacket is added.

Barbara Bell Pattern No. 1955 is designed for sizes 11, 13, 15, 17 and 19. Size 13, dress, requires 2½ yards of 39-inch material; bolero, 1 yard.

a big bow of the dress material. Due to an unusually large demand and current war conditions, slightly more time Barbara Bell Pattern No. 1987 is de signed for sizes 12, 14, 16, 18, 20; 40 and 42. is required in filling orders for a few of the Size 14, kimono sleeve, requires 3% yards most popular pattern numbers Send your order to:

#### SEWING CIRCLE PATTERN DEPT. 530 South Wells St. Enclose 20 cents in coins for each pattern desired. Pattern No......Size..... Address .....

### Shanghai Kelly

Few persons ever shanghaied more sailors than Shanghai Kelly. who kept a notorious saloon on the San Francisco water front in the 1870s, says Collier's. Yet no one ever saw a drugged seaman carried out of the place.

All Kelly's victims were thrown down chutes that landed them in waiting boats beneath the building.



Buy War Savings Bonds

# ATHLETE'S FOOT NEWS



**"80.6% of sufferers showed** CLINICAL IMPROVEMENT

after only 10-day treatment



Poster D. Snell, Inc., well-known consulting chemists, have just completed a test with a group of men and women suffering from Athlete's Foot. These people were told to use Soretone. At the end of only a en-day test period, their feet were examined by a physician. We quote from the

"After the use of Soretone according to the directions on the label for a period of only ten days, 80.6% of the cases showed clinical improvement of an infection which is most stubborn to control."

Improvements were shown in the symptoms of Athlete's Foot-the itching, burning, redness, etc. The report says:

"In our opinion Soretone is of very definite benefit in the treatment of this disease, which is commonly known as 'Athlete's Foot'."

porize! Get SORETONE! McKesson & Robpins, Inc., Bridgeport, Connecticut.

So if Athlete's Foot troubles you, don't tem-

Bit of All Right: Baking powder biscuits are extra special when sprinkled with orange or lemon or cinnamon sugar before baking. Biscuits dressed up like

ter or citrus marmalade.

Lynn Says

# pearance of coarse meal.

One-Crust Pies. The method for making one-crust pies is similar to the two-crust type, but the ingredients are as follows: 1 cup flour, 1/2 teaspoon salt, 1/2 cup

Fruit cups are best when chilled thoroughly. Try this combination: Cooked prunes, canned yellow cling peaches, orange segments, peach syrup, honey and lemon