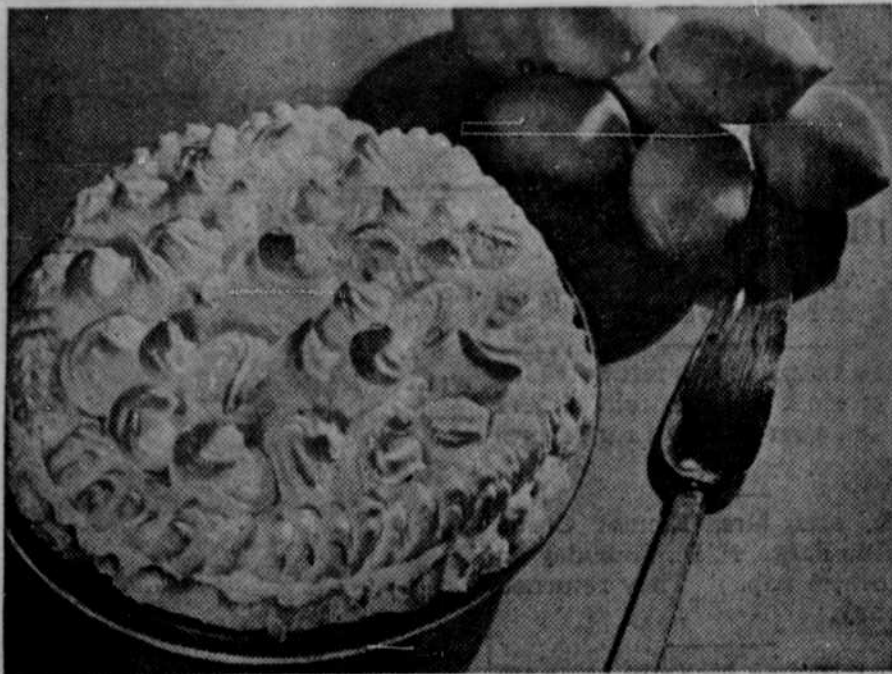


Household News

by Lynn Chambers



PIE PERFECTION—A WINNER EVERY TIME
(See Recipes Below.)

AMERICA'S FAVORITE DESSERT

Confess now, how often would you turn down a tart lemon pie, a deep-dish apple pie, or a juicy cranberry one with the bright berries peeking out of the lattice crust? Not often, I imagine, or pie wouldn't be our country's favorite dessert. So here's to pie, favorite at dessert time or at a bakery sale, made in big tins or as individual servings:

***Lemon Angel Pie.**
(Makes one 8-inch pie)
4 egg yolks
¼ cup sugar
¼ cup lemon juice
1 tablespoon butter
2 egg whites, stiffly beaten
Cream egg yolks and sugar together. Add lemon juice and cook in double boiler until thickened, stirring often. Add butter. Remove from heat and fold in beaten egg whites. Pour into a baked pie shell. Top with meringue and brown in moderate (325 degrees) oven for 15 minutes.

Meringue.
2 egg whites, beaten until frothy
4 tablespoons sugar
1 teaspoon lemon juice
Add sugar gradually to egg whites and continue beating until egg holds up in peaks. Fold in lemon juice.
Any pie is as good as its crust, and if you've mastered the art, your pies will always be something to come back for. A good crust is tender, short, flaky, well flavored and smart enough to stand by itself. If you make a crust to be filled, cool the filling before it comes in contact with the crust so you won't have soggy pie.

Flaky Pie Crust.
2 cups flour
¾ cup shortening
¼ teaspoon salt
About ¼ cup ice water
Mix and sift flour with salt. Work in shortening using pastry blender, fork, knives, or fingertips, until mixture appears crumbled. Moisten with water until dough just holds together and cut to fit pie tins. This makes enough for a double crust for a 9-inch pie tin. For a one-crust pie, use: 1 cup flour, ½ cup shortening, ¼ teaspoon salt, and 2¼ to 3 tablespoons water.

Delicious Rhubarb Pie.
1½ tablespoons quick-cooking tapioca
1½ cups sugar
¼ teaspoon salt
1 teaspoon grated orange rind
1 tablespoon melted butter
4 cups cut rhubarb
1 pie crust
Combine ingredients and let stand 15 minutes. Line a 9-inch pie with pastry rolled one-eighth inch thick. Allow pastry to extend 1 inch beyond edge. Fold edge back and fill with rhubarb. Bake in moderate oven for 45 minutes.

Coconut Custard Pie.
(Makes one 9-inch pie)
2 egg yolks
1½ cups milk
½ cup sugar
¼ teaspoon salt
2 teaspoons gelatin
¼ cup cold water
Soak gelatin in cold water. Cook egg yolks, milk and sugar in double boiler until thick and pour over gelatin. Add vanilla, and pour into pie shell. Bake in moderate oven for 45 minutes.

THIS WEEK'S MENU

- For Your Bakery Sale**
Pecan Rolls
Holiday Fruit Scones
*Lemon Angel Pie *Apple Pie
Devil's Food Cake
Silver Moon Cake
Cornflake Filled Cookies
Brownies
*Recipe Given

of pastry strips across top. Flute rim with fingers. Bake in hot oven (450 degrees) for 15 minutes; then decrease heat to 350 degrees and bake 30 minutes longer.

Apple Pie.
1 recipe flaky pie crust
2 pounds cooking apples
1½ cups sugar
2 teaspoons cinnamon
2 tablespoons butter
1½ tablespoons cornstarch
Pare, core, and slice apples. Mix with sugar, cinnamon, and cornstarch. Fill pie tin which has been covered with crust and dot fruit with butter. Lay on top crust which has been pricked with a fork, and flute edges. Bake 45 to 50 minutes in a moderate (350-375 degrees) oven.

Tang and color are this cranberry pie's delectable recommendations, so make enough to have seconds. You can have your vitamins, too, for cranberries are an excellent source of vitamin C, necessary for teeth and bones, and also a fair source of vitamin A which promotes appetite, stimulates growth, and makes for general well-being. Make it with a criss-cross crust and you'll come in with top-honors:

Spicy Cranberry Pie.
(Makes one 9-inch pie)
1 recipe pie crust
4 cups cranberries
2½ cups sugar
2 tablespoons lemon juice
Grated rind of 1 lemon
1 teaspoon cinnamon
¼ teaspoon ground cloves
1½ tablespoons cornstarch
½ cup water
Wash and pick over berries. Bring to a boil with the water, add sugar, boil gently, being careful not to break berries. Boil 5 minutes, remove from fire, cool, and add lemon juice, rind, and spices. Fill unbaked pie crust, cover top with strips, and bake 30 minutes in a hot (400 degrees) oven.

There are pies in which you bake just the crust, pies in which you bake crust and filling, and other pies which you don't bake at all. In this latter class are those pies whose crust is placed in the icebox to cool, then filled with filling and cooled until set. Here's a pie with crust, rich and crumbly, a filling that really melts in your mouth:

Coconut Custard Pie.
(Makes one 9-inch pie)
2 egg yolks
1½ cups milk
½ cup sugar
¼ teaspoon salt
2 teaspoons gelatin
¼ cup cold water
Soak gelatin in cold water. Cook egg yolks, milk and sugar in double boiler until thick and pour over gelatin. Add vanilla, and pour into pie shell. Bake in moderate oven for 45 minutes.

Officers of the nurse corps have a rank somewhat comparable to male officers—they can order the arrest of a recalcitrant soldier—but their pay is less and they are carried as "singles," that is, they are not allowed allowances or pensions for families.

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WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON
(Consolidated Features—WNU Service.)

Blocked Channel With Hobson, He Now Clears 'Em
NEW YORK.—Back in the days of toothpick shoes, peg-top pants, the guards-back play, and "label" heads in newspapers, a young man was drummed to fame in a modest 14-point cap italic headline—but a line which was quite a splash in those days. It was:
"Heroism of Cadet Powell."

Young Joseph Wright Powell, not long out of Annapolis, had commanded the little steam launch that tagged into the channel of Santiago harbor the Collier Merrimac, sunk by Richmond Person Hobson to block the escape of the Spanish fleet. The launch attracted heavy fire from the shore forts, as Cadet Powell searched for Hobson and his men, and his commander was highly praised for his skill and courage. He went back to Oswego, N. Y., married a hometown girl and swung into an illustrious career in and out of the navy.

Four decades later, Joseph Wright Powell, special assistant to Secretary Knox, is busy, not obstructing but clearing a channel, as he helps bring through this swarm of novel little "sea otter" freighters to get food and war gear to England. He is a director of the newly organized government-sponsored company, which will rush construction on the revolutionary little ships. His participation, linked with that forgotten headline, gave, to this department at least, a sense of historic continuity in our common enterprise, at a moment of great participation and controversy—"participating and continuous" as the life-insurance policies say.

Mr. Wright has long been one of America's leading naval architects and shipbuilders, having taken a post-graduate study in naval architecture, after his graduation from Annapolis, under Captain Hobson before their service on the flagship New York. He continued these studies at the University of Glasgow and was assistant U.S.N. naval constructor until 1906, when he withdrew from the navy to take up his shipbuilding career with Cramp's Shipbuilding corporation.

He was president of the Emergency Fleet corporation in 1921 and 1922.

WHO is the highest ranking woman officer in the United States army? Come, come—what! you give up? Well, the answer is Major Julia O. Flikke, superintendent of the army nurse corps, at a time when the corps membership is mounting toward 6,000, with new members being widely recruited and diligently trained to gain the goal of 9,000 set for next June.

The peak of the corps membership in the World war was 24,927. Under the active and experienced command of Major Flikke, the base is being broadened for even a larger membership to meet the requirements of our expanding army.

From her native Verona, Wis., she went to Chicago, married, was suddenly left a widow and prepared herself for nursing at the Augustana hospital, in Chicago. After a post-graduate course in nursing education and administration at Columbia, she returned to Augustana and became assistant superintendent. She "joined the army" in the World war, and served a year in France, a year in China and a year in the Philippines. She was with the Walter Reed hospital in Washington for 12 years, succeeding Maj. Julia C. Stimson, as superintendent of the corps, on May 29, 1937.

Officers of the nurse corps have a rank somewhat comparable to male officers—they can order the arrest of a recalcitrant soldier—but their pay is less and they are carried as "singles," that is, they are not allowed allowances or pensions for families.

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NATIONAL AFFAIRS

Reviewed by CARTER FIELD

One-Third of National Income Will Be Required When Our Defense-Spending Reaches Present Goal . . . Pork Barrel Being Opened.
(Bell Syndicate—WNU Service.)

WASHINGTON.—One-third of every dollar of income—that is, one-third of our total national income—is the rate of expenditure for war purposes which high officials of the administration estimate, will have to be spent when defense spending reaches the present goal.

And this does NOT mean, they hasten to explain, that 33 1/2 cents out of every dollar will be the maximum. What they are talking about is the PRESENT goal. It may be shifted considerably higher by the time it has been attained—in fact probably long before that.

"That's what we will have to do if we really mean what we say, and produce enough to beat Adolf Hitler," one of these officials added. "If we do not mean what we say then we had better do some thinking right now and make the best terms with Hitler we can."

So far, administration officials say, production for war purpose is far from satisfactory by any conceivable standard. It is not as much as we knew it had to be six months ago, whereas six months ago there was no adequate conception of what would be needed.

All of this, it is pointed out, is important not only to the man in the street or on the farm as a patriotic American, it is important to him as a consuming individual. This is true because when we reach the goal of one-third of all our national income being spent for war purposes, that means, roughly, that our standard of living will be reduced a considerable fraction of that amount.

It would be easy to say that the man who has been spending \$180 a month to maintain his family would have to get along on \$120 a month. But this is oversimplified. Perhaps the man has been saving \$20 a month. If he diverts that \$20 a month to buying the baby bonds that will be part of the reduction, and therefore will not affect his spending. Because that \$20 a month will be put into war spending by the government.

Not So Simple

Nor is it possible to make it as simple as this—that one-third of our annual income must be devoted to war expenditures; therefore the man with an income of \$180 a month must give \$60, either in bond-buying or taxes, to the government. It may be that with the rise in prices, which is sure to come, his income will be slightly increased. However, by the same token a rise in prices will mean that the government will have to spend just about that proportion more—in dollars—to get the production now considered necessary for war purposes.

But even if it is not possible to draw an accurate diagram of what will happen in any individual case, it is certain that things will get a lot worse before they get any better.

There is just one element of satisfaction which may comfort the American worker and housewife during the tough period ahead. The tougher it is, the more of our income is devoted to war expenditures, and therefore the less we are able to spend on the things we would like to have, the sooner the war is likely to end—always assuming that we are going to win. Any other assumption, naturally, is unthinkable for Americans, no matter what Lindbergh and the isolationist senators may say to the contrary.

Pork Barrel Is Being Opened

Just as the new excise taxes—fore-runner of the heavier income taxes—begin to bite congress will be pushing through one of the biggest pork barrel bills in the nation's history. Pork barrel it will be in the most vicious sense of the old expression.

"I'll vote for your pork if you vote for mine," is what it virtually makes individual members of congress say to one another. One could substitute "graft" for "pork," though of course there is no thought of individual graft. The "pork," or "graft" is merely federal money to be spent in the districts and states of the individual legislators.

Just another manifestation of the old political doctrine that the congressman who brings home the bacon—the one who is able to pry federal money loose for expenditure in the territory of his own constituents—is the one who gets re-elected. Rather a silly notion, one would think, in a time when our people are about to be taxed to the bone to provide for war expenditures, and when one thinks of most of the pork barrel projects as useless. It is a time when federal funds are being poured into the treasury at a time when the government is borrowing more than

New Set of Tea Towel Motifs



sugar bowl, or salad bowl might be used to adorn the corners of luncheon cloths, while a single flower, leaf and tendril could be placed in napkin corners for a set of distinct individuality. Send your order to:

AUNT MARTHA
Box 166-W Kansas City, Mo.
Enclose 15 cents for each pattern desired. Pattern No.
Name
Address

Irrepressible Small Boy Has Ready Explanation

"Now, children," said the school teacher, after a nature lesson, "I have told you how the new little birds learn to fly. I am going to play the piano and I want you to imitate the little birds' movements with your arms in time to the music."

She sat down at the piano and as the music went on, all the children waved their arms energetically, with one exception, little Johnny.

"Come along, Johnny," said the teacher coaxingly; "why did you not imitate the newly hatched birds as I told you?"

"Please, miss," replied the small boy, "I guess I'm a bad egg!"

View of Life

Life is a fragment, a moment between two eternities, influenced by all that has preceded, and to influence all that follows. The only way to illumine it is by extent of view.—William Ellery Channing.

Next time get the pack with the COUPON on the back

...you'll get a better cigarette. Raleighs are a blend of 31 selected grades of choice Turkish and Domestic tobaccos—made from the more expensive, more golden-colored leaves that bring top prices at the great tobacco sales.

...and valuable premiums FREE! Yes—that coupon on the back of every pack is good in the U. S. A. for your choice of many handsome, practical gifts. Switch to popular-priced Raleigh today and get this smoking dividend. B & W coupons also packed with Kool Cigarettes and Big Ben Smoking Tobacco. For premium catalog, write Brown & Williamson Tobacco Corp., Box 599, Louisville, Ky.

- Military Brush Set. Backs of English tan leather. 7-inch comb. . . 150 coupons.
- Table Clock guaranteed by Hammond. Rare wood panel. 115-v. AC only. 450 coupons.
- Remington Double-Header for non-irritating shaves. 115-v. AC 1000 coupons.
- Onsie Community Par Plate Silverware. 26 pieces and Walnut chest. 800 coupons.
- Lamp with white porcelain base. Maple trim. Shade of parchment. . . 400 coupons.
- FREE! New premium catalog. Full-color illustrations and complete descriptions.

TUNE IN "College Humor" every Tuesday night, NBC Red network

\$500 EVERY WEEK IN PRIZES

WRITE A LAST LINE TO THIS JINGLE

HERE'S WHAT YOU DO
It's simple. It's fun. Just think up a last line to this jingle. Make sure it rhymes with the word "see."
Write your last line of the jingle on the reverse side of a Raleigh cigarette pack wrapper (or a facsimile thereof), sign it with your full name and address, and mail it to Brown & Williamson Tobacco Corp., P. O. Box 180, Louisville, Kentucky, postmarked not later than midnight, October 13, 1941.
You may enter as many last lines as you wish, if they are all written on separate Raleigh cigarette wrappers (or facsimiles). Prizes will be awarded on the

HERE'S WHAT YOU WIN
You have 133 chances to win. If you send in more than one entry, your chances of winning will be that much better. Don't delay. Start thinking right now.

- First prize . . . \$100.00 cash
- Second prize . . . 50.00 cash
- Third prize . . . 25.00 cash
- 5 prizes of \$10.00 . . . 50.00 cash
- 25 prizes of \$5.00 . . . 125.00 cash
- 100 prizes of a carton of Raleighs . . . 150.00
- 133 PRIZES \$500.00

originality and aptness of the line you write. Judges' decisions must be accepted as final. In case of ties, duplicate prizes will be awarded. Winners will be notified by mail. Anyone may enter (except employees of Brown & Williamson Tobacco Corp., their advertising agents, or their families). All entries and ideas therein become the property of Brown & Williamson Tobacco Corporation.

"Ever smoke a Raleigh, friend? It's a milder, smoother blend. Try a pack and soon you'll see"

Lure of Nature
Those who love Nature can never be dull. They may have other temptations, but at least they will run no risk of being beguiled, by ennui, idleness or want of occupation, "to buy the merry madness of an hour with the long penitence of after-time."—John Lubbock.

Relieves NASAL IRRITATION due to colds

When your nostrils become red, irritated, stuffy due to colds or dust, just insert a little Mentholatum in them. Note how quickly it soothes the irritated membranes and relieves the stuffiness. It will also check sneezing. Once you enjoy Mentholatum's comforting relief, you'll always want to keep this gentle ointment handy. In jars or tubes, 30c.

MENTHOLATUM

Forgetting Friends
He who forgets his own friends meanly to follow after those of a higher degree is a snob.—Thackeray.