

Filling:



Angel Food cake with a fruity icing handles your summer dessert problem effectively but doesn't eat into your sugar ration.

Cooling Off

Fruity desserts for summer lend fust the right tartness to the meal and give your menus a nice seasonal note. When fruits and berries are entiful, plan them to go into your first courses, summer drinks, desserts and snacks.

Fruits and berries have a good store of vitamins and minerals which will help

keep your spirits up when the warm weather wants to get you down. Acid fruits such as lemons, grapefruit and or-

anges alkalize your system and help you keep cooler while fruits and berries coming in season will give a delightful note to your menus.

Cakes, pies and puddings come in for their share of attention when Strain and cool, then add orange there are fruit and berries on hand. This angel food cake looks mighty pretty served with fresh fruit or berry icing. The eggs, if removed from refrigerator several hours before using, will beat up more lightly and give increased fineness of grain and delicacy of texture to the cake:

Angel Food Cake. 1 cup sifted cake flour

1¼ cups sifted granulated sugar ¼ teaspoon salt

1% teaspoons cream of tartar 1 teaspoon vanilla

% teaspoon almond extract Sift flour once, measure, add 1/2 cup sugar, and sift together four times. Beat egg whites and salt with rotary beater or flat wire

whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold in peaks, but not dry. Add remaining sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Fold in flavoring. Then sift in about 1/4 of the flour and fold in lightly. Repeat until all is used. Turn into an ungreased 10-inch angel food cake pan. Cut gently through batter with knife to remove bubbles. Bake in a slow (325-degree) oven, I hour or until done. Remove from oven and invert pan 1 hour. Cover with fruit or berry

The repertoire of cherry desserts is an extensive one for there are such things as cherry cobblers,

shortcake, pancakes, fritters, roly poly and pie! If you make the pie with this popular prepared cereal crust you will save time, requires no special 1st part

echnique for making:

Cherry Meringue Pie.

3 cups oven-popped rice cereal 4 tablespoons sugar % cup butter, melted

Boll cereal into fine crumbs; come with butter and sugar, mixing ell. Press mixture evenly and armly around sides and bottom of ple tin. Bake in a moderate oven (350 degrees) for about 8 minutes. Cool before adding filling.

Lynn Says:

Point Wisdom: If you're parting with more red stamps a month than you should, check up on yourself.

Don't buy meat and neglect other red stamp foods. Space out the stamps just as carefully as you figure out the financial end of

Study point values and learn to understand how the system works instead of having the busy butcher explain it to you every time you buy.

Family likes and dislikes are out of place in a wartime budget. Serve low point meats appetizingly cooked.

Buy meats and fats sensiblyas you need them. Buying too much or carelessly storing what you have is sabotage on the home front.

Lynn Chambers' Point-Saving Menus

3 cups fresh cherries, pitted

Combine pitted cherries, 1 cup

sugar, flour, salt and egg yolks.

Cook in double boiler until mixture

is thickened. Pour into crumb pie

shell. Beat egg whites until stiff.

sugar. Spread meringue over pie.

Orange Ice Cream.

Grated rind of 2 oranges

Grated rind of 1/2 lemon

Juice of 4 large oranges

Make a custard of the first four

ngredients as follows: Mix flour,

and add grated lemon and orange

rind. Return to double boiler and

cook until mixture coats the spoon.

juice, cream and beaten whites of

eggs. Freeze. If desired, serve

Sliced Pears in Orange Juice.

(Serves 6 to 8)

21/2 cups fresh orange juice

6 to 8 pears, sliced thin

2 tablespoons powdered sugar

Sweeten orange juice with pow-

Berries are coming in season and

will give a lift to your meals. Cher-

ries go into this pie which is covered

with a meringue to save precious

Sliced Oranges in Orange Sherbet.

(Serves 8)

8 navel oranges

Grated rind of 2 oranges 2 cups erange juice

1/2 cup sugar

1 cup water

¼ cup lemon juice

1 cup sugar

14 cup water

Whites of 3 eggs

For the first part, peel oranges

and with a sharp knife remove all

white membrane. Slice oranges into

sections between skins. Boil sugar

and water together, let cool, then

pour over oranges and let stand in

For second part, boil sugar and

water for 5 minutes, add grated or-

ange rind, and juices. Cool and

Make a meringue for 3rd part by

boiling sugar and water for 5 min-

utes, until it forms a soft ball in

cold water. Incorporate a little into

the beaten whites of three eggs until

all used. Continue to beat for 2

minutes. Cool. Remove top from

mold in which orange ice is packed.

stir in meringue. Serve in large

glass dish with sliced oranges in

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self-addressed envelope for your reply.

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strain. Freeze, in round mold.

2 cups sugar

2nd part

refrigerator.

meringue nest.

with candied orange peel.

1 quart light cream

pint scalded milk

2 tablespoons flour

1 cup sugar

1/4 teaspoon salt

2 eggs, separated

1¼ cups sugar

2 tablespoons flour

1/2 teaspoon salt

2 eggs, separated

ringue is browned.

sugar, salt, and

add milk gradu-

ally. Cook over

hot water for 10

minutes, stirring

from fire and

pour over well-

beaten egg yolks,

occasionally. Take

ready aroused by the fact that Ken has failed his school work and has shown no sense of responsibility. Flicka, the filly, is badly hurt trying to jump the corral Broiled Halibut fence, but even Captain McLaughlin has Creamed Potatoes to admit that she may not be loco after Garden-Fresh Beans all. While Ken is with Flicka in the pas-Green Salad ture he hears cries of pain and finds a neighbor's cow caught in a wire fence. Whole Wheat Rolls He hurries back to the house to get his Raspberries and Cream wire cutters. Beverage

Now continue with the story.

MY FRIEND FLICKA

THE STORY SO FAR: Ten-year-old | down around the end of the house.

"Dad, Flicka-"

by MARY O'HARA

Ken McLaughlin, given an opportunity to

hoose any yearling on his family's Wy-

ming ranch, picks the tilly of a "loco"

adds to his father's anger, which is al-

nare named Rocket. His choice merely

CHAPTER XIII

Ken could hear the sound of the trans-continental traffic. A horn tooting, a car changing gears. The light changed. The shadows fell lengthwise on the grass . . . he had the feeling of going off into a daydream and his eyes wandered . . but he pulled himself back. Flicka

. . . and the cow . . . he was Gradually beat in remaining 1/4 cup caught into the mesh of things . . he couldn't leave them. Way off Bake in a moderate oven (350 deon the road there was a little black grees) 12 to 15 minutes until mespeck-Gus! plodding along, his arms swinging from his wide, bowed shoulders, walking as if his shoes hurt him.

Ken leaped off his rock and shot down the road to meet him. He couldn't stand the lonely waiting another minute.

Ken wanted Gus to examine Flicka immediately, but nothing could deter the Swede from getting back to the bunk house and extricating himself from his city clothes without a moment's delay.

As they walked up the road together Ken told of his day-the terrible things that had happened, Flicka down and hurt somehow, and Crosby's cow with her udder torn to pieces, and how he thought at first the wildcat had attacked her. As he talked he kept looking up at the face of the big foreman. Gus' pale blue eyes, with pupils as small as pin points, were always full of

Ken got supper in the bunk house. and when Gus returned, they ate it together up there; cold beefsteak, boiled potatoes, apple sauce with thick yellow cream.

Gus washed the dishes and Ken wiped them and put them away. Then Gus took out his pipe and lit it, put his old, torn felt hat on his head, and they walked down through the pasture to see Flicka. dered sugar and chill well. Fifteen

Ken carried a can of oats with 1% cups egg whites (10 to 12 egg minutes before serving, peel pears, him, and, halfway down the path, slice thin, and sweeten. Pour juice | began to call the filly's name and over the pears, and serve with to whistle to her.

Suddenly he clutched Gus' arm and stopped walking. He called again - there was an answering nicker! "Oh. Gus-she's calling to me!"

"Yee whiz!" said the Swede, his lips turning up in a smile, "she sure is, Kennie." Ken ran ahead, loping down the

path and calling, "Flicka-Flicka-Flicka-" and an eager whinny came again from the little mare. When Gus reached the nursery.

the filly was sitting up, eating the oats which Ken had poured into her feed box. "Dot's funny ting," said the man

slowly, standing over her. "She's got good appetite. Don't seem sick He sat down on the bank, comfortable again, and glad to be home,

and drew peace into his soul with long quiet puffs of his pipe. "What do you think it is, Gus?" asked Ken anxiously. "Should we

try to make her stand up?" Gus shook his head. "Better wait

till your fadder come home. It might be her back, but sittin up like dot-eatin her oats- I don't know." Ken brought a bucket of water and Flicka put her nose in and

drank. "Ay tink dot smart little filly,"

said the Swede. The family did not get home until after ten. Gus had gone to bed long since, but Ken was waiting for the car on the hill behind the house -he and the two dogs watching the empty road. The sky was crowded

with stars, and the Milky Way so brilliant that it shed a soft light over woods and fields and stream. When Ken saw the headlights of the car, a happy glow went through him. Chaps began to bark, and both dogs got up and moved around

restlessly, wagging their tails and nipping at each other. The car roared up the hill, circled around, came to a stop, and Ken jumped on the running board and stuck his head in the front

His mother's face was right there, smiling at him from under her green turban, and everyone spoke at once. She said, "Hello, darling, here we are-were you lonesome?" while Howard yelled from the back seat, "Gee, you missed it! You oughta seen the wild horse race-three Indians fell off." And his father was looking over the seat, handing Tim the keys of the car, and telling him to open up the back and unload the sacks of potatoes and onions.

"Howard, you help Tim unload and put away the provisions," he added; then turned to Ken. "Ken I want to see you."

"Dad, Flicka-" It was the third time Ken had said it. "Come on." His father's hand fell

Ken stared. "Crosby's cow," said McLaughlin. "We stopped at Tie Siding on

"Ken, I'm proud of you." They

were standing on the terrace, and

Ken, looking up with his mouth open

in surprise, saw his father's face,

tired, but showing his big white

teeth in a smile of pride.

the way home for the mail. Crosby was there getting his mail. He told me how you had cut his cow loose from the wire when her udder was caught, and that Gus rode over and told him."

Ken was getting ready to say, "Flicka," again, when his father lifted one of the boy's hands and held the small, helpless, softness in his own hard fist. "I used to think these hands of yours would never be good for anything. They had as much strength to them as wet spaghetti; but today they manipulated a pair of wire cutters on a cow that was crazy with pain. You never did anything like that before in your life. What made you do it?"

Ken, wondering himself, said, "Well, she bellered so, you could hear something was the matter-I thought it might be the wildcat after her; and I remembered you said it



Gus washed the dishes and Ken

was all mine; and I thought, if it had been Flicka"

"Flicka, eh?" McLaughlin turned away and walked toward the door, still holding Ken's hand in his. "Well. Now what was it you were going to tell me about Flicka?"

Ken rapidly poured out the tale of Flicka's injury and helplessness, and McLaughlin listened gravely.

"How do you know she can't get up?" he asked.

"Because she tries. She gets her head up and makes a sort of scramble, and then falls back again. She acts like she's hurt her back," he added, his eyes devouring his father's face.

"How's she lying?" asked Mc-Laughlin.

"Right on her side, in her place down there," said Ken, and added, "Gus and I didn't try to move her of get her up, we thought you'd know how to do it."

"And I suppose she can't eat," said McLaughlin wearily.

"Oh, yes, she ate her oats." "How?"

"I put the box right by her nose, and she lifted her head up and ate

"All of them?" "Yes. Cleaned them all up. And then I gave her a bucket of water and she drank some." "Can't be very sick then. I'll

wait till morning, Ken." "Oh, Dad, please-" "Shut up!" roared McLaughlin, going toward the door. "Can't a

man ever have any peace? Time you were in bed too-come on." After breakfast next morning Rob

went down to the nursery to see Flicka. Nell left her dishes and went too, with the cat on her shoulder. Howard and Ken were already Flicka had eaten her breakfast

oats and licked the box clean. She lifted her head with ease, she whinnied now and then, but she would not get up. Rob's observations were always

made rapidly. He said, "Stand back, all of you-I'm going to roll her over to the other side.' Flicka was lying on her left side.

He went behind her, leaned over, got hold of her left legs, one in his left hand, one in his right, then, backing off, he gently hauled her over until she was lying on her right side.

The filly immediately made a scramble, using her two forelegs and the left hind leg to push with, on his shoulder and pushed him and got up. Everyone laughed.

Flicka stood calmly in the center of the group, and when Ken went to her head and put his hands on either side of her face, she remained quiet.

"Nothing wrong with her back," said McLaughlin. "It's her leg. That right hind leg. She couldn't use it to push with, and, lying on the left side, she couldn't get up without it." "But she's been using it, Dad,"

said Ken anxiously. "Yes. It was all healed up, but look at it now. It's swollen. That means infection, and it hurts her worse than it did at first. Look, she's not bearing any weight on it."

Ken's face was distraught when he noticed the swelling above the joint. Everyone knew that the worst danger of wire cuts was the infection that so often followed. "What do you do for an infection, when it's a horse?" he faltered.

Nell answered cheerfully, "Just what you'd do if it was a person. Wet dressings; poultices, so that it will open and drain."

Flicka showed no sign of fear or nervousness. When Ken petted her and smoothed her neck, she looked at him with trust and gratitude. "Now that she'll let us get close

to her," continued Nell, automatically stroking her cat, "there won't be any trouble about it." "Why does she let us, Dad?"

asked Ken. "Well," said McLaughlin grimly, 'she's only got three legs-she can't

run away, can she?" He walked off, Howard after him. Ken knew that his father couldn't bear to look at a sick animal. But his mother said, "We'll get that cleared up in no time, Kennie. I'll help you."

A load fell from Kennie's shoulders. At least Flicka wasn't going to die. At least her back was not broken. He went back to the house with his mother, and she boiled some meal and put it in a linen bag, and mixed a disinfectant wash and put it in a bucket for Ken to carry down. When Flicka saw them coming,

though Ken carried a bucket and Nell a basin with the poultices and bandages-enough to frighten even a well-broken horse—she showed no pretty frock. "She has got sense, hasn't she, Mother?" muttered Ken, as they

prepared the poultice. "She knows we're helping her, doesn't she?" "Looks like it," said Nell, preoccupied with the bandages. "Now you stand at her head, Ken-she's

When Meat Is at Hand? more used to you-while I do Flicka raised her leg off the ground while Nell bathed it and bandaged on the poultice. It made a comical-looking white knob above

Ken's nights were no longer dreamless. There was no peace for the boy. By day his new responsibility, his passionate hope, his meticulous care of Flicka; and by night a procession of dream-adventures, sometimes terrible ones. Often his mutterings and cries brought his mother or father to his bedside. Something was ever-and ferociously-at his heels.

It was an agony; and his appearance changed in a way that was noticeable. Both boys usually grew taller during the summer vacations, and put on weight too, but Ken had gained no weight this summer, only height; and his face was strained and anxious.

But through the agony ran a thread of something so exciting that he was strung like a taut bow. There was the first, thrilling whiff of real achievement. It was not only his hands that had changed. All the listlessness of the day-dreamer, the sliding away from reality, had gone. He looked, stood, moved, eagerly and with determination, He was in love. He was in the very core of life, and he wrestled with it as Jacob wrestled with the angel.

The achievement was Flicka and the winning of her friendship. He had a horse now. He had her in the same intimate sense that Howard had Highboy. He couldn't ride her yet, but she was his because she had given herself to him.

While she stood eating her oats, his hands smoothed the satin-soft skin under her mane. It had a nap as deep as plush. He played with her long, cream-colored tresses; arranged her forelock neatly between her eyes. She was a bit dish-faced, like an Arab, with eyes set far apart. Ken kept a curry-comb and brush in the crotch of the cottonwood tree, and lightly groomed and brushed her. Flicka enjoyed this. As he moved about her, first on one side, then the other, kneeling down to brush her legs and polish her small hoofs which had the color and sheen of cream-colored marble, she turned her head to him, and always, if she could rested her muzzle on him. Ken grew used to the feel of the warm, moist lips against his shoulder or back, and his mother complained of all the polo shirts he dirtied tending to Flicka.

He spoiled her. Soon she would not step to the stream to drink but he must hold a bucket for her. And she would drink, then lift her dripping muzzle, rest it on his shoulder. her golden eyes dreaming off into the distance, then daintily dip her mouth and drink again.

(TO BE CONTINUED)





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