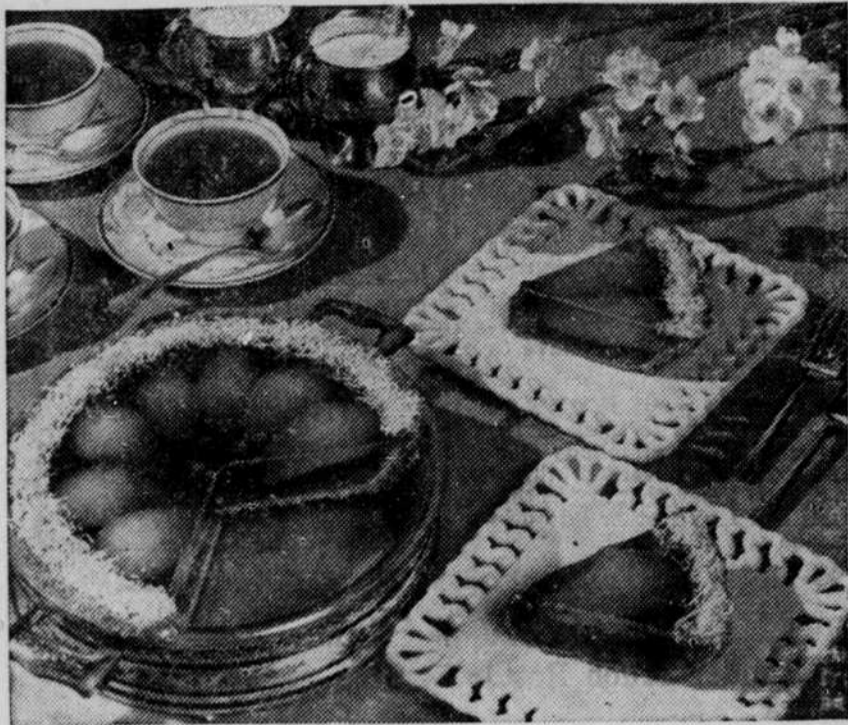


# The Greater Omaha Guide's HOME-MAKER'S CORNER

## HOUSEHOLD MEMOS... by Lynn Chambers



Pear Put on Airs in Lime-Pear Pie (See Recipe Below)

### Colorful Fruit Desserts

We may like meat and vegetables prepared the same way after day, but there's at least one type of food in which we like plenty of variety. Yes, desserts, of course!

Now that the war is over and we can go back to many of our favorite foods, with rationing permitting, we'll still have to hold off on desserts that still take it easy on the sugar canister.

My advice to you, in this matter of desserts, is to concentrate on fruits, both fresh and canned. They contain sweetening and will not require too much extra sugar. Then, too, there are lots of time-saving tricks you can apply to dessert makings, like chilling them or using biscuit mixture.

Select several of these desserts and do try them on your family. Serve them and be proud:

#### Peach Crunch Cake. (Makes 1 cake, 7x11 inches)

- 3/4 cup shortening
- 3/4 cup light corn syrup
- 1 egg, beaten
- 1 cup sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon orange juice
- 1/2 cups sliced peaches

#### Sugar Glaze:

- 2 tablespoons sugar
- 2 tablespoons light corn syrup
- 1 teaspoon grated orange rind
- 3/4 teaspoon salt

Cream together shortening and syrup. Add egg and mix well. Sift together flour, baking powder and salt. Add flour mixture to creamed mixture alternately with orange juice. Spread in paper-lined pan. Lay sliced peaches in diagonal rows over butter, letting slices overlap slightly. Drizzle sugar glaze over peaches. Bake in a moderate oven (350-degree) about 55 minutes.

Note: Mix ingredients for sugar glaze in order given.

#### Peach Puff Pudding. (Serves 4)

- 1 1/2 cups milk
- 1 1/2 cups bread cubes
- 1 teaspoon melted butter or substitute
- 1 egg, beaten
- 3/4 cup honey
- 1/2 teaspoon salt
- 1 1/2 teaspoons grated orange rind
- 1 cup diced peaches

Scald milk and pour over bread cubes. Let stand for 10 minutes. Add melted butter or substitute, egg, honey, salt and peaches. Pour into individual greased casseroles. Bake in a moderate oven (350-degree) about 45 minutes. Serve with milk or coffee cream.

#### Lynn Says

**Economy Tips:** Ask for the trimmings and bones when you buy your meat. The fat can be rendered and used as shortening. The bones do well when simmered with vegetables to be used as soup.

Save leftover gravy and use it as stock for soup. You'll be delighted with the rich flavor.

Mustard mixed with butter makes a nice spread for sandwiches. It's especially good with meat and cheese "wiches."

Leftover cereals can be molded and served as dessert with fruit or custard sauce. Or they can be combined with ground meat for loaves or meat balls.

Keep leftover "dabs" of butter in a covered container in the refrigerator and use for seasoning vegetables or sauces.

Leftover meat and vegetables are good when creamed and served with waffles, toast, rusk or toasted noodles.

## Your BABY

By Lillian B. Storms

The pre-cooked special baby cereals have added vitamins and minerals and are very nutritious. They are attractive to insects, much the same as whole wheat flour is more subject to insect infestation than s plain white flour. Placed on a saucer with other cereals, you may find that insects will leave the less nutritious foods in preference for these more nutritious ones. They should be stored in a dry place, not too warm. Especially after the package has been opened, it may be best to keep it in the refrigerator.

The canned baby foods, also canned evaporated milk, are sterilized and will keep almost indefinitely before opening. All canned foods should be stored in a cool, dry place. Food in glass jars should be stored in the dark because light destroys one of the vitamins, riboflavin, very rapidly. This also applies to milk in glass bottles.

When baby first begins to eat strained vegetables and fruits, only part of the can may be used at a meal. As with canned milk, the can or jar has been sterilized when the food was packed and is a perfectly safe container. The top of the can should be washed before opening, then the unused portion may be left in the container (either a tin or glass jar), carefully covered and refrigerated.

If there is no refrigerator, do not attempt to keep canned milk or baby food after the can has been opened. Use for some other member of the family, as in a reamed soup. Canned foods are cooked foods and need the same care and treatment as other cooked foods.

### Lynn Chambers' Menus

- Country Fried Steak
- Mashed Potatoes Cream Gravy
- Tomatoes Stuffed With Corn
- Peach, Grape and Melon Salad
- Hot Muffins Honey
- \*Lime-Pear Pie
- \*Recipe given.

If you're looking for something different and colorful in fruit desserts, you'll find this lime-pear pie just the thing. It uses a cookie crumb crust, which is fat-saving, lime gelatin and bottled gingerale. Only five pear halves are needed:

#### Lime-Pear Pie. (Makes 1 8-inch pie)

- 1 1/2 cups finely crushed cookies (vanilla wafers or gingersnaps)
- 4 tablespoons melted fat
- 1 package lime-flavored gelatin
- 1/2 cup hot water
- 1 1/2 cups gingerale
- 1 tablespoon lemon juice
- 5 pear halves
- 3/4 cup shredded coconut or nut meats, if desired

Combine cookie crumbs with melted fat and mix well. Press mixture firmly in an even layer on bottom and sides of a well-greased pie dish. Chill.

Meanwhile, dissolve lime gelatin in hot water. Add gingerale and lemon juice. Chill until mixture begins to thicken. Pour a layer of the chilled gelatin mixture into the shell. Cut pear halves in two and arrange, pit side down, in star shape. Cover with remaining gelatin mixture. Sprinkle edges of pie with coconut or nut meats. Chill in refrigerator until firm.

There's no need to try commando tactics to get the family to go for these fruit desserts. This apple dessert is made all the more nourishing because it uses both oatmeal and peanut butter and has a delightful nut-like flavor.

#### Apple Crisp. (Serves 4 to 6)

- 5 medium-sized apples
- 3/4 cup water
- 1 tablespoon lemon juice
- 1/2 teaspoon nutmeg
- 3/4 teaspoon allspice
- 3 tablespoons flour
- 3/4 cup rolled oats
- 3/4 cup brown sugar
- 3/4 cup peanut butter
- 2 tablespoons melted butter or substitute

Pare and core apples; slice. Arrange in baking dish. Add water and lemon juice. Sprinkle with spice. Blend together flour, rolled oats, brown sugar and peanut butter. Add butter. Spread over apples. Bake in a moderate (350-degree) oven for 40 minutes. Serve hot with milk or cream.

Pears coming into season right now will make a delectable dessert when baked and served with a sour cream mixture:

#### Toasted Pears. (Serves 4 to 6)

- 6 large fresh pears
- 3 tablespoons lemon juice
- 3/4 cup sugar
- 3/4 cup melted butter or substitute
- 2 1/2 cups corn flakes
- 1 teaspoon grated lemon rind
- 1/2 cup powdered sugar
- 1 cup sour cream
- 2 tablespoons lemon juice

Peel, halve and core pears; remove stem strings. Dip at once into lemon juice to which sugar has been added. Dip in melted butter. Roll in crushed cereal flakes. Arrange cut side down in a shallow baking pan. Bake in a moderately hot (375-degree) oven for 20 to 25 minutes or until pears are tender but not soft.

To make the lemon cream sauce, beat powdered sugar into the sour cream and flavor with the lemon juice.

Peaches may be used in place of pears, if desired.

Released by Western Newspaper Union.

### Sugar-Shy Gingerbread

With sugar scarce, are you at wit's end to know what to have for dessert? Then you'll love this Sugar-Shy Gingerbread that takes only 1/2 cup of sugar and 3/4 cup of molasses to sweeten a large loaf. Its spicy goodness and moist, tender crumb make it grand eating just as it comes from the pan.

Here are 4 different ways to dress it up, according to the ingredients available. Serve it with custard sauce, stewed fruit, or sandwich style with cream cheese and a little grated orange rind for the filling. For extra-special occasions, top it with ice cream. And if your women's club or church has a supper on the calendar, make an extra pan to take along.



### A Grand Idea for Parties, Home or Church Suppers

#### Sugar-Shy Gingerbread

- 2 1/2 cups sifted all-purpose flour
- 1/2 cup sugar
- 1/2 teaspoon soda
- 1 teaspoon baking powder (with a tartate powder, use 2 teaspoons)
- 1/2 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon ginger
- 3/4 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/2 cup syrup
- 1 cup water
- 1/2 cup molasses
- 1 egg, unbeaten

Sift flour, sugar, soda, baking powder, salt and spices into mixing bowl. Drop in Syry. Add 1/2 cup water, molasses, and egg and beat 100 strokes. Scrape bowl and spoon often throughout entire mixing. Add remaining water and beat 100 strokes. Bake in 10 x 10 x 2-inch Spry-coated pan in moderate oven (350°F.) 45-55 minutes.



### It's YOUR business!

BY CARL L. BIEMILLER

#### NO STRETCH

On dress-up evenings in most towns there is considerable bedroom muttering from the distaff side about the quality of harness that goes underneath the feminine finery seen by the outside world.

Has been ever since the War Production Board decided rubber, cotton and steel strips could be put to somewhat more rugged combat use than they would get in foundation garments. So naturally there was matronly hope that Army releases of large amounts of cotton and rubber would enable manufacturers to correct matters. Feminine anticipation was further whetted by a widely publicized WPB statement to the effect that twoway stretch girdles would be back by November.

#### PRICE REGULATIONS

Then came disappointment. The Corset and Brassiere Ass. of America openly declared that no such supplies would be available in anything like volume quantities. Disappointment could be traced back to that perennial disappointment, the OPA. Foundation makers said, "While manufacturers are now freed from regulations which formerly restricted the buying of materials, they are not freed from price regulations which determine the types of garments they may produce."

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### H. W. Smith's Weekly

## Waiter's Column

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(BY H. W. SMITH—HA-0800)

Blackstone hotel waiters going good.

Pontenell, hotel waiters, serving with a smile.

Waiters at the Hill hotel very much out in front.

Regis Hotel and White Horse Inn quick stepping on the service.

Paxton hotel waiters serving at all times, serving.

Omaha Club waiters with Captain Earl Jones doing a very fine job on service.

RR boys giving quick, efficient service on wheels to the traveling John Q public.

Read The Omaha Guide for all the latest news.

Matrinee Warq of the OAC a very busy man as Capt. Mitchell is on his vacation and Capt. Sones and Capt. MacFarland re on the up and go on looking after the service to the very fine members and their friends. All waiters and waitresses are using every effort to please the members and their many guest at all times.

Don't forget the monthly meeting of the NAACP at the Urban League on Sunday afternoon October 21st at 3:30 pm.

#### IMPROVED EDUCATIONAL PROCEDURE CONTINUES MOVING FORWARD

We should at all times take time out and give a serious thought to the accomplishments of an effort that has been in force for many years and that all of the race should lend a helping hand to the well qualified members of our race.

#### ELASTICITY NEEDED

Until the government forces OPA to add the sort of elasticity that is needed oth in feminine fashions and the national economy, reconversion is likely to be slow.

There is not much logic in denying people things they did without while victory was in the making. Why stave off the prosperity that comes when there is a demand for goods, a willingness to make them, money to buy them, and a greed for the jobs those factors create?

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who have achieved much along this educational effort. They are:

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#### OPPOSES BILL FOR NEW LABOR RELATIONS BOARD

Washington, DC—Copies of the resolution adopted by the NAACP Board of Directors at its September meeting strongly disapproving S. 1171, the Federal Industrial Relations Act, were presented to its sponsors, Senators Carl A. Hatch (D., N. Mexico) and Joseph H. Ball (R., Minn.), by Leslie Perry of the NAACP Washington Bureau last week. Senator Harold H. Burton (R. Ohio) the other co-sponsor was recently given a seat on the bench of the United States Supreme court.

The bill proposes to scrap the National Relations Board to handle controversies between labor and management.

The NAACP listed the following objections to the bill:

(1) The right to strike would be more seriously limited in peacetime under this bill than it was in time of war.

(2) The salutary restrictions of the Norris-La Guardia Act and labor injunctions by federal courts would be relaxed and largely set aside.

(3) The bill is drawn so to exclude from federal regulation great numbers of industries and enterprises, over which the National Labor Board now exercises jurisdiction with the sanction of the Supreme Court.

(4) Union "influence" upon and "interference" with the selection of a bargaining representative is prohibited, thus opening the way for undue restriction of proper union activity of labor organizers.

(5) Although the bill contains a desirable prohibition of a closed shop where Negroes are excluded from union membership, it apparently would permit a closed shop with Jim Crow and "Auxiliary" Negro locals. Moreover, a labor organization which excludes Negroes altogether may become the "exclusive bargaining agent" for these excluded Negroes under the bill.

Negro railroad men, among others, know the consequences of such an arrangement.

The NAACP indicated that it would testify in opposition to the bill when hearings are held on it by the Senate Education and Labor Committee. Organized labor

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is also against the Hatch-Burton-Ball Bill.

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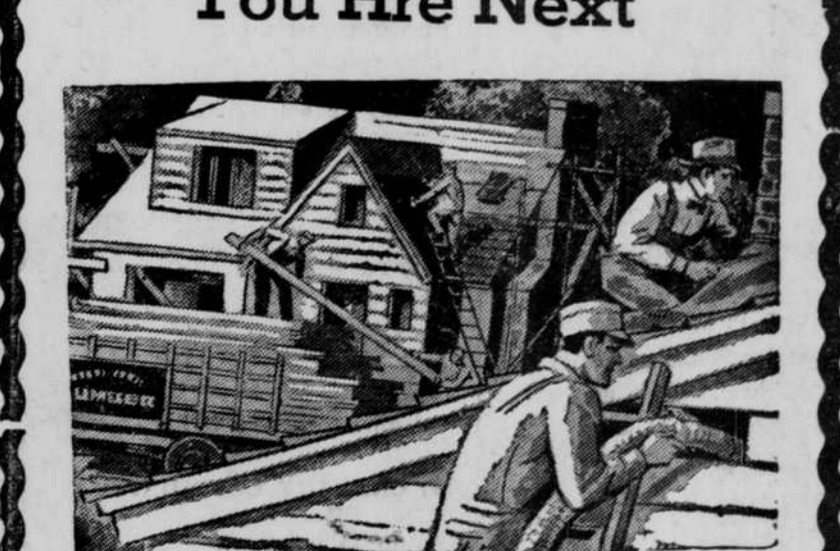
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