

Making Cherry Pies Real Art

There's a Trick to Turning Out a Good One.

By EDITH M. BARBER

Can you make a cherry pie, Billy-Boy, Billy-Boy? So goes the old song, with its answer, "She can make a cherry pie in the twinkling of an eye." Evidently this was considered a test of the bride-to-be as far as her housekeeping abilities were concerned.

Even today, when we are served with a really good cherry pie it is usually at the end of a satisfying meal when everything else is well cooked. First of all the pastry must be thin and flaky. There are just two tricks to pastry making. The proportion of fat to flour must be right. In general, one-third as much lard or hardened vegetable fat as flour. Usually it is best to cut the fat into the flour with a knife.

Perhaps you are saying to yourself, "Well, my mother always mixed pastry with her hands, and it was simply grand." I'm sure it was. But if your hands are as clean as mine you will do better if you will use a knife, or maybe two. It should not be cut as fine, however, as it is for biscuits because the large particles of fat make a nice flaky crust.

Now you are ready to add the water, which should be very cold. Make a hole in the mixture at one side and stir in a tablespoonful of water until you have a stiff ball of dough at that point. Then be sure to add water at another point when you have three balls of dough, take your hands and put them together with the extra flour left in the bowl. When the dough is smooth, put it in the refrigerator for at least an hour to chill and then it will be easy to roll.

Divide the dough into two parts and you are ready to make your pie and roll lightly into a round a little larger than your pan. Line the pan with one sheet, pressing it into the pan and cover the bottom with flour and sugar mixed together, one tablespoonful of each. Cover with a layer of cherries, sprinkle liberally with sugar and continue until your fruit is piled a little high-

Looking Over a Canadian Gold Mine



Stuyvesant Fish of New York, right, and Col. Charles McCrea, former minister of mines for Ontario, are seen examining a piece of gold-bearing ore at the Afton mine in the Temagami district. In the background are other members of Mr. Fish's party of financiers who were making an inspection tour of mining properties in northern Ontario.

Add flour, which has been sifted with the baking powder alternately with the milk. Add the cherries mixed with a little of the flour. Put into greased mold, cover and steam three hours. Serve hot with hard sauce.

Cherry Dumplings
2 pounds cherries
2-3 cup water
1 cup granulated sugar
1 cup unseasoned mashed potatoes
1 cup flour
½ teaspoon salt

¾ cup melted shortening
1 egg, slightly beaten
Wash and stem the cherries, place in a covered kettle with the water and simmer covered 25 minutes, stirring occasionally to prevent sticking and to bring the pits to the top. Skim out the pits and stir in the sugar. Meanwhile combine the mashed potatoes, flour, salt and melted shortening. Drop from a teaspoon on top of the hot cherry mixture for 15 minutes. Serve with the hot sauce.

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"Dutch Girl" String Holder for Kitchen



As a decorative hanger for the kitchen, this little girl will add another smile to your home. It's an attractive string holder and costs only a few cents and a little spare time. An acceptable gift novelty, and after you make up one you will want more of these Dutch Girls to serve you.

This package No. A 1 contains stamped material ready to be cut out, also died out girl's head and shoes printed in colors on heavy board. This material and directions how to make it up will be mailed to you for 15c for one package or four packages for 50c. Address Home Craft Co., Dept. A, 19th and St. Louis Ave., St. Louis, Mo. Enclose a stamped addressed envelope for reply when writing for any information.

DIETARY HABITS NEED FOSTERING EARLY IN CHILD

Nothing is quite so important to health as food. The wellbeing of a child depends on it, and his future stamina will reflect nutritive discrepancies in babyhood.

The mother who thinks that there is time enough ahead for corrective diet is laboring under a traditional delusion that up until two years of age and sometimes longer, milk is the sum total of everything.

Milk is the warp and the woof of what it takes to get through life, and especially at its beginning. But it needs supplementing, because its chemistry is low in a few needed essentials and the child, set in his all-milk diet, resists other foods.

Doctors Prescribe Varied Foods.

Doctors long ago recognized the value of adding other foods to the diet of milk, early in babyhood, in order to offset future finicky appetites. Thus the infant of six weeks gets his cod-liver oil and orange juice or tomato juice; a little later a spoonful or two of prepared vegetable juice or even the strained vegetable itself. At a period that in the past would have been considered murderous he gets his bit of cereal, part of the yolk of an egg, a snack of baked potato and mashed stewed fruit.

Whatever today's baby is given, should, of course, be absolutely under the doctor's direction. There is a difference in babies.

But the great truth that many mothers do not know is that children with touchy appetites at six or eight or ten years of age, are the results of fixed preference in babyhood.

Caution Must Be Exercised.

Another thing that should be remembered is that as milk must be the alpha and omega of his meal,

therefore the amounts of other food given must not be so great that the willingness to take milk is decreased.

The doctor will give you lists and schedules for feeding. My suggestions here are only for one purpose. That is to show "why" and "how" aversions to needed foods are started. Food habits, which mean flavor habits, have to be cultivated early.

Weeping Women Flee Sale

Weeping bitterly, hundreds of fashionably-dressed women ran from bargain counters into the street, tying up traffic in Nice, France, recently. Gas fumes which had quickly filled the building caused the stampede and many bargains were ground under foot.irate shoppers declare the gas attack was the work of rival stores, but others feel sure it was the deed of a practical joker.

Quick, Pleasant Successful Elimination

Let's be frank—there's only one way for your body to rid itself of the waste material that causes acidity, gas, headaches, bloated feelings and a dozen other discomforts. Your intestines must function and the way to make them move quickly, pleasantly, successfully, without gripping or harsh irritants is to chew a Milnesia Wafer thoroughly, in accordance with directions on the bottle or tin, then swallow.

Milnesia Wafers, pure milk of magnesia in tablet form, each equivalent to a tablespoon of liquid milk of magnesia, correct acidity, bad breath, flatulence, at their source, and enable you to have the quick, pleasant, successful elimination so necessary to abundant health.

Milnesia Wafers come in bottles at 85c and 60c or in convenient tins at 20c. Recommended by thousands of physicians. All good druggists carry them. Start using these pleasant tasting effective wafers today.

The Household

By Lydia Le Baron Walker

THE woman who does her own laundry work can save herself effort in many little ways which are sometimes overlooked. If at a summer camp, or by the sea, or in the country, the bed linens can be used rough-dried. The term scarcely applies to the neatly folded and well-smoothed linens when they are done with the idea of no ironing.

We might very well call them smooth - dried.

In order to give them the smooth finish, the following methods should be followed:

Shake the sheets, pillow cases, and towels well after wringing them, as this immediately loosens the creases. Hang them on the line so that the wind direction is against the surface, not striking the pieces from the side, which makes the material blow in folds and not out straight.

Put sheets over the line so that half falls each side of it, bringing the crease straight along the middle, which would be the very place it would come if the sheet were ironed. An imperative necessity is to keep the sheet stretched its full width or length, according to how it is doubled over the line. This does not mean that it should be pulled taut across the line, but that

it falls without folds over the line for the breeze and the sun to dry the material uncrinkled.

Pillow Cases and Towels

Hang pillow cases hems down, and with the other end straight along the clothes line. Then the wind will blow them smooth, or the sun will cause the evaporation of the water from increased surfaces. Hang towels straight with one edge along the clothes line, so they will dry evenly.

When it is time to take the clothes down, let no wrinkles or folds get into them except in the folds desired. Fold the sheets as they are taken down. If two do this it is easier, but one can do it successfully by folding the sheet in half again while it is on the line, and folding it in half again that way. The rest of the folding is easy. Keep the wide hem on the outside. When the clothes are in the house, lay each sheet flat and folded, on the table, and smooth it with the palms outspread. Lay away, flat and smooth, and no ironing, which is hot work, will be required.

Fold towels and pillow cases as you take them from the line and smooth them as described before laying them on shelves. It takes a few moments to take in the wash as described and only a few moments more to palm-press them. I have done it many times at my summer place and know whereof I speak.

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POTPOURRI

Dew

The atmosphere contains water vapor, some of which condenses when the atmosphere becomes cooler. At night, some of the heat that the earth has absorbed is released to the atmosphere again. As this heat passes through blades of grass and leaves, they become cooler than the surrounding air and therefore condense the moisture that is in the air.

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Sporty Outfit



Novel weaves are introduced in a sporty outfit combining almond green in the jacket and plain overblouse with a brown and almond green plaid skirt and scarf. The old-fashioned smoking jacket idea is developed in the collar with frog fastenings.

MUSIC

by LEONARD A. BARRETT

"Let me write the songs of a nation and I care not who will write its laws." Music is the outward expression of the soul of a country. From the rain dance of the Hopi Indians to our own great national anthem the deeper emotions of a people have been expressed in music.

Among the earliest instruments we find the harp and horn. The evolution in the manufacture of musical instruments has been nothing less than marvelous. But we are interested not only in musical instruments but in the character of music itself. If the "basic element of music is rhythm," then the spiritual of the negro race express a very deep and sincere religious emotion. The spirituals sung in the play, "Green Pastures," will not likely be forgotten by those who were privileged to hear them. As the tom-tom called out the deep emotional nature of the savage so we of the modern age respond to the fascinating and bewildering notes of an old violin.

In parts of the world, less civilized than our own, the music is strange and bizarre but nevertheless expresses the soul of that people. As the race advanced in culture, the music evolved with it. A return to the finer music in our own age is very encouraging. The

Skeet Shooter



Miss Winifred Hanley, daughter of J. L. Hanley of Stamford, Conn., pictured after she had won the North-South Women's open shoot championship held at the National Skeet club in Washington, D. C. Miss Hanley scored 85 out of a possible 100.

AMAZE A MINUTE SCIENTIFACTS BY ARNOLD

ROYAL GORGE SURPASSED.
THE 1200-FOOT CANYON OF THE NEW RIVER, WEST VIRGINIA, IS FOUND TO SURPASS THE DEPTH OF THE FAMOUS ROYAL GORGE IN COLORADO.

BROADCASTING DIRECTIONS
RADIO STUDIO WORKERS HAVE DEVELOPED A SIGN LANGUAGE OF FINGER AND ARM GESTURES TO DIRECT PERFORMERS.

DOG INSURANCE
INSURANCE EXPERTS FIND BULL DOGS AND SAINT BERNARDS ARE POOR INSURANCE RISKS, WHILE TERRIERS AND WORTHING DOGS ARE GOOD RISKS.

Blake makes a Fresh Start

NO! NO! THAT'S NOT THE CLUB I WANT! LISTEN—GO BACK TO THE CLUB HOUSE... YOU'RE THE WORLD'S WORST CADDY!

GREAT WORK! YOU CERTAINLY MADE HIM FEEL LIKE A CHAMPION HIT-WIT!

WHY, DADDY... THAT'S NO WAY TO TREAT THE BOY! HE DIDN'T DO ANYTHING WRONG!

OH, WELL... LET'S QUIT! I DON'T FEEL LIKE PLAYING ANYWAY! I'VE GOT A TERRIBLE HEADACHE!

SWELL! BREAK UP THE GAME. MAYBE THAT WILL TEACH HER TO KEEP QUIET!

I'M SORRY YOU FEEL BADLY... BUT YOU WON'T FEEL ANY BETTER UNTIL YOU GIVE UP COFFEE... AS THE DOCTOR SAID!

RATS! WHO EVER HEARD OF COFFEE HARMING A GROWN MAN?

WHY DO THESE SILLY YOUNG KIDS BELIEVE SUCH CRACKPOT THEORIES?

BUT YOU KNOW YOU HAVE COFFEE-NERVES... AND THE DOCTOR SAID SWITCHING TO POSTUM WOULD HELP! YOU MIGHT TRY IT!

OH, ALL RIGHT... I WILL TRY IT, TO PROVE THAT DOCTORS DON'T KNOW IT ALL!

CURSES! STYMIED AGAIN! I CAN'T STAY HERE IF HE'S SWITCHING TO POSTUM!

"I always thought this talk about coffee being harmful applied only to children!"

"Oh, no, Daddy... many adults, too, find that the caffeine in coffee can upset nerves, cause indigestion, or prevent sound sleep!"

If you suspect that coffee disagrees with you... try Postum for 30 days. Postum contains no caffeine. It's simply whole wheat and bran, roasted and slightly sweetened. It's easy to make, and costs less than half a cent a cup. It's delicious, too... and may prove a real help. A product of General Foods.

FREE! Let us send you your first week's supply of Postum free! Simply mail the coupon.

GENERAL FOODS, Battle Creek, Mich. W. N. U.—8-22-38
Send me, without obligation, a week's supply of Postum.

Name _____
Street _____
City _____ State _____

Fill in completely—print name and address
This offer expires July 1, 1939

30 DAYS LATER