

# Feminine News - Views

SOCIALS - FASHIONS - SEWING AND COOKING HINTS

By LUCILLE HEFFNER, At The Library

## TESTED RECIPES

You've sung and heard numerous times of that "Shoo-Fly Pie." Now you can make one for you and your family to enjoy.

### Shoo-Fly Pie

- Flaky pastry.
- 3/4 cups sifted all-purpose flour
- 1/2 cup brown sugar
- 1/2 tsp. nutmeg
- 1/2 tsp. ginger
- 1/4 tsp. cloves
- 1/2 tsp. cinnamon
- 3/4 tsp. salt
- 3 tablespoons butter or fortified margarine
- 1 1/2 tsp. baking soda
- 3/4 cup hot water
- 1/2 cup molasses
- 1 egg yolk, beaten.

Line a 9-inch pie plate with pastry. Set in refrigerator to chill. Meanwhile, mix together all dry ingredients. Then, with back of spoon, rub butter into dry ingredients to form crumbs. Dissolve baking soda in hot water. Combine liquid ingredients. Sprinkle a layer of crumbs in pie plate. Spoon in enough of the liquid ingredients to form a layer—repeat, forming layers of crumbs and molasses until ingredients are all used up, ending with a layer of crumbs on top. Bake in hot oven of 450 F. for 10 minutes. Reduce heat to 350 F. and bake 20 minutes.

### TANYA'S POTATO SALAD

- 2 tbsp. tarragon vinegar
- 1 teaspoon salt
- Black pepper
- 1 cup sour cream
- 4 cups cubed cooked potatoes
- 2 1/2 cups thin tomato wedges
- 2-3 cup onion rings
- Stir vinegar, salt and pepper into sour cream. Mix lightly with potatoes; let stand half hour. Add tomatoes and onion rings; mix lightly. Season to taste. Serves eight.

### PEACH ICE CREAM

In old-fashioned ice cream freezer, pack layers of ice cream—drugstore or home made—and sliced fresh peaches. Pack ice and salt in the proportion of 2 to 1 around container. Cover with bur-lap bag till served.

### ORANGE MINT FREEZE

- 1 cup sugar
- 2 1/2 cups water
- 1 cup light corn sirup
- 1 1-2 cups lemon or lime juice
- 1 cup orange juice
- 1-2 cup grated orange rind
- 1 cup mint leaves
- Dissolve sugar in water; add corn sirup; boil 10 minutes. Pour hot sirup over lemon or lime juice, orange rind and well-washed mint leaves. Cover, let stand one hour. Strain. To serve, fill tall glasses with powdered ice. Add 1-3 cup juice mixture to each glass; fill with sparkling ice water. Makes twelve servings.

### HOT LEMON TEACAKES

Cream 1-2 cup shortening, add gradually 1-2 cup sugar and beat until light and fluffy. Add the beaten yolk of 2 eggs and the grated rind of 1 lemon. Beat well. Sift together 3-4 cup flour, one teaspoon salt and add to the first mixture. Beat until smooth. Fold in the stiffly beaten whites of the

## Champagne Employee Weds In Greenville



MRS. FRED FOWLER was before her marriage June 26, Miss Jean George, an employee of Champagne. The groom is the son of Mr. J. M. Fowler, of Canton. The wedding took place in Greenville, S. C., June 26.

2 eggs. Spread in a greased and floured 8-inch layer-cake pan and bake in moderately hot oven, 375 degrees F. for 25 minutes. Turn out, split in half, and put halves together with a little butter or margarine creamed with a little sugar and lemon juice. Dust with confectioners' sugar and serve hot.

### CHEESE SOUFFLE

Melt 2 tablespoons butter or margarine in a pan. Stir in 3 tablespoons flour, 1-2 teaspoon salt and a dash of pepper. Pour on 3-4 cup milk and stir over heat until it thickens (it must not boil.) Then add 5 tablespoons grated Gruyere or Swiss cheese, 1 tablespoon dry mustard and 4 egg yolks, one at a time, beating after each addition. Lastly add 4 stiffly beaten egg whites. Grease a casserole and tie a band of greased paper around the outside top, to support the souffle as it rises. Fill the casserole with the mixture and bake in a moderate oven (350 degrees F.) for one-half hour. Remove from the oven, take off the paper collar and serve at once.

### JELLIED CHERRY DESSERT

If your present sugar supply is running low you will gladly welcome this recipe for a sweetened dessert without the use of sugar. Chill 1 pound pitted big black cherries (sweet) and pile in mound in serving bowl. Melt together over hot water one 8-ounce glass apple jelly and one 8-ounce glass raspberry jelly, stirring until smooth. Let cool until thickened; pour over the chilled cherries and place in refrigerator for thirty minutes or until jelly is set. Serve

at once with plain cream, garnishing plates with mint leaves.

### STUFFED TOMATO SALAD

Cut the center out of a ripe tomato, fill with any of the following sandwich mixtures, and arrange on a lettuce leaf. A variety of individual salads may be had by using the sandwich mixtures on lettuce with attractive garnishes, such as green and red pepper rings, blanched almonds, parsley, water cress, mint, hard cooked eggs, olives.

### Chicken Sandwich Mixtures

1. One cup ground chicken, 1/2 cup cream, 1 cup chopped nuts.
2. One cup ground chicken, 1 tablespoon fat, 6 tablespoons thick white sauce, 1/2 cup chopped mushrooms, 1 tablespoon sweet red peppers, 1 teaspoon parsley, 1 teaspoon chopped onion, 1/2 teaspoon salt.
3. One cup ground chicken, 1/4 cup grated Swiss cheese, 1/2 cup mayonnaise, 1/4 cup chopped dill pickles.
4. One cup ground chicken, 1 cup chopped celery, 1/4 cup mayonnaise, 1 tablespoon chopped pimento, 1 tablespoon sweet green pepper, 1/4 teaspoon salt.
5. One cup chicken, 1 cup celery, 1 cup nuts.
6. Slices of chicken, tomatoes, crisp bacon, dill pickles and lettuce.

### SALMON MOLD

With the hope that salmon is back on your pantry shelf, we're offering a recipe for a chilled salad which will serve also as your main dish.

One tablespoon unflavored gelatin, 1/4 cup cold water, 1/2 cup boiling water, 1 pound can salmon,

## Your Guide To Daily Living

From Washington Bureau

**BABY WILL BATHE** in a miniature rubber life raft one of these days. Between times, the designers say, he can lie in it when he goes out driving. In a pinch it will serve as his bed. It can be deflated and rolled into a small package when not in use.

**SOON YOU WILL SEND** Venetian blinds out with the laundry and get them back in short order—with freshly laundered tapes and cords, as well as clean slats. A laundry unit developed for this purpose is being manufactured at Wichita, Kansas, and nation-wide distribution is under way.

**COOL WOOL** is a resin developed during the war which stabilizes wool fibers so that extra-light weaves are possible. Next summer you will be able to buy all-wool suits which are cucumber-cool.

**LOOK FOR NEW** peanut butter mixes before the year is out. Raisins and grated lemon peel are among the most successful mixes to date, but many more combinations are under trial. Also, on the way, thanks to a new process which stabilizes the oil: peanut butter and mixes in loaf form, read for slicing.

**MUMPS** may soon be a disease of the past. Doctors have isolated the virus that causes it and developed a preventive serum for which Public Health Service scientists have great hopes. It is being tested on adults now.

**PERMANENTLY STARCHED** FABRICS will soon be a matter of course, thanks to some new war-developed resins. One of these was used during the war to keep insect netting crisp in the humid Pacific theater.

**HIGH BLOOD PRESSURE** can now be treated less expensively because Department of Agriculture scientists have learned to extract a new drug called rutin from green buckwheat plants.

**ANOTHER COMPOUND**, derived from tomato plants and called tomatin shows promise as a remedy for fungi diseases such as athlete's foot and ringworm.

**AN ANTI-FOG COMPOUND** being made in Chicago will prevent your windshield and spectacles from blurring in the fog, steam or mist.

1 1/2 cups cottage cheese, 1 tablespoon grated onion, 1/2 cup mayonnaise, 1/4 cup pickle relish, salad greens, 2 medium-sized tomatoes, French dressing.

Soften the gelatin in cold water for 5 minutes and dissolve in boiling water. Add liquid and oil drained from the salmon. Cool. Combine cheese with onion, mayonnaise, and pickle relish. Add gelatin mixture and flaked salmon. Pour into a loaf pan or a ring mold and chill until firm. Unmold on chop plate and garnish with water cress, or other salad greens, and sections of tomato. Serve with French dressing.

### THE MEANEST THING!

What is the meanest thing you can do to a woman? Will her a fortune payable at the age of fifty.

# Safety Award Is Presented To Companies

## LARGE FLAG IS GIVEN AT JULY FOURTH PICNIC

Congratulations Are Extended To All Employees For Fine Records

The safety award flag that was presented to the employees of Ecusta, Champagne, and Endless Belt at our July 4th. picnic, was for over-all improvement in our accident prevention program since the plant started operations in 1939.

Congratulations are in order for the entire personnel of all three companies, for without the whole-hearted co-operation that has been displayed by each one, such an award would not have been forthcoming.

This flag is now in our cafeteria and should always be an incentive to continue the fight against accidents.

The elimination of personal injuries, which often result in suffering and loss of wages, is well worth the best efforts of each one.

To every employee on the payroll, we wish to say, WELL DONE!

Here's The 'Accident Prevention Flag' Won Recently



The large flag shown above was presented by Al Kimzey, of the Liberty Mutual company of Charlotte to our companies at the Fourth of July picnic. It was accepted by Hank Newbury, safety director, and is now on display in the Cafeteria.

## Just For Fun

LIKE EGGS — FRESH AND NEW, YOU BET!

### BREEZY WEATHER PREFERRED

Dumb Dora:—Why do they always refer to sailboats as "she?" Don:—Because they make their st showing in the wind.

### EDUCATION NEGLECTED

Wife:—Does she dress like a lady? Husband:—I don't know . . . never saw her dress.

A moth leads an awful life; he ends the summer in a fur coat and the winter in a bathing suit.

### FLATTENED OUT

Joe: A steam roller ran over my cousin. Moe: What did you do about it? Joe: Took him home and slipped him under the door.

A colored woman had frowned at her husband for many days. Then, like a burst of sunshine on a cloudy day, she smiled.

"Does that mean, honey," he asked, "that you forgive me?" "Go on away, you rascal. I was just restin' ma face."

### DIFFERENT

"Do you know why the wiffle bird flies backward?" "Dunno."

"It doesn't care where it's going; it wants to see where it's been."

### STYMIED

1st friend:—I heard you refused the job as president of the Acme Corporation." 2nd friend:—Yes, there was no chance for advancement.

### DISCONCERTING

Householder: "Didn't I tell you that when my dog wags his tail, he is friendly?" Postman: "Yeah, but he was growling at the same time."

Householder: "What's that got to do with it?" Postman: "I didn't know which end to believe."

Teacher: Willie, define the word "puncture."

Willie: A puncture is a little hole in a tire, found a great distance from a garage.

There is a story of a visit John Barrymore paid to a haberdasher in Hollywood. After ordering this and that, he turned to leave. "And your name?" the clerk asked.

"Barrymore," was the chill reply.

"Which Barrymore, please?" John surveyed him coldly. "Ethel," he replied.

Stepping out between the acts at the first production of one of his plays, Bernard Shaw said to the audience:

"What do you think of it?" This startled everybody for the time being, but presently a man in the pit assembled his scattered wits and cried:

"Rotten!" Shaw bowed and smiled. "My friend," he said, shrugging his shoulders, and indicating the crowd in front, "I quite agree with you, but what are we two against so many?"

Mark Twain once said: "When I was a boy of 14, my father was so ignorant I could hardly stand to have the old man around. But when I got to be 21, I was astonished at how much the old man had learned in seven years."

Manager: I can't do a thing with Smith. He's a good salesman when he's awake, but he dozes half the day.

Proprietor: Put him in charge of the pajamas counter and fasten a card to him which says "Our pajamas are of such superior quality that even the man who sells them can't stay awake."

An American soldier stationed in Japan wrote the following letter to Washington: "I've been thinking about the present system for

demobilizing army men. It seems to me the best way this could be handled would be to discharge all soldiers alphabetically." (Signed) Pfc. James M. Adams.

Entering the kitchen one evening, the lady of the house was amazed to see her cook, who was going home for the night, packing some empty grapefruit hulls into her black bag. Completely mystified at this procedure and curious to find out the reason for it, she asked, "Mandy, why in the world do you take the trouble to carry home those empty grapefruits?" "Well, ma'am, Ah admit they ain't any use to me, but they surely does make my garbage look stylish."

### BE LOYAL TO YOUR IDEALS

It has often been said that the quality of a man's ideals will determine the excellency of his achievement. Many persons relinquish high ideals because they become discouraged . . . others because they lose their sense of values and substitute the unimportant for the high goals to which they once aspired. In some of life's situations it is necessary to be flexible and adapt oneself to the situation at hand, but there are certain fundamentals which a person's own common sense reveals to him. Hold fast to those ideals, and you'll find that you have led a richer, happier life that has contributed much to humanity.

A woman consulted a medium, who put her into communication with her late husband.

"Peter," said the woman, "are you happy now?" "I am very happy," replied the spirit of Peter.

"Are you happier than you were on the earth with me?" "Yes, I am far happier than I was on the earth with you."

"Tell me, Peter, what it is like in heaven?" asked he woman. "Heaven!" exclaimed Peter. "I'm not in heaven!"

Of all the sad and gloomy words that mankind ever writ, No sadder ones there are to me Than these two: "Please remain."

With some people you spend an evening. With others you invest in it.