

HOME DEMONSTRATION CORNER

EMILY BALLINGER, County Home Economics Agent
ANN RACKLEY, Asst. Home Economics Agent

The home agents announce the following schedule:
Monday, February 20: The home demonstration club chorus practice will be at 2:00 p. m. at Warrenton Baptist Church.

Arcola Community Club will meet at 7:30 p. m. at Arcola Methodist Church.

Tuesday, February 21: Miss Rackley, Mr. Hardage and 2 4-H leaders, Mrs. Erich Hecht and Mr. Leonard Kilian, will attend an automotive training school in Goldsboro.

Zion and Drewry Home Demonstration Clubs will meet at 7:30 p. m. in the Parish Hall of Ridgeway Lutheran Church. The topic to be discussed at this meeting will be The Wills and Inheritance Laws of North

Carolina. One of the lawyers in Warren County will be the speaker. Everyone in the community is invited to attend—both men and women.

Wednesday, February 22: Office.

Thursday, February 23: Officers of the 15th District Organization of Home Demonstration Clubs, the Home Demonstration Club Presidents and Home Agents from Vance, Franklin, Granville and Warren Counties will meet in the home agents' office to plan the program for the district meeting.

The house furnishings leaders training school will be held at 2:00 p. m. at Traylor Appliance Company, Warrenton. Miss Eugenia White, home

economist with Carolina Power & Light Company, will train the leaders for the demonstration, "Buying Large Electrical Equipment."

Paschall and Wise Home Demonstration Clubs will meet at 8:00 p. m. at Jerusalem Methodist Church. One of the lawyers in Warrenton will speak on the Wills and Inheritance Laws of North Carolina. Everyone in the community is invited to attend—both men and women.

Friday, February 24: Office

TIPS ON PIE CRUSTS

Have you ever had a pie crust failure? Or do you have a perfect crust every time? If there have been failures along the way, the following questions and answers and pastry helps may be informative in telling you why. By knowing the reason for failure maybe you can correct the mistake the next time you make a pie crust.

How can I get the bottom crust of a pie to brown?

The pastry recipe and the baking temperature are important to the browning of pie crust. Pastry made by a rich formula—one that contains a large proportion of fat—browns more readily than that made by a lean formula. For good browning, the dough must be evenly mixed and the pie pan must be dry before the crust is placed in it. An oven temperature of 400 degrees to 450 degrees F. to start baking is recommended primarily to brown the lower crust.

What makes pie dough tough?

Pie dough is tough when too little fat or too much water is used or when the fat is not mixed properly. Over-mixing pastry after adding the water also will make it tough.

What causes pastry dough to crumble?

Too little water or too much fat will cause pastry dough to crumble.

Can shrinkage of a baked pie crust be prevented?

What causes uncooked spots on the bottom crust of a pie?

There are several possible causes: Inadequate blending of fat and flour; insufficient mixing after the addition of the water to moisten the dough evenly—especially if too much water is used; combining warm dough with cold dough. Uncooked spots on a bottom crust may result also from drops of water in the pie pan.

Pastry Hints

1. Two knives, a pastry blender, or a heavy fork cut fat into the flour easily.

2. In mixing pastry, add a very little water on one side of bowl and mix with flour. Do this in 2 or 3 other places in bowl. Then mix all together. This way less water will be used and the pastry will not be sticky.

3. A heavy cloth on the rolling board and a seamless stockinet cover for the rolling pin keep pastry from sticking. A cloth cover may be made for rolling pin.

4. Handle pastry as little as possible, use only enough flour on board and cloth to prevent sticking, and roll away from you with quick light motion.

5. For pie and tart shells, roll out pastry 1 inch longer than pan. Do not stretch when putting pastry into pan.

6. To avoid soggy undercrust, coat the crust with slightly beaten egg white and let stand a few minutes before filling, or sprinkle with flour, or partially bake before adding filling.

7. If baking crust before filling is added, prick with fork.

8. Moisten top rim of bottom crust before putting on top crust.

9. Fold under top crust in juicy pie. For open juicy pie, allow an extra inch, fold under, and press up the edge.

10. To keep covered fruit pies from boiling over, pick top crust with fork.

11. To keep meringue from shrinking be sure the meringue touches the crust all the way around so there will be no part of the filling showing.

Plain Pastry

2 cups flour
1 tsp. salt
2/3 cup fat

4 to 6 tablespoons cold water

1. Sift flour, measure, add salt and sift again.

2. Use pastry blender or 2 knives. Cut in half the shortening until mixture look like coarse meal. Cut in remaining shortening coarsely or until particles are about the size of peas.

3. Add water a little at a time until dough is moistened enough to form a ball when pressed together. Use a fork to mix gently and lightly. Do not stir. Use only enough water to hold pastry together.

4. Press together lightly with fingers. The less the dough is handled, the more tender and flaky the pastry will be.

5. Roll out on lightly floured board or pastry cloth about 1/4 inch thick. Place in pan, fitting it loosely.

Baked Pastry Shell (Crust)
Prick pastry all over with fork. Bake in a hot oven (450 degrees F.) about 15 minutes or until lightly browned.

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Sage Saying

There's nothing sadder than the childless couple. It breaks your heart to see them stretched out, relaxing around swimming pools in Florida, getting all suntanned and miserable on the decks of their boats, trotting off to Europe like lonesome fools. It's an empty life.

City Ordinance

A traveler walked into a local tavern with his Mynah bird on his shoulder. He kept talking to the bird and the bird kept talking back. He stepped to the bar and ordered a Martini. The bird ordered one too. "I'm sorry," the bartender replied. "But I'm not allowed to serve mynahs."

NOTICE

Our office is now open every day for assistance in the filing of Income Tax Returns both Federal and state also Social Security.

Will be glad to assist you in any tax matters, call or come by our office for appointment.

Office opposite Colonial Store on South Main Street, Warrenton, N. C.

L. O. ROBERTSON & SON

Bookkeeping & Income Tax Service Telephone 952-1

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WASHINGTON'S BIRTHDAY IS FEBRUARY 22

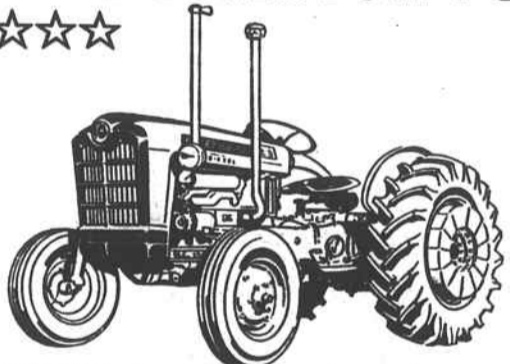
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