

Neutrality Looks Like a Ponderous Question



With congress knee-deep in discussion of America's neutrality course in the European war, the depth of the question is graphically illustrated by three congressmen listening to debate. Left to right: Rep. W. J. Ditter of Pennsylvania, Rep. F. B. Kieff of Wisconsin, and Rep. J. Rowland Kinzer, Pennsylvania.

Sobriety and Fun Mingle at Legion Conclave



"Keep America out of the war" was the warning sounded by speakers at the American Legion's twenty-first convention in Chicago. Left: Retiring Commander Stephen Chadwick greets Henry Ford, auto magnate, who was among notables at the session. Right: The Legion had fun, too. Man Mountain Dean, former wrestler and a member of the Buford, Ga., post, had little success as sergeant-at-arms.

Jumps 190-Foot Span; Hurt Later



It wasn't the 190-foot leap from San Francisco's Golden Gate bridge that hurt Charles Delps, St. Paul high diver. He injured his shin on a rock while swimming ashore. His wife, Lillian, scolds him at a San Francisco hospital.

Duke Steps Out



In full kit of an English major general, the once-exiled duke of Windsor leaves the London war office en route to the French battle front. Observers noticed the duke preserved his distinctive dress even in wartime, wearing non-regulation shoes.

Soviet, Germany Split Polish Loot



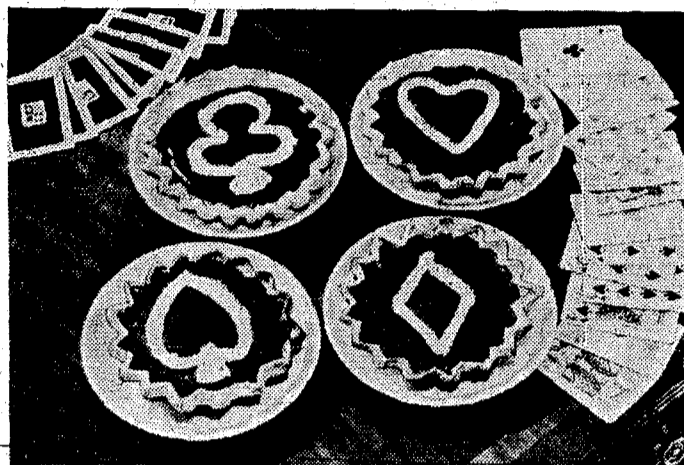
Map shows the latest partition of Poland, with areas going to both Germany and Russia. The Reich got the smaller and richer part but Russia got more land to provide a 50-50 break. Observers also noticed that industrialized Germany got more industrial property, which she does not need, and that Russia received agricultural land of which she already has too much. The San and Vistula rivers form a major portion of the all "water" boundary, which cuts through the suburbs of Warsaw, ancient Polish capital, and gives Russia such important cities as Lwow, Brest-Litovsk and Wilno, historic Lithuanian city which Poland captured shortly after the World war.

Comely 'Refugee'



Wilma Birth of Chicago was among the prettiest American refugees arriving from war-torn Europe aboard the S. S. Volendam, a Dutch vessel.

Household News By Eleanor Howe



Tempting tarts are grand for party refreshments or a family meal. See Recipe Below.

Perfection in Pies

There's something about a piece of really good pie, with its flaky, golden-brown crust and a filling simply oozing flavor and goodness, that makes it the crowning glory of a meal. Just a whiff of the fragrance of a juicy apple pie, or the sight of a quivery custard in a crust that crumbles at the first touch whets the appetite; and one glance at a slice of dainty chiffon pie, with its feather-light filling, is enough to make even a strong-willed calorie-counter forget his diet!

Making pies that achieve perfection isn't as difficult as it sounds. Standardized equipment (such as measuring cups and spoons) and oven thermometers and heat control have taken the uncertainty out of measuring and baking. With a proven recipe, good ingredients, standard equipment and some easily acquired technique, any woman can make good pie and make it every time!

Pointers on Making Pastry.

1. Unless you are making hot water pastry, have the ingredients for making pie crust cold.
2. Cut shortening into the flour, using a pastry blender or fork; or, if you're an experienced cook, and work quickly, blending in the shortening with fingers is permissible.
3. Add water sparingly, using only enough to hold the ingredients together. Handle dough as little and as lightly as possible after adding water.
4. Roll out the dough on a lightly floured board or on a heavy canvas. Cover the rolling pin with a child's white cotton stocking (with the foot cut off) and flouring it lightly simplifies handling the dough.
5. Place the dough loosely in the pan to help prevent shrinking.

Grandmother's Sour Cream Pie.

- 1 cup raisins (coarsely cut)
- 1/2 cup water
- 3/4 cup sugar
- 1 cup sour cream
- 2 eggs (beaten)
- 1 teaspoon vanilla
- 1/2 teaspoon salt

Combine raisins, water, and sugar, and simmer for 5 minutes. Mix the sour cream and the eggs, add the stewed raisins, vanilla and salt. Bake in a double crust at 400 degrees for the first 10 minutes, reducing the temperature to 350 degrees for 40 minutes longer.

Lemon Meringue Pie.

- 1 cup sugar
 - 1/4 cup cornstarch
 - 1/4 teaspoon salt
 - 2/3 cup cold water
 - 2/3 cup boiling water
 - 3 egg yolks
 - 1 tablespoon butter
 - 1/4 cup lemon juice
 - 1 teaspoon grated lemon rind
- Combine sugar, cornstarch, and salt. Add cold water and stir until smooth. Then add boiling water and cook, stirring constantly, until mixture is clear and thick. Cook 3 minutes longer. Beat egg yolks and stir cooked mixture into them. Add all remaining ingredients, return to flame and cook 1 minute. Pour immediately into baked pie shell. Top with meringue.

Meringue.

- 3 egg whites
 - 6 tablespoons sugar
 - 1/2 teaspoon salt
- Beat egg whites partially; then add sugar slowly, beating until mixture is stiff. Bake in slow oven (300 degrees) for 18 minutes.

Flaky Pie Crust.

- 1 1/2 cups flour
 - 1/2 teaspoon salt
 - 1/2 cup shortening
 - 3 to 4 tablespoons ice water
- Sift flour and salt into mixing bowl. Add shortening. Chill 20 to 30 minutes, then cut in the shortening until it is about the size of peas.

Add ice water gradually, mixing only until the dough can be gathered up into a ball. Chill at least 1/2 hour. Roll out on a piece of canvas cloth which has been stretched taut over dampened table-top or bread board. Slip child's white stocking (without foot) over rolling pin, flour canvas and rolling pin, and roll out dough to 1/4-inch thickness. Fit lower crust in pie tin. If baking a one-crust pie, prick with fork, and bake in hot oven (450 degrees) 12 to 15 minutes.

Pumpkin Chiffon Pie.

- (Makes one 10-inch pie)
- 2 tablespoons gelatin
- 1/2 cup cold water
- 3 eggs
- 1 cup sugar
- 1 1/2 cups pumpkin (strained)
- 1/2 cup milk
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon clove

Soak gelatin in cold water for 5 minutes. Separate yolks and whites of eggs. Beat yolks until light, and combine with half of the sugar, the strained pumpkin, milk, salt, and spices. Cook over hot water until the mixture thickens, stirring constantly. Remove from fire, add gelatin, and stir until dissolved. Cool. When the mixture thickens, beat the egg whites until stiff but not dry, and gradually beat in the remaining sugar. Fold into the pumpkin. Pour into baked pie shell and chill thoroughly before serving. May be served with whipped cream generously sprinkled with ginger-snap crumbs.

Magic Mocha Nut Tarts.

- 2 squares unsweetened chocolate
- 1 1/2 cups (1 can) sweetened condensed milk
- 1/2 cup strong coffee
- 1 cup walnut meats (cut fine)

Baked tart shells

Melt chocolate in top of double boiler. Add sweetened condensed milk, and stir over boiling water for 5 minutes or until mixture thickens. Add coffee, stir until thoroughly blended. Add chopped walnut meats. Pour into baked tart shells. Garnish with remaining chopped nuts. Chill before serving.

Custard Pie.

- (Makes 1 pie)
- 2 cups milk (scalded)
- 3 eggs
- 5 tablespoons sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- Dash nutmeg
- 1-pastry shell (baked)

Scald milk. Beat eggs slightly and to them add the sugar, salt, milk, and vanilla extract. Mix thoroughly and pour custard mixture into a well oiled pie plate. Bake in a slow oven (300 degrees) until custard is set—about 40 minutes. In a second pie plate, exactly the same size as that used for the custard pie, bake a one-crust pastry shell. Cool. Then when the custard is thoroughly cooled and just before serving, gently slip the custard right into the pastry shell. Serve at once.

If there's any one thing in the world that people like in the way of good things to eat, it's nothing more or less than hot breads. Hot breads get a man's vote every time!

Ginger Cheese Muffins, Hot Butterscotch Rolls, Old-Fashioned Nut and Raisin Bread—you'll find recipes for these and other delicious breads in Eleanor Howe's column next week.

Send for Copy of This Cook Book.

Entertaining is lots of fun if you start with what Eleanor Howe calls "arm chair preparation." In her unusual and useful cook book, "Easy Entertaining," she tells you how to give successful parties—from picnics to formal receptions. To get your copy of this clever cook book now, send 10 cents in coin to "Easy Entertaining," care of Eleanor Howe, 919 North Michigan Avenue, Chicago, Illinois. (Released by Western Newspaper Union.)

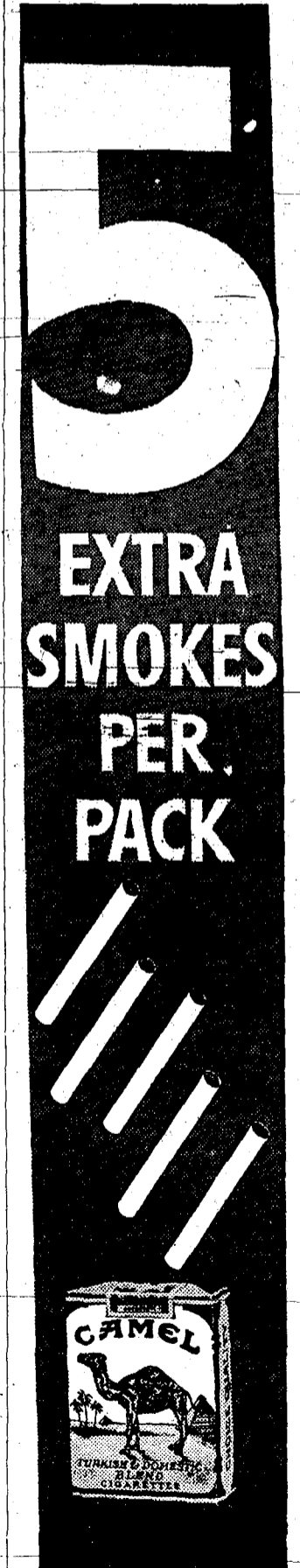
Ask Me Another A General Quiz

1. What is a sampan?
2. What is the greatest depth of the Pacific ocean?
3. What state always elects two Indians to the lower house of its legislature?
4. What fish is commonly used for filet of sole? For filet mignon?
5. What state has most cities of 100,000 population or more?
6. What federal body has the sole power to try impeachments?
7. Here is the first line of a well-known poem: "Oh, why should the spirit of mortal be proud?" Can you give the second line?
8. What is the abomination of desolation mentioned in the Book of Daniel, in the Bible?

The Answers

1. An Oriental boat.
2. The greatest depth of the Pacific ocean is 35,400 feet, just north of Mindanao of the Philippine isles.
3. Maine.
4. Flounder. Filet mignon is a piece of steak.
5. Massachusetts.
6. The senate.
7. "Like a swift-floating meteor, a fast-flying cloud."
8. It is supposed by Bible students to refer to the desecration of the Temple in Jerusalem by the soldiers of Antiochus Epiphanes.

By burning 25% slower than the average of the 15 other of the largest-selling brands tested—slower than any of them—CAMELS give a smoking plus equal to



CAMELS
LONG-BURNING
COSTLIER TOBACCOS
MORE PLEASURE PER PUFF—
MORE PUFFS PER PACK

