# TABLE TALKS

by Jane Andrews.

A column or so ago I published a recipe for home-made "ready-mixes" that I'm sure will be found very useful in making a variety of biscuits, etc., especially when you're in a hurry. Having received several favourable comments, I'm "following through" with a recipe for a "ready mix" pudding and pie filling.

This mix can be prepared and stored away all ready for use when needed. I'm also giving you several recipes showing how the mix can be used for pies, puddings, etc. Hope you like them. This mix was developed in the testing kitchen of a famous University, and makes it possible for you to turn out dozens of luscious desserts in double-quick time.

**Pudding and Pie-Filling Mix**

**1 cup cornstarch**
**3 cups sugar**
**2 teaspoons salt**

Blend these dry ingredients thoroughly. Store the mix in a covered container on the panry shelf or in a kitchen cupboard until ready for use.

**Vanilla Pudding**

**⅓ cup mix**
**2 cups scalded milk**
**2 egg yolks**
**1 teaspoon vanilla**

Put the mix in the top of a double boiled. Add scalded milk to the mix, stirring constantly until thickened. Cover and cook for 20 minutes. Take out 2 tablespoons of the hot mixture and add to the slightly beaten egg yolks. Blend. Return all of the mixture to the double boiler. Cook for 2 minutes. Add vanilla. Pour into dessert dishes and chill. This recipe serves 4.

**Pompadour Pudding**

**⅓ cup mix**
**3 cups scalded milk**
**2 egg yolks**
**1 teaspoon vanilla**
**1½ squares unsweetened chocolate**
**2 egg whites**
**6 tablespoons sugar**

Follow directions for Vanilla Pudding. Cool. Melt chocolate in top of a double boiler. Cool. Beat egg whites until almost stiff. Add sugar, a tablespoon at a time, and continue beating until mixture forms stiff peaks. Fold cooled, melted chocolate into egg whites and sugar. Serve on top of pudding. Makes 6 servings.

**Burnt-Almond Fluff**

**½ Cup Mix**
**2 Cups Scalded Milk**
**2 Egg Yolks**
**¼ Teaspoon Vanilla**
**⅓ Cup Slivered Almonds**
**1 Tablespoon Butter**
**⅔ Cup Whipping Cream**

Follow direcions for Vanilla Pudding. Allow to cool thoroughly. Brown the slivered almonds in butter in a frying pan. Blend the contents of the pan with the pudding. Whip cream and fold into pudding. To serve this dessert, pour pudding into individual dessert dishes. The aboye recipe will make 6 generous servings.

**Cream Pie**

**⅔ Cup Mix**
**2½ Cups Scalded Milk**
**3 Egg Yolks**
**1 Teaspoon Vanilla**
**1 9-inch Bake Pie Shell**

Follow directions for Vanilla Pudding. Allow to cool thoroughly. Pour into baked pie shell. A meringue topping may be added, if desired. This recipe makes enough filling for one 9-inch pie.

**Butterscotch Pie**

**⅔ Cup Mix**
**½ Cup Dark Brown Sugar (Firmly Packed)**
**2 Cups Scalded Milk**
**3 Egg Yolks**
**2 Tablespoons Butter**
**1 9-Inch Baked Pie Shell**

Blend the mix and the sugar together in the top of a double boiler. Add scalded milk, stirring constantly until thickened. Cover and cook for 20 minutes. Take out 2 tablespoons of the hot mixture and add to the slightly beaten egg yolks. Blend. Return all of the mixture to the double boiler. Cook for 2 minutes. Add butter. Cool. Pour into a baked pie shell. A meringue topping may be added, if desired. This recipe will make enough filling for one 9-inch pie.

**Lemon Pie**

**1 Cup Mix**
**2 Cups Hot Water**
**3 Egg Yolks**
**½ Cup Lemon Juice**
**2 Teaspoons Grated Lemon Rind**
**1 9-Inch Baked Pie Shell**

Put the mix in the top of a double boiler. Add hot water to the mix, stirring constantly until thickened. Cover and cook for 20 minutes. Take out 2 tablespoons of the hot mixture and add to the slightly beaten egg yolks. Blend. Return all of the mixture to the double boiler. Cook for 2 minutes. Add lemon juice and rind. Cool. Pour into a baked pie shell. A meringue topping may be added if desired. Makes enough filling for one 9-inch pie.

**Chocolate Pie**

**⅔ Cup Mix**
**3 Tablespoons Cocoa or 1 Square Unsweetened Chocolate**
**2½ Cups Scalded Milk**
**3 Egg Yolks**
**1 9-Inch Baked Pie Shell**

Blend the mix and cocoa in the top of a double boiler. (If using chocolate, melt it in the scalded milk.) Add scalded milk to the dry ingredients, stirring constantly until thickened. Cover and cook for 20 minutes. Take out 2 tablespoons of the hot mixture and add to the slightly beaten egg yolks. Blend. Return all of the mixture to the double boiler. Cook for 2 minutes. Cool. Pour into a baked pie shell. A meringue topping may be added, if desired. This recipe makes enough filling for one 9-inch pie.

**Meringue Topping For Pies**

**3 Egg Whites**
**6 Tablespoons Sugar**

Beat egg whites until almost stiff. Add sugar, a tablespoon at a time, and continue beating until mixture forms stiff peaks. Spread over cooled filling, sealing to edge of pastry. Brown in a hot oven (425°F.) about 5 minutes. When a coconut meringue pie is desired, sprinkle shredded coconut generously over the meringue before browning.

If "the proof of the pudding is in the eating," these puddings and pie fillings will hold up under the test. Try them and see. They're delicious.

## New President Christian Science

WALTER S. CROSS

Walter S. Cross of Fitchburg, Mass., has been named President of the Mother Church, The First Church of Christ, Scientist, in Boston, Mass., it was announced in Boston recently.

Mr. Cross has ben active in various capacities in the Christian Science movement—having joined The Mother Church in 1905—and for many years has been a Christian Science praetitioner.

During World War I he was an Army chaplain with the 89th and 27th Divisions. Later he served at the Christian Science War Relief Depot at Le Mans, France.

Scene From Twelfth Night, to be presented in the open air Shakespeare Festival at Trinity College, Toronto.

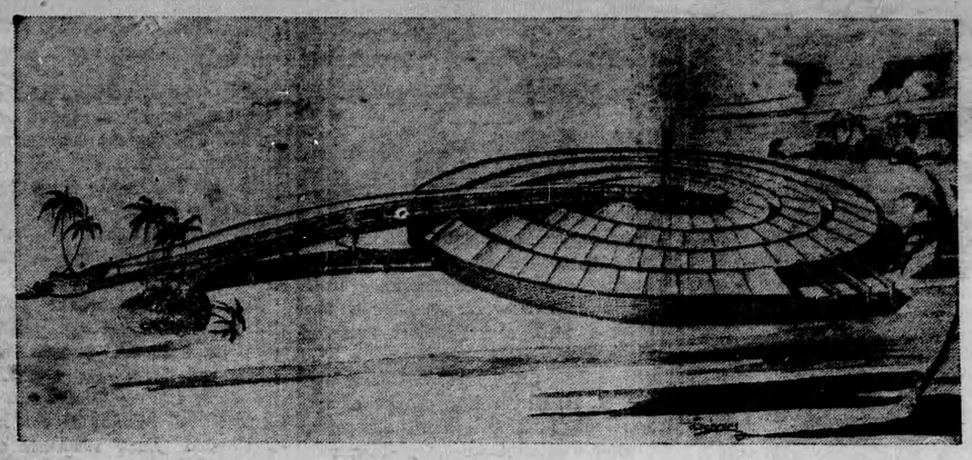

Exhibit Goes 'Round And 'Round—Visitors to the National Realtors' Exhibition next November will know they've been put through a whirl. Exhibits will be housed in a unique structure known as the Spyorama, seen in an architect's sketch above. Visitors will go up ramp, beginning at left, to the center of the building, and go round and round a continuing spiral of display booths.

## The GREEN THUMB

by Gordon Smith

**Water Well When Transplanting**

In moving plants from one location to another, whether it is a tiny flower from pot or flat, or a ten-foot maple tree, the same rules apply. The main thing is to guard against the roots getting dried out. Keep them moist and expose to the air as little as possible. All plants should be set in the earth a little deeper each time moved. Soil, which should be as rich and fine as possible, is pressed firmly about the roots. If at all possible water well soon after transplanting, and in the case of big shrubs or trees keep the soil moist for a few weeks. With small things like bedding plants a little shade for the first few days will help, and if possible do the transplanting in the evening or on a cloudy day. Young trees should be staked to permit roots to get firmly established.

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**Don't Let Them Stand Still**

Quick, unchecked growth is the real secret of tender vegetables and it is possible to grow them quickly anywhere in Canada if just a little care is given.

In the first place one must have good seed and of varieties that are suitable to local conditions. Next, the vegetable garden should be thoroughly cultivated or dug, then the seed planted according to directions on the packet. Spacing is important as crowded plants never have a chance to develop quickly. Cultivation once a week will usually be sufficient itself to keep growth coming along even in the driest weather. If a hose is available, however, that will be another safeguard. A little chemical fertilizer applied carefully and according to directions is also advisable.

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**No Hurry**

One can dig or cultivate soil too soon in the spring or too soon after a heavy shower. If stirred up while still really wet, heavy soil is liable to bake into lumps as hard as brick. And it doesn't do a bit of good, and it may cause some harm, to cultivate even light loam while it is wet.

l Technical people have various scientific tests for determining whether it is safe to cultivate, but the old gardener simply takes a walk around. If the soil is muddy and sticks to his boots then he finds other jobs indoors. But if the soil is damp but doesn't squeeze tightly together it is just right to cultivate. And this rule holds good whether the winter snows have just gone or after a heavy summer shower.

## STERILE CORN

While they were in Peru, R. A. Emerson and F. D. Richey found a few corn stalks that produced only sterile pollen. Studies made in this country showed that the plants had inherited their sterile characteristics. University of Wisconsin scientists are now developing the discovery. A new and more disease-resistant corn may be the outcome, a corn which will not need costly and laborious detasseling. In breeding hybrid corn it is now necesary to detassel one of the parents to prevent self-pollination.

Trade Queen—Nautical Sandy Young was chosen to reign over the celebration of World Trade Week.

## Modern Etiquette

By Roberta Lee

**Q. Will you please give me the correct form of introduction?**

A. "Mrs. Johnson, may I present Mr. Ford?" is one of the popular forms of introduction. A briefer form, commonly used is, "Mrs. Johnson, Mr. Ford." By emphasizing the more important person's name, it can be made as clear as though the words, "May I present" had been used. Never say, "Miss Barnes meet Mr. Lee."

**Q. When seating guests at dinner, is it correct to separate the husbands and wives and the engaged couples?**

A. The usual procedure is to separate married couples, but to permit an engaged couple to be seated together.

**Q. In what way can a girl show gratitude or appreciation to a group of friends who have given her a bridal shower?**

A. She can give a dinner, luncheon, tea or card party for these friends.

**Q. When meeting a friend on the street, is it proper to stop to chat?**

A. Yes, this is perfectly all oight, provided you are not standing in the middle of the walk and blocking the way for other pedestrians. Either stand to one side of the walk or walk along with your friend as you talk.

**Q. Is it all right, when attending a church wedding, for one to leave the church before the members of the two immediate families?.. ..**

A. No; it is very rude to do so. Always wait until the membrs of the two families have proceeded up the aisle.

**Q. Isn't it permissible to drink coffee or tea with the spoon if the liquid is very hot?**

A. No; use the spoon for stirring only. It should then be placed in tne saucer and remain there.

**Q. On entering a restaurant or hotel dining room, doeo the woman precede the man?**

A. If there it a waiter or head-waiter to assign the table, the woman follows the waiter. If not, the man goes first and chooses the table.

**Q. Whom do the parents invite to the christening of their baby?**

A. The list of those invited should be limited, chiefly close relatives and friends who might be expected to have a deep interest in the child.

**Q. Should a man ignore a salutation if he is walking with a woman who greets a person who is a stranger to him?**

A. No; he should return the greeting by lifting his hat.

**Q. When a woman has moved into a new neighborhood, how soon should she return the first call of a neighbor?**

**A. Within two weeks.**

## HOW CAN I?

By Anne Ashley

**Q. How can I keep my mattresses, pillows and blankets in a sanitary condition?**

A. These articles will be kept in a sanitary condition, and will also wear longer, if they are placed in the sun one day every week or ten days. This treatment will give them a fresh odor that is very pleasant upon retiring.

**Q. How can I curl feathers?**

A. Feathers can be curled by heating them before a fire, then stroking each one with the back of a knife blade.

**Q. How can I ascertain if dye is a "fast color"?**

A. Dampen a small piece of the dyed cloth and then rub it on a piece of clean white paper. If it leaves no stain, the dye is "fast."

**Q. How can I prevent people passing outside my windows from seeing through the screens?**

A. Paint the screens with aluminum paint, or with white paint thinned with turpentine. A person on the inside will be able to look out, but one on the outside cannot see in.

**Q. What is a good lubricant for the food chopper?**

A. Glycerine is an excellent lubricant for the food chopper, egg whip, and other kitchen utensils. It will not affect the taste of the food.

**Q. How can I make poppyseed stick to rolls?**

A. If you have trouble in making the poppyseed stick, try brushing the rolls with water before sprinkling on the poppyseed.

**Q. How can I prevent silk, or any other very thin goods, from drawing or puckering when stitching it on the sewing machine?**

A. Place a sheet of white paper beneath the material and it will prevent any drawing or puckering. The paper can be easily removed when the work is finished.

**Q. How can I clean fingers that are stained from preparing raw vegetables?**

A. Dip the fingers into a solution of very strong tea for a short time; then wash with soap and water.

**Q. How can I drive away ants?**

A. Smear the cracks and corners of their haunts with balsam of peru. Sulphur will also drive away ants.

**Q. How can I make the ironing of starched garments much easier?**

A. The task of ironing starched garments can be made much lighter if lard, the size of a bean, is added to every half gallon of starch before boiling.

## Six Useful Tips For Summer Auto Travel

1. Give your car a "spring cleaning": that includes chassis lubrication, new grease in transmission and differential, re-packed wheel bearings, engine tune-up.

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2. When driving in hot climates, don't continually let air out of tires even though they build up a high pressure. If the car is allowed to stand a while, pressures will adjust themselves. The motorist who lets air out will find that cool nights will decrease pressure even further.

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3. If the radiator overheats and boils, simply stop the car till the temperature gauge drops to 180 deg. Then start the motor and add cool —not cold—water while the engine idles. In automatic-transmission cars, shift to neutral at each stop to avoid overworking and overheating the engine.

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4. Because of low atmosphere pressure at high altitudes, persons planning prolonged mountain driving might install high-altitude carburetor jets which better adjust the oxygen-gasoline mixture.

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5 When parking in direct sunlight, keep one window and the cowl ventilator open. This allows air to circulate inside the car, cuts down the damaging effects of heat and humidity on car upholstery.

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6. For emergencies carry a tow-rope, a shovel, extra water and gasoline.

## Bride In A Box

At a gala dinner given by the 37-year-old Caliph of Spanish Morocco, Muley-el-Hassan, the other day to celebrate the birth of a daughter to his 22-year-old wife, Princess Lal-La-Fatima, more than 150 Nubians waited on the high court dignitaries who were his guests. Rich food and wine were distributed to the poor.

When she married the Caliph in June, 1949, the lovely Princess was carried in a decorated wooden box, surrounded by musicians—an old Moorish custom—to her bridegroom. Banquets to celebrate the wedding lasted eight hours and delicacies eaten included kou-kous, chickens stuffed with honey and olives.

The recent celebrations were even more lavish. Arab and Spanish orchestras played alternately behind green silk curtains. The baby, who has been named Om-Kultum, was present swathed in silks and damasks and lying in a gold cradle surmounted by the Moroccan coat-of-arms in gold and platinum filigree. The Princess, who is a direct descendant of Mohammed, wore a dress of rare silk and looked very beautiful and happy.

Merry Menagerie—By Walt Disney

"I'm beginning to feel like a housing development!"

TV Through The Looking Glass—Television images will be cast on a large movie screen, using this giant spherical mirror The girl holds a small mirror of the size used in home television sets, comparing it with the big, 90-pound-mirror at top. The big mirror will receive ordinary television broadcasts, greatly enlarge the image and project it on a 15-by-20-foot theater screen.