# TABLE TALKS

by Jane Andrews

Back in June or thereabouts I passed on to you instructions for a basic biscuit mix, and one for a muffin mix, together with some recipes that made use of these time-and - work - saving preparations. These, as I told you, had been prepared by the U. S. Dept. of Agriculture, in the interests of better and easier home cooking.

Since then a leading packing house has developed, after four years of work in its test kitchens, a basic homemade pastry mix. Literally hundreds of recipes were analyzed to find the basic formula. Ten minutes or less spent in properly combining the four ingredients will result in a convenient "make-your-own" mix that is always fresh, and you will find a real help in preparing pastry, cream puffs, biscuits, desserts and dozens of other delicacies.

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These points were found important for best results.

Combine the rich, creamy shortening with all-purpose flour and double-acting baking powder.

Use standard measuring cups and spoons.

In using the mix, spoon it into the cup. Do not sift it or pack it in.

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Remove eggs and milk from refrigerator or other cool place 5 or 10 minutes before using in cakes. If the batter is at room temperature, the cake will be better.

Use the right-sized pans.

Note the right baking temperature.

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If half a recipe is made, be sure to divide every ingredient in half.

These recipes are for all-purpose flour as used in the East and Midwest. If you use soft wheat flour, popular in some parts, use less milk or other liquid—2 tablespoons less for each cup called for in the recipe.

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If you use self-rising flour, omit the baking powder and salt in the Make-Your-Own Mix.

High altitude baking requires a reduction in the baking powder and sugar used in most recipes. But these recipes are low in sugar, so baking powder probably is the only ingredient which must be changed according to the altitude.

Keep the Make-Your-Own Mix in a closed canister or can in the pantry. It doesn't have to be kept in the refrigerator.

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**MAKE-YOUR-OWN MIX**

2 cups shortening
9 cups sifted all-purpose flour
1 tablespoon salt*
¼ cup (4 tablespoons) double-acting baking powder

Combine sifted flour, salt and baking powder. Stir well. Sift into large bowl (or large pan or onto heavy paper.) Add shortening. Use finger tips or pastry blender to distribute shortening throughout dry ingredients until mixture resembles coarse corn meal. The Make-Your-Own Mix is now ready to use or store in a closed canister on your pantry shelf.

*1½ to 2 tablespoons salt may be used.

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**CHOCOLATE BROWNIES**

1½ cups Make-Your-Own Mix (do not pack)
1 cup sugar
1 cup chopped pecans
2 eggs, well beaten
½ teaspoon vanilla
2 squares (2 oz.) unsweetened chocolate, melted and cooled

Blend mix, sugar, and pecans. Add eggs, vanilla and chocolate. Mix thoroughly. Turn into a shallow pan (7 x 11 inches), well greased. Bake in a moderate oven (350 degrees F.) 22 minutes. Cut into squares before removing from pan.

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**FROSTED CHOCOLATE DROP COOKIES**

1½ cups Make-Your-Own Mix (do not pack)
½ cup sugar
1 egg, slightly beaten
1 square (1 oz.) unsweetened chocolate, melted and cooled
3 tablespoons milk
½ teaspoon vanilla

Blend mix and sugar. Add egg and beat well. Stir in chocolate, milk and vanilla. Drop from teaspoon on baking sheet 2 inches apart. Bake in moderate oven (350 degrees F.) 10 minutes. Cool. Spread with frosting. Makes 18 to 20 large cookies.

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**CORNED BEEF HASH DUMPLINGS**

3 cups Make-Your-Own Mix (do not pack)
¾ cup milk
2 cups (1 can) corned beef hash
Catsup

Combine mix and milk to make a biscuit dough. Turn out on waxed paper. Knead 6 times. Roll out dough on lightly floured pastry cloth or board to 12 x 18-inch rectangle. Cut into 6 squares. Place large spoonful or slice of hash in centre of each square. Top each with a teaspoon of catsup. Bring corners of dough up over hash. Press edges together and secure with a toothpick. Bake on baking sheet in hot oven, at 450 degrees F. 30 minutes. Makes 6 servings. For 3 servings, use 1½ cups mix, ⅓ cup milk, 1 cup corned beef hash and catsup.

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**CREAM PUFFS**

1 cup Make-Your-Own Mix (do not pack)
¾ cup boiling water
2 eggs

Add mix to boiling water in saucepan. Stir over low heat about 1 minute until dough is smooth, follows the spoon, and forms into a ball. Remove from heat immediately. Add eggs one at a time, stirring and beating until mixture is blended. Beat vigorously. Drop by spoonfuls on baking sheet. Bake in hot oven 15 minutes. Then reduce heat and bake in moderate oven 20 minutes more. Let stand in warm oven (with door open) about 10 minutes to dry out. When baking temperature is at 450 degrees F., bake 15 minutes. When baking temperature is at 350 degrees F., bake 20 minutes. Makes 5 large puffs. For 5 medium puffs use ½ cup mix, ⅓ cup water and 1 egg.

## Suspicious

A talkative old man was delivering quite a lecture on speedy travel to the young man whom he shared a compartment.

"Yes, we travel fast these days," he said. "But have you ever thought of the flight of time—of the fleeting hours of youth, the golden days that swiftly pass away? Have you ever counted the minutes—?"

"Look here," said the young man, suspiciously, "I don't quite get the hang of this. Are you trying to sell me a watch?"

**SOLEMN THOUGHT**

Rich Mr. X was showing a friend around his tremendous estate:

Visitor (murmuring): "Beautiful lawn."

Mr. X (complacently): "Ought to be. Had the whole thing brought here as sod at $100 a square foot."

Visitor: "And those trees. I've never seen more perfect specimens." Cost me $2,000 each."

Mr. X: "Had them transplanted.

Visitor (sighing meditatively): "Ah, what God could have done if He'd had all your money!"

**Boston Heiress Weds Negro**—The former Anne Mather, 30, heiress from Boston's Beacon Hill, takes the arm of her bridegroom, 40-year-old Frank Curle Montero, Negro director of the Urban League Fund, following their marriage at Bridgehamton, N.Y.

**Now Playing At The Movie**—Junior gets slid, rocked, swung, napped and, if necessary, changed and burped, while Mom and Pop thrill and chill to the latest cinema fare. At least that's how it works at this movie palace, where cash customers can park their small worries in an off-the-aisle nursery, complete with kiddie equipment that includes slides, swings, cribs, play pens and pert attendants.

# The GREEN THUMB

by Gordon Smith

A lawn can be built up without being remade and a renovation program may often be far more practical than digging up your old turf.

The home owner who follows a careful program of seeding the lawn, feeding it and controlling weeds can have better-than-average turf at the annual cost of a couple of tankfuls of gasoline. It frequently is not necessary to dig up and rebuild the turf completely. However, the gardener cannot expect to produce this prize-winning expanse of grass in a single year; it will take three or four.

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A lawn-improvement campaign should get under way about Aug. 1, rather than in spring or early summer. But first it is advisable to have the soil analyzed by an Experiment Station or testing laboratory, such as those the larger lawn seed companies operate. This will indicate the type of soil, need for lime and so on.

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**To obtain a sample from the lawn for a soil test, a plug of sod four inches square and five to six inches deep is dug with a sharp trowel. It is then wrapped securely so it will reach the laboratory in the form in which it was taken from the ground. Where a lawn does not exist but one is contemplated, a pint of loose soil is dug up in bulk and sent.**

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Early in August crabgrass should be removed from the lawn, or at least further growth stopped so that this year's crop will not produce viable seeds. This may be done by using the dry crystals of a crabgrass-control compound. A double rate application of this is recommended because the crabgrass will be rather tough at this time. Several materials, to be applied either as a dust or a spray, are now on the market for the control of crabgrass.

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In ten days or so, the spreader is used again to apply a combination of fertilizer and weed-control compound. This will wither and destroy the broadleaved weeds, such as dandelion, plantain, buckthorn and chickweed.

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Toward the end of August, the lawn mower is set to cut as closely as possible. In fact, the grass should be literally scalped at this time. Then the clippings are removed and the spreader used again; this time to apply lawn food at the rate of 20 pounds per 1,000 square feet. It is put on just prior to seeding any bare patches.

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Before sowing seed ,the topsoil is loosened to provide a roughened surface that will catch the seed. The decaying plants of crabgrass and other weeds will help provide a lodging place for the seed and entrance channels for the fine roots that will develop on seedlings.

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The soil test report will suggest the type of a seed that should be sown. For a light sandy soil that needs lime to offset its acid content (the type so often found) the seed mixture might be 65 to 70 per cent Kentucky Bluegrass, 15 to 20 per cent Poa trivialis, 10 to 15 per cent Highland Bentgrass. Such a mixture would contain about three million seeds per pound hence the economical rate of 2 pounds per 1,000 square feet would be adequate.

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The lawn spreader is then set for the two-pound rate and the turf gone over in one direction only. The seed is stirred into the ground by using the flexible steel drag and the area kept watered until the grass is well established. A sandy soil need not be watered heavily, for the coarse particles do not hold much moisture and the excess drains away. However, it is necessary to water frequently—preferably twice a day in the early stages of growth.

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For the rest of the season, whenever the lawn reaches one and a half inches, grass is cut to a height of about one inch. It is all right to let the clippings fall unless they are so heavy that they mat the young grass. Leaves should be raked up regularly so that they won't smother patches of seedlings.

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A few words of caution. Don't make the mistake of thinking it necessary to remove and cart away sandy, weedy sod before embarking on a lawn-building program. There's valuable humus in old sod, poor as it may be, and this can be saved by turning it under.

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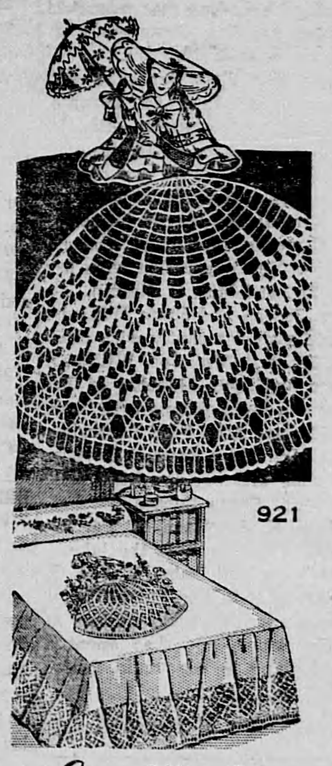
This is a basic program for lawn renovation that is good for almost any part of the country. A smooth green carpet of turf is possible on sandy soil, as well as in the richer soils of more fortunate gardening areas.




Laura Wheeler

Want to have a grand time embroidering and crocheting a masterpiece? This spread is easy, yet is a real thrill to work on!

Varied needlework Pattern 921; transfer 4 motifs 4x5½ to 20x21½ inches; crochet directions.

Laura Wheeler's improved pattern makes crochet and knitting so simple, with its charts, photos and concise directions.

Send **TWENTY-FIVE CENTS** in coins (stamps cannot be accepted) for this pattern to Box 1, 123 Eighteenth St., New Toronto, Ont. Print plainly **PATTERN NUMBER**, your **NAME** and **ADDRESS**.

**HYPNOTIC EYES**

Among the most hypnotic eyes in America are those of boxer Joe Louis, retired world heavyweight champion, according to investigations made by the U.S. Hypnotists' Institute.

Joe's eyes suggest "smouldering physical passions," it is declared. Commenting on the eyes of various other peole, they say that those of John Lewis, the labour leader, are "ruthless, optic weapons." The eyes of Joan Caulfield, the film star reveal "complete surrender motivated by a delightful naivete which ——

# HOW CAN I?

By Anne Ashley

**Q. How can I remove mildew?**

A. If the spots are small, potassium permanganate and oxalic acid will remove them. If the entire article is mildewed, try bleaching it in one cup of Javelle to one quart of water for 10 minutes; then wash and rinse thoroughly.

**Q. How can I sweeten a soured sponge?**

A. Rub a fresh lemon thoroughly into the sponge and then rinse several times in lukewarm water. It will become as sweet as when new.

**Q. How can I remove dandruff from the scalp?**

A. A good remedy is to rub pure olive oil thoroughly into the scalp every night before retiring. Also shampoo the hair every two weeks and rinse well in cold water.

**Q. How can I enclose postage stamps with a letter if there is no oiled paper at hand in which to wrap them?**

A. Attach them by a small spot in the center of the stamp, leaving the glue around the edges untouched.

**Q. How can I store eggs?**

A. Eggs can be packed for keeping as follows: Dip the eggs in a solution of two ounces gum arabic to a pint of cold water. Let them dry, and then pack in powdered, well-burned charcoal.

**Q. How can I prevent new tinware from rusting?**

A. Rub the new tin vessel thoroughly with lard; the heat it in the oven, before using it, and it will never rust.

**Q. How can I remove the odor of paraffin from a dish or plate?**

A. By rubbing it thoroughly with vinegar.

**Q. How can I remove small spots from white ties, gloves, jabots, and similar articles?**

A. Keep a little French chalk on hand for this purpose. Rub a little chalk on the spot, allow it to remain for a day or two, then brush off.

**Q. How can I keep gold teeth clean?**

A. One of the best ways is to rub the teeth with a mixture of prepared chalk and powdered pumice, sprinkled on the toothbrush.

## When Shakespeare Went To School

The Hornbook was a slab of wood on which a page full of letters had been fastened and which was covered with a thin, transparent sheet of horn to protect it from grubby small fingers. Countless generations of children had learned to read clutching the handle of a hornbook and William Shakespeare could hardly have been an exception. . . .

Shakespeare learned to form his letters in the way all the little boys in rural districts formed them. The new Italian hand, which corresponds roughly to the modern way of writing, had made great headway in court and city circles, but the medieval way of writing, the one called the secretary hand, was still being used in the country. Some of Shakespeare's fellow-dramatists, like George Peele, used the new Italian way of writing; some of them, like Thomas Kyd and George Chapman, used both fashions interchangeably, and at least one of them, Ben Jonson, worked out an efficient compromise between the two. The few signatures which are all that remain of Shakespeare's writing are done in the old-fashioned secretary hand.

As soon as he could read and write and knew his Catechism, young Wiliam Shakespeare was ready to enter Stratford grammar school. He was the son of one of the most prominent men in Stratford, but he received the same education that was democratically open to every boy in town and there was no charge for the instruction.

—Marchette Chute, in "Shakespeare of London."

# Modern Etiquette

By Roberta Lee

**Q. Should a man remove his hat in an elevator?**

A. It is not considered necessary any more for a man to remove his hat in a business elevator. In elevators in apartments, hotels and clubs, men remove their hats, but in elevators in office buildings and stores they usually do not. These elevators are usually crowded and it is difficult for a man to put up his arm and take off his hat.

**Q. Is 'Dear Sirs" considered a proper salutation to a business letter?**

A. No; the term "Gentlemen" should be used. Of course, if the business letter is addressed to an individual, then "Dear Sir" is quite correct.

**Q. When a man takes a woman to dinner, should he give her order to the waiter before giving his own?**

A. Yes, always.

**Q. Is it proper to use a piece of bread as a "pusher" in order to take up items from the plate more easily on the fork?**

A. No; this is ill-mannered. It is permissible, however to hold the knife in the left hand, holding the edge down, and use it as a barrier against which the fork may pick up the articles of food more easily.

**Q. Are the invitations to a home wedding usually limited?**

A. Yes; usually to relatives and very close friends. Announcements are sent in place of wedding invitations to acquaintances not invited to the wedding.

**Q. When walking with a woman who is carrying an umbrella, should a man offer to hold it for her?**

A. Yes.

**Q. Is anything at all written on the inner envelope enclosing a formal wedding invitation?**

A. Only the names of those to whom you are mailing the invitation—no address. This envelope is then placed in the second, or outer, envelope which is sealed and addressed.

**Q. When introducing a relative, is it proper to use the possessive pronoun and mention the relationship?**

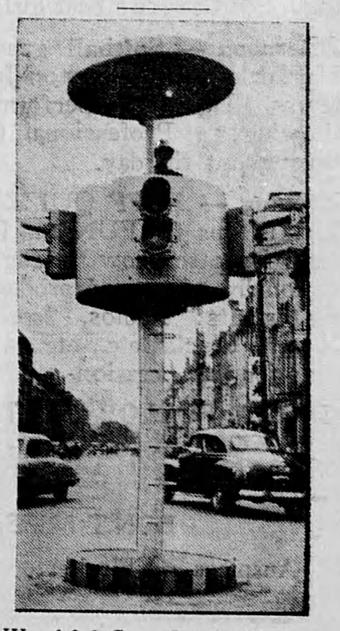
A. Yes, this is perfectly proper. One may say, "My father, my mother, my sister, my uncle.'

**Q. If a divorcee retains her husband's surname, how should she be known?**

A. By her given name, her family name and her married name, as, "Mrs. Mary Brown Williams."

**Q. Is an engagement ring an absolute essential of any engagement?**

A. No; the validity of an engagement is not based whatsoever on the ring. It is only the marriage service that requires a ring.



**Watchful Cop**—In the Formosan capital of Taipeh, eyed by communists as a lush war prize, policemen keep a watchful eye on traffic from modern street stands equipped with no less than four electric signals. Now that Chiang Kai Shek has made this city the home of his nationalist forces, traffic has become more of a problem.

**Weapon of Wedlock**—Celebrating their 72nd wedding anniversary, Mr. and Mrs. James Wheeler, posed with this time-honored symbol of domestic life, a rolling pin. Mr. Wheeler didn't seem amused but his wife flashed a knowing wink at the photographer.