

# How to Make Delicious Chiffon Pies on Order

Visit to a School of Home Economics Inspired the Article Given Herewith, Dealing with that Delightful Dish—the Chiffon Pie. How to Make it to the Best Advantage. Two Recipes for it.

"I hope there will be some of that pie left when we come to dessert," I said to the director of institutional management at a school of Home Eco-



(By Edith M. Barber)

nomics, as we started our lunch the other day. She assured me that she had saved some, and it was as good as it looked



Dentists recommend Wrigley's Gum as an aid to strong, healthy teeth, cleanses them of food particles, massages the gums. Aids digestion, relieves stuffy feeling after meals. Helps keep you healthy! Take some home for the children too—they will love it!

when it was served to us after a crisp salad of mixed vegetables and chicken with hot rolls and coffee.

But to get back to the pie, it had a vanilla chiffon filling with a crust made from rolled biscuits of the short-bread type, delicately flavoured with cinnamon. It is a favourite product of the lunch room kitchen where the students in the food courses have their practical work. Chiffon pies of all sorts are among the favourite desserts, the director told me. This seems to be the case both in restaurants and in homes, both because of the delicate texture and flavour and because preparation is easy and results are sure.

The crust for these pies may be made from graham crackers or almost any sweet biscuit, or rolled cornflakes or ground nuts. The fillings have a gelatin base and demand egg yolks, egg whites or whipped cream. After the pie pan has been lined with the "pastry" which should be pressed closely to it, the filling is put in. Sometimes the crumbs are used for a topping. The pie is then "baked" in the refrigerator. A good dessert for hot weather.

**Strawberry Chiffon Pie**  
1 tablespoon granulated gelatin  
1/2 cup cold water  
4 eggs  
1/2 cup sugar  
1/2 teaspoon salt  
1 tablespoon lemon juice  
1 cup strawberry juice and pulp  
Baked pie shell  
Soak gelatin in cold water five minutes. Beat egg yolks slightly, add one-half cup of sugar, salt and lemon juice. Cook over boiling water until of custard consistency. Stir in softened gelatin, then the strawberries. Cool and when mixture begins to congeal, fold in stiffly beaten egg whites to which has been added the remaining sugar. Pour mixture into baked pie shell, or pie pan lined with cornflake or cracker pastry, and chill. Just before serving, spread a layer of whipped cream over pie and garnish with whole strawberries.

**Lemon Chiffon Pie**  
1 tablespoon granulated gelatin  
1/2 cup cold water  
1 cup sugar  
1/2 cup lemon juice  
1/2 teaspoon salt

4 eggs  
1 tablespoon grated lemon rind  
Baked pie shell  
Soak gelatin in cold water five minutes. Add one-half cup sugar, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. To this mixture add the lemon rind and gelatin and stir well. Cool. When mixture begins to congeal, fold in stiffly beaten egg whites to which the remaining sugar has been added. Pour into baked pie shell, or pie pan lined with corn flakes or cracker pastry, chill, and just before serving spread a thin layer of whipped cream.

**Corn Flake Pastry**  
1 cup corn flakes or cracker crumbs rolled.  
1/2 cup melted butter  
1/2 cup sugar  
Roll or grind four cups corn flakes to yield one cup of fine crumbs. Mix with butter and sugar. Press the pastry firmly into a nine-inch pie tin. (Copyright, 1933, by the Bell Syndicate, Inc.)

## Household Hints

By MRS. MARY MORTON

**Menu Hint**  
Individual Ham Loaves  
Pineapple Slices  
Scalloped Potatoes  
Mixed Vegetable Salad  
With French Dressing  
Cheese Crackers  
Coffee or Tea  
Kale  
Don't forget to serve crackers and cheese for dessert occasionally. You certainly will please the people who are trying to avoid sweets—and aren't there some in every family? If your crackers have lost their crispness, put them in a warm oven for a few moments. Wash and pick over the kale, then cook, without water, like spinach (but it takes longer to cook than spinach), until tender, season with butter, pepper and salt.

**Today's Recipes**  
**Individual Ham Loaves**—One and one-half pounds ground smoked ham, one pound ground fresh pork, one cup bread crumbs, two eggs, one and one-half cups milk, one-eighth teaspoon pepper. Have smoked ham and fresh pork ground together. Combine with bread crumbs and moisten with slightly beaten eggs and milk. Season and pack into greased muffin tins or custard cups. Bake in a moderate oven (350 degrees F.) until done, 45 minutes to an hour. Serve with pineapple slices which have been browned in ham drippings.

# BE BEAUTIFUL

By ELSIE PIERCE  
FAMOUS BEAUTY EXPERT

Ann Jamison, Lyric Soprano, Offers Hints for Red Heads.

All the beauty and charm and wit of the Irish Colleen is very apparent in the young singing star who, in these short years, has won marked success as a lyric soprano on radio and concert stage. And—all the many beauty hints that she learned, early in childhood, she passes on to other redheads.

colour, the other is to soften angular planes of her face. And—she is very careful to choose rouge and lipstick in a colour that "will not fight" with the shade of her hair.



Read ANN JAMISON'S many helpful and enlightening beauty hints to the titian haired in to-day's article.

The Titian types can be as enchanting as the Emerald Isle itself, or they can be downright homely. The fairer the skin, the cleaner it must be for beauty. Miss Jamison recommends pure soap, a coarse wash cloth, a dousing first in warm water, a good lathering with soap, a vigorous workout with the cloth on stubborn pores until the skin gleams pinkly from the friction and finally a prolonged splashing in ice water with the palms of the hands until the skin fairly squeaks, indicating that it is entirely free from soap and the pores are closed.

**"Tops" in List of Assets**  
The titian type of hair is literally "tops" in her list of beauty assets. And Miss Jamison was taught that fair hair, esteemed the world over because of its rarity is a beauty liability unless it is given faithful care; that vigilance must be exercised to prevent loss of colour and dullness. Safeguards were: Keeping it antiseptically clean with an oil shampoo once a week, washing it with a pure white soap jelly to preserve its colour, and keeping scalp alive and healthy with massage. That followed endless brushing to give that "burnished look."

A tablespoon of sherry in the rinsing water helps to highlight red hair, and the use of an old silk stocking pulled over the brush absorbs any suggestion of excess oil which is so apt to dull the sheen of bright hair. The brush must be stiff-bristled and scrupulously clean.

Because her face is round and has a pointed piquancy, with certain convex points of chin and cheeks, she wears her hair high on her head to give her face length and she arranges her hair softly, for two reasons: one, to catch as much of the light as possible, thus making the most of every vestige of

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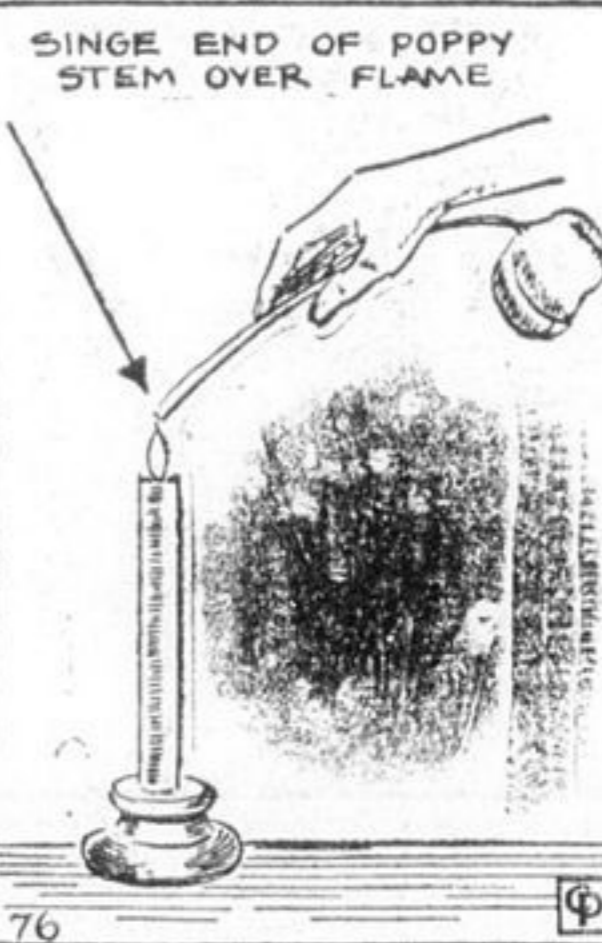
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## Weekly Garden-Graph

by DEAN HALLIDAY



Ordeal by fire for Oriental poppies

Many people believe that oriental poppies do not make good cut flowers. This is true only when they are cut and not cared for correctly. When properly handled as cut flowers they can be enjoyed for a considerable time. If you want to use oriental poppies as cut flowers indoors follow these directions carefully: After the poppies are cut and brought indoors, cut another inch off the end of the stem.

Then immediately singe the cut surface over the flame of a candle or match, as shown in this Garden-Graph. Next immerse the stems in a bucket of cold water and set in a cool and darkened room for several hours.

Best results with oriental poppies as cut flowers will be obtained if the cutting is done when the flower bud is partially open. Early morning is the best time for cutting them.

Planted where it can spread over a warm stone or where it can hang from a sunny crevice, sedum sieboldii is attractive because of the contrast between its ash-pink flowers and gray branches.

If some of your peonies are large-headed they will need to be staked so that each pompon can stand erect and display its beauty.

New Yorker:—A good example of international friendship and the desire to live together in peace and harmony is demonstrated by the towns of Calais and Milltown on the American side in Maine and St. Stephen on the Canadian side in New Brunswick. During 1937, the St. Stephen fire department, only one of the three towns having fire fighting equipment, helped put out 60 fires in the two American villages.



## Hints On Fashions

by LISBETH

Plain and Printed Fabrics Are Charmingly Combined.



Joan Bennett

The combination of plain and printed fabric in one garment was never more charmingly used than in this season's dresses.

This dinner dress worn by Joan Bennett, film star, proves the point. It is an original by Bernard Newman of Hollywood, and is of chiffon, cut low in front, with a bodice of navy and white print cut high in back with a slash down the centre to the waistline.

The skirt moulds the figure, and has a row of tiny covered buttons from the base of the décolletage to the centre of the dress. A section of the print is inserted in the skirt with a circular treatment which adds fullness, and ends in a short graceful train.

**Style Whimsies**  
Occupying a prominent place among the colourful beachwear fashions is the long beach coat of wheat-coloured terry cloth, collared and cuffed in plaid print pique.

A delightful innovation for summer is the pantie petticoat of silk satin, which is made with a removable buttoned crotch.

It is predicted that real petticoats with rows of narrow lace ruffles will once again adorn the feminine form. And the camisole with heading will again be the vogue.

Linon slips are growing in importance, as they seem to afford the protection necessary for the lighter weight cotton fabrics, voiles, dimities, swiss and organdy dresses which are to be worn so generally this summer.

From Paris comes word that the hair barrette is being revived. They are wearing barrette clips or pins at either side near the neck to hold up the very short hairs, now that the hair is being worn brushed up at back.

## Wants Associated Press to Leave Vegetables Alone

By Judith Robinson in Globe and Mail. The beet is more nutritive and wholesome than any other cultivated root, except the potato. The Associated Press says it is.

Ask not how the Associated Press came by the authority thus to make papal pronouncements concerning the virtues of root vegetables. The item sites no authority. All it says is: "AP—The beet is more nutritive and wholesome than any other cultivated root, except the potato."

It is a sign of the times. The world is full of people making papal pronouncements on everything without bothering to quote their authority. To expect of the press—associated or otherwise—that it resist fashion forever would be to expect too much. If confined to the vegetable kingdom, a little fier in omniscience can be overlooked in a news service these days. But it must be confined strictly. Within the narrowest vegetarian limits propagand-

ists determined slyly to undermine the carrot and the parsnip may assume the god without too much danger to the commonwealth.

Beyond, no safety lies. One step from the vegetable kingdom to the animal and an innocuous filler becomes gossamer poison: "The nordis is more wholesome than any other racial root." On the whole, it might be better if the Associated Press were to be required to say who said the beet is more wholesome than a Jerusalem artichoke. You can't be too careful these days.

If this reporter could do it there would be scholarships in skepticism established hereabouts and the youth of the country would be gently led to ask Who said so? and why? each time it was offered a pronouncement to swallow whole . . . even so innocent a pronouncement as that the beet is more wholesome than any other root except the potato.

Edmonton Bulletin:—Many people can remember all the details of a joke except the names of the people they've already told it to.

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- ACROSS**  
1—Any place of ideal perfection  
7—Exclamations of contempt  
11—An undergraduate in his final year in school  
12—Persia (official name)  
13—Sooner than  
14—Well man-nered  
15—Second note of the scale  
16—Symbol for tin  
17—Force  
18—A child's puppet  
19—Glazes or stiffens with size  
21—Any powerful deity  
22—A gross violation of the  
24—public law  
25—Round yellow cheeses from Holland  
27—Exclamation of delight  
28—Rot  
30—Unctuous  
32—Attempt  
33—Presiding elder (abbr.)  
35—Esker  
36—Dull pain-nered  
37—National Aeronautic association (abbr.)  
38—Kingdom in southeast-ern Asia  
40—The science of moral duty  
42—Finishes school  
43—A piece of real property
- DOWN**  
1—Customs  
2—A lottery prize result- ing from three favor-  
able num- bers  
3—A single unit  
4—A jumble of  
5—Converted into ions  
6—Spring up  
7—Variegated  
8—Conjunc- tion  
9—A river and channel northeast of Manhattan  
10—Short lines of catgut used to at- tach fish- hooks to a larger line  
11—Energy  
12—Same as ti—old form  
20—Conceal  
22—Select  
23—A dried grape  
25—Period of time  
28—Affirmative vote (variant)  
29—A solvent  
31—Sweet pota- toes  
33—Compact used to at- tach fish- hooks to a larger line  
37—Nothing  
39—Paid public notice  
41—Exclama- tion of de- light

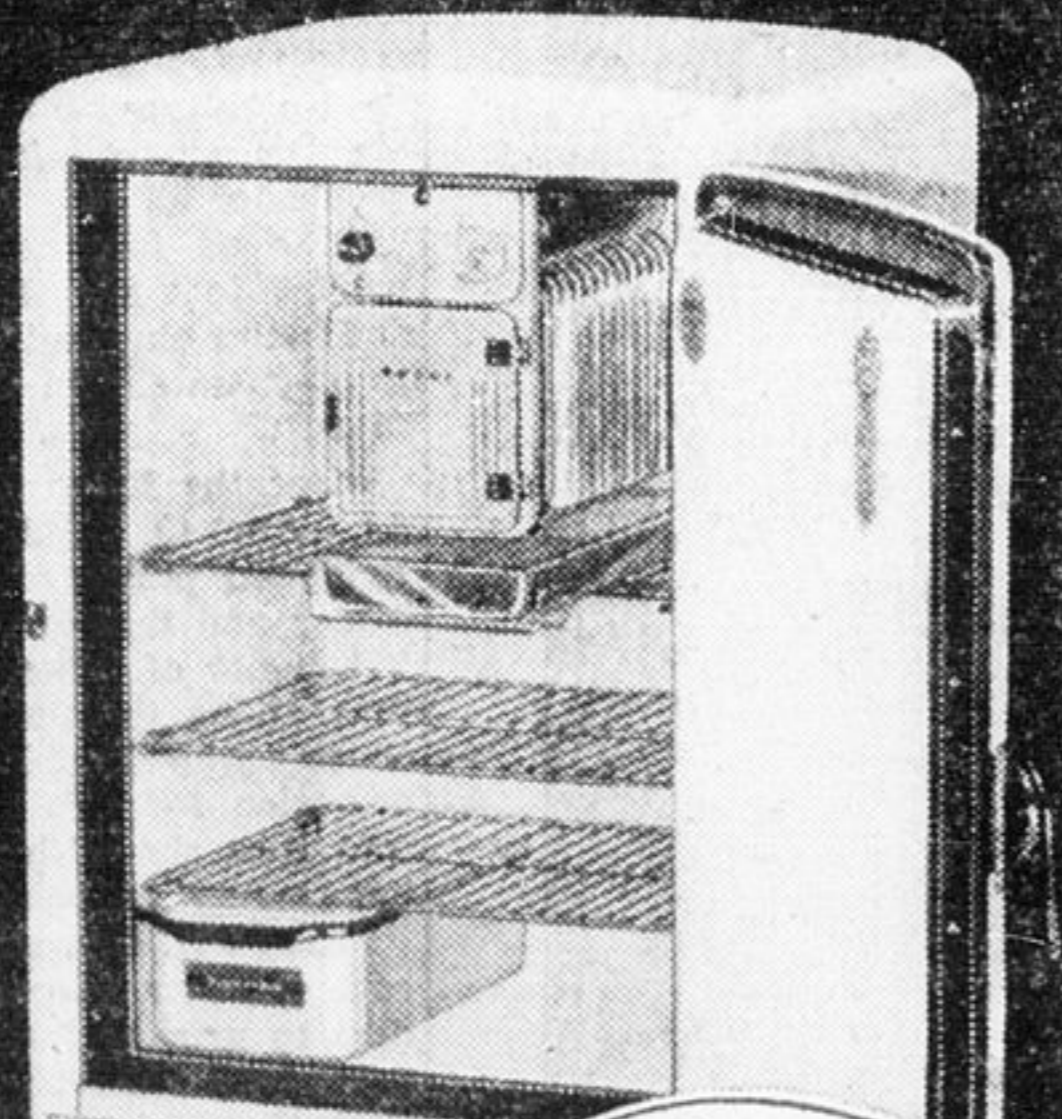


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