

How to Make Good Pie Crust

It takes crust to make a pie but only good cooks turn out pies with flaky crusts that help tempt appetites whetted by cool weather. There really is no secret in making a good pie crust, any member of the home economics extension staff at Michigan State College. Some pie eaters like a rich crust, but even that can be made to be flaky. Others think the crust ought to be not so rich. So here's a method of preparing a medium-rich pie crust that ought to turn out flaky if the method is followed: For a double crust pie, measure out 1 1/2 cups of sifted flour, five to six tablespoons of fat, three to four to one teaspoon of salt and about two and one-half tablespoons of cold water. A blend of soft and hard flours is apparently better for pastry than very soft flour. Lard, lard combined or one of the hydrogenated fats is commonly used. First cut the fat into the flour and salt. The method is to use a pastry cutter, a fork or a pair of knives. When the fat is in small pieces, mix the flour and salt so that the mixed product looks somewhat like coarse corn meal, begin to add the water. Sifted flour will absorb the water a little at a time over the flour and fat mixture, combining and kneading past it until all the water is added.

Keep Supply of Canned Goods on Hand; Meet Unexpected Guest with Smile

Canned foods have arrived, at least they have scaled the social ladder and are speaking. Today's hostess can command at any season any food she may want to grace her table, and that is the reason why serving the best. The most rigid government supervision and inspection are exercised not only over the actual canning, but also over the raw material itself. So keep a good supply of canned foods on hand and meet the unexpected guest with a smile.

Fruit Cocktail DeLuxe
Fill the shell of 1/2 orange to the rim with diced pieces of canned fruit in syrup. Drain the syrup and mix with a mound of composed orange, deep red cherries, malpaso grapes and slices of dates which have been stuffed with nuts. This fruit must be very cold if it is to be good.

Tuna and Salmon Casserole
1 can of white tuna and 1 can of excellent red salmon, drained of oil, shredded with a fork and mixed together.
Cream sauce flavored with salt, pepper, saffron, paprika, 1 tablespoon mustard, 1 teaspoon lemon juice, 1/2 teaspoon Worcestershire sauce and 2 teaspoons of sherry.
In a buttered casserole arrange a layer of fish, then a layer of cream sauce, then a layer of bread crumbs. Repeat until dish is filled. Cover top evenly with buttered bread crumbs and a sprinkling of grated Parmesan cheese. Bake 25 minutes in a hot oven.

Asparagus Omelet
2 tablespoons butter.
2 tablespoons flour.
1 cup milk.
1/2 teaspoon salt.
1/2 teaspoon saffron.
4 cups cooked sliced asparagus.
Pepper.
Melt the butter, add the flour and milk and stir until a smooth sauce is formed. Add the asparagus and salt. Separate the eggs, beat the yolks thoroughly and add to the sauce. Fold in the stiffly beaten egg white. Add pepper to taste and pour in a part containing 2 tablespoons of butter. Bake in a slow oven for 25 minutes. Serve at once with a tart jelly.

Baked Spaghetti and Corn
1 lb. uncooked spaghetti.
1 No. 2 can corn.
1/2 cup chopped green pepper.
2 tablespoons chopped pimiento.
1/2 lb. American cheese.
1 cup milk.
1/2 teaspoon butter.
2 teaspoons salt.
1 teaspoon Worcestershire sauce.
Cook the spaghetti in boiling salted water until done place in a buttered casserole with cold water and drain. Make a cream sauce of the last 7 ingredients. When thoroughly cooked, reduce heat and add half the cheese, which has been cut in small pieces. Stir until well blended. Pour this cheese sauce over the spaghetti mixed with the corn, pimiento and green pepper. Add more seasoning if necessary. Four into a greased baking dish and cover the top with the remaining cheese sliced thin. Bake in oven 350 degrees for 15 to 20 minutes.

Eggs in Tomato Sauce
Prepare as many hard boiled eggs as there are persons to be served. For the sauce, heat 1 can of tomato soup without water and add 1 teaspoon of chopped parsley, also teaspoon of tarragon vinegar. Arrange the eggs on squares of toast and pour the hot sauce over them.

Spanish Beans
1 large onion.
3 or 4 tablespoons chili powder.
Salt and pepper to taste.
1 can tomatoes.
Put shortening in frying pan and add onion, sliced. Fry until brown, then add tomatoes, chili powder, salt and pepper and cook 15 to 20 minutes. Add beans that have already been cooked. Cook for 20 minutes longer, serve hot.

Sardine Raribit
2 tablespoons butter.
2 tablespoons flour.
1/2 teaspoon dry mustard.
3 or 4 tomatoes.
2 cups milk.
1/2 lb. American cheese.
Pepper.
4 slices buttered toast.
1 can sardines cut in pieces.
Salt butter, add salt, pepper and mustard. Mix until smooth. Add milk gradually and bring to the boiling point. Set over hot water. Add cheese, cut in small pieces, cook until cheese is melted. Break thick slices of tomatoes and put on toast. Add sardines to cheese sauce. Pour over the tomatoes and toast. Serve with highly seasoned lettuce.

From the Women's Angle

By TELLIE HURLEY MINIFIE
Not since Arturo Toscanini's now historic tour of Europe in 1939 has the New York Philharmonic Symphony Orchestra ventured so far from home port. That is the title of the concert given by the incredible little Englishman, John Barbirolli, banded his symphony up and took them on a two-week tour to end all tours. Fourteen cities in England and Scotland were included in the tour, and it was especially when those concerts extended from Boston to Chicago and include Canadian appearances as well.
This tour was the Philharmonic Symphony Society's way of showing outsiders that their orchestra is still on the up beat despite being out of its 36th season. It was also their method of giving the orchestra's millions of radio listeners an opportunity to hear this organization.

That the tour was amazingly successful was demonstrated in the concert given last night at the Auditorium. And Artur, when the applause that followed each number shook the pillars of that great hall. In addition to the programmed numbers including the breathlessly beautiful Brahms fourth symphony, the orchestra allowed musical tradition to crash about its ears, and played two encores. Even then the audience rose to its feet and would have remained all night had Barbirolli not dismissed the orchestra.

An incredible amount of romance and glamour surrounds this diminutive Englishman who came to the United States three years ago to conduct 10 concerts with the Philharmonic and returned to England with a three year contract in his pocket. Despite his phenomenal success with the New York reactionaries, Barbirolli, paradoxically enough, is not recognized as a great conductor in his native country.
This brilliant young man who recently took unto himself a 40th birthday and a second wife, was born in London of an Italian father and a French mother. He has been one of the most meteoric careers in post-war English music. Of a musical family—his grandfather was a conductor, his father a violinist, and his brother a well-known viola player—Barbirolli started his career as a 'cellist. He began conducting in 1925, founding the Barbirolli Chamber Orchestra and in the following year was given charge of the orchestra of the British National Opera Company. He was, when he came to this country two years ago, in one of the most difficult positions that any young conductor could occupy, for he came as the successor of Toscanini. He was an immediate success, and it was a success that was really a preliminary one, for his audiences have grown in size and enthusiasm steadily throughout his career with the Philharmonic.

His native land, it is said, is life is wrapped up in one thought—music. His youth is a spur to all the youth of the world who dream of someday having the world at their feet. His success today is the dream of all who cherish music, yet fear that young men can never get a foothold on its ladder to fame.
To all who dream of a successful musical career, this tireless young man stands as a shining goal. He embodies youth in a profession that sometimes seems crowded with flowing white beards and reactionary ideas.

By KATHERINE W. GEORGE
Numerous complaints have been made by Birmingham mothers about the manners of high school and junior high school boys and girls. Some have even asked me to write on the subject and to give the infants terrible a few well-chosen words of advice.
Well, I am willing to write about adolescent manners, but unfortunately, or fortunately, I cannot agree with these critics. My experience with girls and boys in their early teens is that they are not as badly behaved as they are made out to be. Most of them, when they have visited my home, have been courteous, going out of their way to greet older members of the family and showing other small evidences of good breeding.

Having only sons, I am more familiar with boys than with girls. My house swarms with them most of the time but I have yet to make a serious complaint against anyone. True, they are noisy, but their noise is a natural accompaniment to growing up, a spontaneous expression of high spirits. Sometimes they are clumsy, tripping and falling, but this is a necessary part of growing up and while causing me momentary tremors recalling to my mind years when my mother nervously eyed her French clock and her tall Dresden lamp in the presence of a roomful of young people.

So far, disaster has always been averted but I don't expect that will always be the case. One has to expect an occasional broken chair or a scratched table when raising a family. After all, it is the children's home as well as the parents' and they should feel free to entertain their friends in it. That lived-in look from much use and wear is a home's charm and a home more attractive than the apple pie order which shows no sign of habitation.

Anyway, as you may gather from these ramblings, I must rise to the defense of modern youth in the matter of their manners. When boys of 13 to 15 come to me and offer to wash the dishes used at serving them at a club meeting, and apologize for a little scuffling, I think they are O. K.

By MYRTLE B. KNOWLTON
The very elderly, gray-haired woman, entered the comfortable warmth of the library, and, approaching the desk the assistant, asked for a book on travel. One after another was offered to her with the comment for each that she had read it. In further search she was led to the shelves, and finally a book was found which she hadn't had before. The young woman observed that the elder had read a great many books on travel.
"I have always wanted to see some of the world's wonders with which this world is filled," she said, and her eyes were almost tearful. "I am a widow, but with a large family and very limited funds, there was nothing ever left for vacations, trains and steamboats; however, I have had many happy and satisfying hours reading about other people's journeys. In my comfortable rocking chair at home I have traveled to the far corners of the earth and I never have a lonely hour when I can have a book. I do not own many books but that does not matter so long as there is a free public library."

After having the volume charged, she carried a while, loath to leave the peaceful quiet of the beautiful building—that soothing quiet peculiar to libraries, as though the atmosphere had long been charged with the thoughts of many minds unfettered by discord or strife. As she seated herself in the readers' room, the restful tick-tock of the clock lulled her into new worlds and she again boarded the magic carpet of the printed page.
A child entered scanning the tables and shelves for "Pinocchio" and a high school boy guided himself to reference books behind the corner; yonder in the magazine room many were oblivious to their surroundings in the perusal of the current issues, and underneath this roof countless lives from childhood to old age are enriched and made more abundant.

We think of the great men and women of history who made their way to the heights largely through the medium of books, but without the advantage of libraries and our thoughts turn to Andrew Carnegie, great figure in the steel industry, philanthropist and founder of the free public library system, as we know it in this country. His great fortune, he was conscious of his debt to the world and turned many millions back into channels that will benefit humanity for many generations to come, making this world a happier and better one than that into which he was born.

Name B'ham Boys Going to Conference

Several Birmingham delegates will attend the thirty-seventh annual Y. M. C. A. Older Boys' Conference, to be held in Flint, Dec. 8 and 9. "Whittier" will be the theme of the meeting.
Dr. Henry Hitt Crane of Detroit will be the main speaker Friday and Howard McCusky of the University of Michigan, will be the leading speaker Saturday. Leaders will seek to answer the question of "where do we go from here," which is being asked constantly by boys in the older group.

Boys will attend from all over the state. Attending from Birmingham will be James L. Johnston, Walter A. Arter, when the applause that followed each number shook the pillars of that great hall. In addition to the programmed numbers including the breathlessly beautiful Brahms fourth symphony, the orchestra allowed musical tradition to crash about its ears, and played two encores. Even then the audience rose to its feet and would have remained all night had Barbirolli not dismissed the orchestra.

John Wilson and Robert D. Lynd, leaders, will attend. Lynd will lead one of the discussion groups.

About Your Public School

This information is furnished by the Birmingham Board of Education in cooperation with The Eccentric.
Q—Do the Birmingham Public Schools provide special educational facilities for the "exceptional" child?
A—At present there are no facilities provided by the public schools here to care for the exceptional or atypical child. By exceptional or atypical child, we mean a child who is not normal or not regular according to type.

Physical handicaps, when apparent in sufficient number in any school system, are often cared for by special and orthopedic facilities designed to give the child maximum instructional advantages. Children who are retarded mentally often are cared for in special rooms in charge of teachers especially trained to analyze the personal deficiencies and provide instruction on an individual basis undertaking thereby to have the child realize maximum training especially in those areas of school work that are adapted to his particular level. Through this plan, two advantages are fast themselves. The first being that the teacher in the regular classroom may devote more time to a normal group of pupils when the exceptional child is cared for elsewhere and secondly, the child receives special help which such help under trained direction.

Social Briefs

Honoring her mother, Mrs. Stanley Whitworth of Los Angeles, Calif., Mrs. W. K. Bodie entertained at luncheon at Devon Gables Wednesday, followed by a bridge at the Bodie home on Madison avenue. Invited to meet the visitor were Mrs. Ralph Kingdon, Mrs. Lou Hull and Mrs. L. Freedman of Detroit; Mrs. Franklin Whitney, Mrs. W. W. Radon, Mrs. Jack Price and Mrs. L. N. Powers. Mrs. Price gave a bridge party.

Mrs. Alfred R. Glancy, of Lone Pine road, with her daughter-in-law, Mrs. Alfred R. Glancy, Jr., of Grosse Pointe, left Tuesday to spend a week in New York.

Mr. and Mrs. Randall E. Clark were hosts on Sunday from 4 to 8 o'clock, at a housewarming at their new home on Lakeside road, Wing Lake. Their guests, who numbered 20, were business friends of Mr. Clark, and their wives. The Clarks expect to give another similar party in about two weeks for Birmingham friends.

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