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... OF ...

**Interest To Women**

**PASTRY SHELL DOES MUCH FOR TUBERS**

(By Marjorie Mills)

I don't suppose the dietitians will thoroughly approve of a combination of mashed potatoes in a pastry shell but we've been hearing enthusiastic reports of it. You mash four or five cooked potatoes thoroughly, add as much chopped raw onion as your taste dictates and as much butter and rich milk as your conscience will allow and then pile an unbaked pastry shell with the fluffy mashed potatoes. Cover with a pastry top, make one or two slits to allow the steam to escape and bake it in a hot oven until the pastry sets, then continue baking until the pie is thoroughly baked. Allow time enough for the onions to cook. Phyllis La Charite of Winchendon and Louise Noel, Brockton vouch for these French Potato Pies. Serve them hot with additional butter or meat gravy.

Bee Merrill of Newton has an economical stunt. She buys the giant tins of salted Italian anchovies which may be bought at most Italian groceries, and when she wants to use them, she soaks them in olive oil a few hours. No matter how often you like to serve them, a tin will last a long time.

Phyllis La Charite wants to know how to candy pineapple and cherries and we print that recipe today.

**Candied Fruit**

½ cup granulated sugar  
½ cup clear corn syrup  
3 tablespoons hot water  
1 speck salt

Mix all ingredients and cook in top of double boiler directly over fire to 310 F. Stir only enough to keep from burning. Have bottom of double boiler partly filled with boiling water ready and when cooked place top part of double boiler into bottom part to keep the mixture hot and prevent it hardening as much as possible.

Pineapples, kumquats, citron, cherries, white grapes, oranges, tangerine sections with unbroken tissue, peach, apricot and pear halves, strawberries, and pineapple cubes, fresh or canned, may be glazed or candied by quickly dipping them into the syrup, and then spreading them on a well-oiled slab. Use a long handle or dipping hook to dip. These fruits should all be exposed to air and dried for at least one day, before dipping.

After dipping, pack between layers of waxed paper to prevent them sticking to each other. If desired, roll in confectioner's sugar after dipping.

**Orange and Macaroon Pudding**

1-3 pound almond macaroons  
1 pint milk  
4 eggs  
½ cup sugar  
2 oranges

Soak the almond macaroons in the milk until soft. Beat the eggs and add to them the sugar and the grated rind of one orange. Do not grate in any of the white, as it spoils the flavor. Stir the mixture carefully into the macaroons and add the juice of two oranges. Pour into a greased mold and set on a stand or rack in a kettle of boiling water. Simmer steadily for an hour. Serve hot with orange sauce.

**Orange Sauce**

5 tablespoons butter  
½ cup sugar  
½ cup boiling water  
3 egg whites  
Juice of 2 oranges.

Cream the butter with the sugar. Put into a saucepan over hot water and add the boiling water. Then beat in the stiffly beaten whites of the eggs, the orange and lemon juice and beat until foamy.

**'Miniature' Luncheon Menu**

Deviled Ham Tarts  
Open-faced Cheese Sandwiches  
Miniature Cream Puffs  
Salted Nuts Hot Tea

**Deviled Ham Tarts**

Fill tiny shallow tart shells with deviled ham heated in cream sauce and top with a sprig of parsley before serving.

**Open Face Cheese Sandwiches**  
Cut thinly sliced bread into strips or fancy shapes and spread one side with mayonnaise. Then dip the moistened side of the bread into a bowl of freshly grated cheese, shake off the excess crumbs and decorate with chopped parsley.

**Fruit Punch**

4 pounds sugar  
1 quart water  
2 quarts tea infusion  
1 quart lemon juice  
1 quart orange juice  
1 quart cranberry or grape juice  
1 quart grated pineapple  
2½ gallons iced water  
2 cups fancy orange slices  
1 cup maraschino cherries and juice

**SAUSAGE GAINS IN POPULARITY**

Often Served Now for Luncheon or Supper and It Is Especially Handy for a Quick Meal

(By Edith M. Barber)

Sausage has been coming up in the world. While we still like it for breakfast, especially on a leisurely Sunday morning, it makes a good luncheon or supper dish. By the way, you may like to have a few hints about cooking linked sausages easily.

It is not necessary to prick the casings to prevent bursting if you bake the sausage in the oven or cook it on top of the stove in a covered frying pan over a low fire.

By both of these methods the fat cooks out slowly. Later you may raise the temperature of the flame on top of the stove and let the sausage brown in what amounts to deep fat. If they are not evenly browned you may turn them after you have removed the cover. Perhaps I should have said that I like to use a hot oven about 450 F. for baking sausages.

You may like to make a more elaborate dish. In this case make a well seasoned bread stuffing and pile it in a mound in a baking dish. Fasten the sausages with toothpicks around this and bake about half an hour until well browned.

Sliced apples which have been cored but not pared may be cooked in a little of the fat and then sprinkled with a little sugar to glaze them. Pineapple rings may be done in this same way; bananas may be baked with a little of the fat. Fruit goes well with sausage and any one may use it for the quick meal.

**Savory Stuffing with Sausage**

½ cup butter or sausage fat  
1 minced onion  
2 tablespoons minced green pepper  
6 cups soft bread crumbs  
2 teaspoons salt  
Pepper  
Poultry seasoning  
2 tablespoons water or stock  
Link sausage

Melt fat in frying pan and cook onion and green pepper in it five minutes. Mix bread crumbs with salt and seasonings and stir onion, green pepper and fat into it. Mix well. Moisten with water or stock. Form into a mound in centre of baking dish. Secure sausages with toothpicks around mound of stuffing. Bake in a hot oven 425 degrees F. about half an hour.

**Baked Bananas**

Peel bananas. Arrange in shallow, oven-proof baking dish and sprinkle with lemon juice and sugar. Pour a little sausage fat over bananas and bake in a moderate oven, 375 degrees F., ten to twelve minutes.

**Quick Meal**

Tomato juice cocktail  
Celery Olives  
Sausage roast  
Spinach with lemon butter  
Mixed green salad  
Raspberry ice Macaroons  
Coffee

**Method of Preparation**

Light oven  
Prepare sausage roast and bake.  
Prepare salad and dressing  
Prepare spinach and cook.  
Open can of chilled tomato juice  
Make coffee.

**SHOPPER FINDS TIP ON NATURAL DESIRE  
PLANNING HELPFUL**

**Saves Burdening One's  
Arms With Bundles  
At Start of Trip**

(By Ruth Cameron)

How often we make things harder for ourselves by poor organization!

At the beginning of a shopping trip yesterday I saw something in the dime store window that amused me and I dashed in and bought, not only that, but a couple of household utensils that caught my eye at the same time.

That made three awkward packages, one of them quite bulky, that had to be carried. I was on the street with them before I realized how stupid I had been not to so organize my trip that I would come back to that store at the end of my trip and buy the articles then.

The habit of organization is one of the big factors in making time and effort tell.

**Scientific Shopping**

Some people seem to get so much more out of their time than others. One reason may be that they are quicker workers, more competent than others.

But another will surely be that they organize all their activities better.

The woman who mentally organize a trip to town on the way in, puts the most important items at the head of the list, has a definite idea of just what she wants and where she is most likely to get it, plans her routes so that she won't have to retrace her steps, will get half as much again out of the same amount of time and energy.

**Helpful on Meals**

If you have guests coming for a few days and organize all the meals in advance, planning just what you are going to have, getting all the things that go into them ordered or bought, so that you won't have to run over to the store on any last-minute errands, you will find that things will run so much more smoothly that you won't be as tired as usual.

If you organize your day's activities in the morning, so that you make all your telephone calls before you go upstairs, you won't have to run down for a forgotten call that can't wait—and don't forget that going over one flight of stairs is said to use as much energy as walking a quarter of a mile.

Organization carried to the nth degree is what brings down factory

(By Betty Blair)

Hitch your beauty routine to a star a screen star—if you want to look lovelier! Here are some tips from the Hollywood girls:

For quick rejuvenation of a tired face, Florence Rice made a discovery. It's milk of magnesia; ever think of using it outside as well as inside? First she cleanses her face and throat thoroughly with a light cream or liquid liquid cleansers are easier to use when you have only a jiffy, and follows this with soap and warm water. Never hot water.

Then she shakes the bottle of magnesia well and applies the creamy mixture to her face with the fingertips. Do it lightly, paying particular attention to the places where there's a tendency to dryness and expression lines.

After it is dry, she removes it with a warm wet cloth, then uses refreshing cold water to close the pores. The face is left fresh and smooth, ready for make-up.

The glare of sunshine sometimes causes unattractive little frown lines between the eyes, but Anita Louise has found an ingenious remedy. Using flesh-colored court plaster cut in the shape of a diamond, she places it gently but firmly on the lines between her eyes before going to bed. This presses out the lines, leaving her brow smooth again. (Remember those little wing-shaped "stickers" we told you about, it's the same idea.)

Virginia Bruce has a pet beauty treatment for her eyes, too. Although she finds the glare of studio lights trying, she never uses water on her eyes. Night and morning and between scenes if necessary, she uses an eye cup with a good, dependable eye lo-

costs, because it saves time and energy there.

Another word for organization is planning.

And another phrase for it was one my mother used to use, "letting your head save your heels."

But the habit of organization goes beyond the merely physical. A life can be organized or disorganized according to the person's habit of mind. Knowing what you want, and the best way to get it, putting first things first, not wandering down bypaths that lead nowhere—these are some of the things that the person who organizes his life and his happiness achieves by organizing instead of just going at things hit or miss.

tion, drying her eyes after their bath with absorbent cotton.

Miss Bruce recommends this as the surest way to keep your eyes sparkling and healthy, to relieve eye-strain either from reading or from bright sunshine.

**Lower Prince William**

March 11th, 1938.

We are having very cold weather lately, but the road is in good condition for hauling. No drifts to contend with this winter.

Miss Jessie Clayden is visiting her sister Mrs. Hoyt at Lake George.

Miss Thelma Jewett, teacher in District No. 2 spent the weekend at her home in Fredericton.

The Missionary Aid and Circle held its monthly meeting last Thursday at the home of Mrs. Ludlow Hoyt. A large number were present and a pleasant afternoon spent. Mrs. Ersel Moore led the meeting and several interesting readings were given. Rev. W. E. Kilham offered prayer. Supper was served by the hostess, assisted by several of the members.

Kathleen Joslin returned from the city last Wednesday.

The members of Agricultural Society No. 38 unloaded their car of fertilizer at Rosborough Station yesterday afternoon.

Mrs. Earle Saunders and children visited Mrs. J. E. Clayden on Thursday last.

Mrs. David Burden is recovering from her recent sickness of lagrippe.

Frederick Smith is hauling rock at present for the new bridge at Lake George.

Mr. and Mrs. Karl W. Smith are being congratulated on the arrival of a baby girl at their home recently.



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