

# Women's Page



from the  
**KELVIN KITCHEN**  
by Joan Adams

**EDITOR'S NOTE:** If you send your questions on home-management, with a stamped, self-addressed envelope to Jonan Adams in care of this newspaper, she will personally answer them.

### PIE ON A SKY RIDE

Yes, we're having pie, but we must make our choice between the two-crust, over-stuffed, old-fashioned pies with their wealth of late-summer fruits and berries, and the trim, modern versions that have all or most of their "conditioning" in the refrigerator instead of in the oven. After all, there have been one hundred years of advancement in other places than Chicago and pies have really gone ahead.

1934 pie recipes are easy to follow and make distractingly delicious pies. The newer editions sometimes have an unbaked shell, made with pastry crumbs or wafers, sometimes an uncooked filling, and sometimes both. Hot fruit and custard fillings are exchanged in these new pies quite often for fresh fruit or a frozen mixture. Unreasonable as it seems, modern pie-making finds us putting ice cream in the oven! The popular ice-cream pies, of course, are firm white coldness in the center topped by warm, sun-tanned meringue, which can only be accomplished by placing the ice-cream-filled pie shell, spread with egg-white meringue, in the oven for quick browning.

We like these new chilled pies because they make it possible to solve the dessert problem early in the day and serve a leisurely last course when we please. Whether the pie-shells are to be baked or not they may be prepared and stored in the refrigerator to chill, early in the day. We may be away for the entire afternoon, but our futuristic pie is helpfully waiting in the refrigerator, to be assembled speedily when we are ready for it. This makes it convenient dessert for the after-theatre party. Leave it chilling in the refrigerator and it will need only a crown of meringue or whipped cream, when you come in with your guests, before it is ready to make its magnificent appearance under the lighted tapers, at the sweet course. Ice cream pies are especially appropriate for the bridge luncheon, as the combination of ice cream and pastry makes it unnecessary to bake and frost a cake, if time is limited.

During the first cool days, menu-planners hesitate between light, frozen desserts and more substantial dishes, served hot. They know that, as the thermometer drops, indifferent appetites take a new interest in food, especially sweets. Still, we can't relinquish so soon the frozen desserts, to which we are attuned by a summer of record heat. The perfect answer to these musings, say we, is modernistic, refrigerator pie, which is substantial, to suit the oncoming appetite of autumn, but is served chilled, in keeping with the August calendar.

So let's make a modernistic pie. Kelvin Kitchen has devised some

progressive, new-century recipes which take pie on a sky-ride, and here they are:

### GRAHAM CRACKER PIE CRUST

20 graham crackers.

½ cup powdered sugar.

¼ cup melted butter.

Crush crackers to fine crumbs. Add butter and sugar and blend thoroughly. Pack into pie pan and place in refrigerator to set.

**SUBSTITUTIONS:** Zwieback or cornflakes.

### RED RASPBERRY PIE

(8 inch pie)

1 level tablespoon gelatin.

¼ cup cold water.

1½ cup raspberries.

½ cup sugar.

2 tablespoons lemon juice.

teaspoon salt.

½ cup berry juice or water.

Soak gelatin in cold water for five minutes. Combine berries, juice, sugar, lemon juice and salt, and cook to boiling. Remove from heat, add softened gelatine, and stir until thoroughly blended. Cook until slightly thickened, pour into uncooked pie shell. Place in refrigerator with whipped cream for serving food compartment to set. Garing. Other berries may be substituted for raspberries. Also a baked pie shell may be used.

### LEMON PRUNE PIE

(8 inch pie)

1 1-3 cup condensed milk.

¼ cup lemon juice.

1 cup prune pulp.

½ cup whipping cream.

2 tablespoons sugar.

Pie shell.

Rind of one lemon.

Blend together condensed milk, lemon juice and rind. Add prune pulp. Pour into pie shell and set in refrigerator until ready to serve. Garnish with whipped cream which has been sweetened with the sugar, before serving. Apricot or peach pulp may be substituted for the prune pulp.

### ICE CREAM PIES

Fill the chilled individual pastry shells with a layer of any desired fruit, peaches, bananas, etc. Cover with very firmly frozen ice cream. Completely cover the ice cream with meringue. Set pies on a baking sheet and place in a very hot oven (550) oven for a few minutes, or until the meringue is browned. Have ready some bitter chocolate which has been melted over hot water, and as soon as the pies are removed from the oven, pour about a tablespoon of chocolate over each pie. Serve at once.

Reward Faithful Service  
By Stamping an "X" After

FRANK M. RYAN

for

STATE SENATOR

IN THE DISTRICT COURT OF THE UNITED STATES FOR THE DISTRICT OF NEVADA

No. 513  
In Bankruptcy

In the Matter of  
JOHN ARTHUR ENNIS, Bankrupt.

### NOTICE OF HEARING OF DISCHARGE PETITION

To all Creditors of said Bankrupt: Take notice that a petition has been filed in said Court by John Arthur Ennis, of the County of Clark, in said District, who has been duly adjudicated a bankrupt under the Act of Congress of July 1, 1898, for a discharge from all debts provable against his estate under said Act, and that the 10th day of September, 1934, at 10:00 A. M. is assigned for the hearing of the same before the Honorable Frank H. Norcross, Judge of said Court, at the Courtroom thereof, at Carson City, in

said District, when and where you may attend and show cause, if any you have, why the prayer of said petition should not be granted, and you are hereby notified that if you desire to oppose said application, an appearance must be entered in the Clerk's office on or before said time fixed for such hearing.

C. D. BREEZE  
Referee in Bankruptcy  
Publish Aug. 31, 1934.

NOTICE OF APPLICATION FOR PERMISSION TO APPROPRIATE THE PUBLIC WATERS OF THE STATE OF NEVADA

Application No. 9744

Notice is hereby given that on the 1st day of May, 1934, in accordance with Section 59, Chapter 59, of the Statutes of 1919, Theodore H. Drummond of Mesquite, County of Clark, State of Nevada, made application to the State Engineer of Nevada for permission to appropriate .20 of a second foot of the public waters of the State of Nevada. Diversion is to be made from Big Spring at a point in the NE¼ SE¼ Sec. 20, T. 15 S., R. 71 E., M. D. B. & M., or at a point from which W. C. for corner of sections 24 and 25, T. 15 S., R. 70 E., and sections 19 and 30, T. 15 S., R. 71 E., bears S. 68° 30' W., 10,381.80 feet. Water will be conveyed by means of ditches, flumes and pipes to the NE¼ SE¼ Sec. 20, T. 15 S., R. 71 E., M. D. B. & M., and there used for stockwatering and domestic purposes from January 1st to December 31st of each year.

Date of first publication, Aug. 10.  
Date of last publication, Sept. 7.  
GEORGE W. MALONE,  
State Engineer.  
Pub. Aug. 10-17-24-31-Sept 7th.

## YOUR CHILD AND THE SCHOOL

By Dr. ALLEN G. IRELAND  
Director, Physical and Health Education  
New Jersey State Department of Public Instruction

### Good Work by the Parent-Teacher Association

The Parent-Teacher Association is engaged in many excellent projects for the welfare of children. But in my opinion they are making



one contribution that stands out above the others. I refer to the school lunch, whether it is the mid-session milk luncheon or the organized hot luncheon at noon.

I mention this now because schools will soon be opening, and it is not too early for the Parent-Teacher Association committees to start planning for the year. And perhaps never before has there been such great need for good school luncheons. The economic conditions of recent years have deprived hosts of children of physical and emotional security. Food has been less plentiful or it has not been wisely chosen. School boards have been forced to withdraw financial support of the luncheon.

Underlying outward signs of depression there is a sense of realization on the part of children that something is wrong. It is an emotional thing, a disturber of that feeling of security which all children should have. Now a good cheerful luncheon is only one part of the remedy, but a very important part. It not only means food, but sociability, happiness, relief from worry, a restoration of good feeling. This is one valuable service open to the Parent-Teacher Association. I assure you it pays.

Next week Dr. Ireland will write about health and the school.

### Reward Faithful Service

By Stamping an "X" After

FRANK M. RYAN

for

STATE SENATOR

## Las Vegas Lodge No. 1468 B. P. O. E.

Meets every Thursday evening at 7:30. Club rooms open from 11:00 A. M. to 12 P. M. Visiting brothers cordially welcomed.

A. G. BLAD, Exalted Ruler.  
PAT GALLAGHER, Secretary.

## Vegas Lodge No. 32 F. & A. M.

Stated Communications first Monday. Visiting

Brothers welcome  
K. O. KNUDSON, W. M.  
CLAUDE HAFF, Secretary.

## LAS VEGAS LAUNDRY SERVICE

PHONE 12  
First & Garces Sts.