Fresh as the day it was packed!

ITS FRAGRANCE IS SEALED IN VACUUM

Riders for the Hoot-Owl Pool

by G. H. SHARP

CHAPTER FOUR

(Continued from last week)

"I said I was killin' you. Not here. Not now. I'm killin' you when the sign is right and I'm collectin' the price on your hide."

"Hide hunter, I figgered so. How much did you get for Ed Young?"

"Enough to buy them LF steers I'm winterin'. An' feed for 'em, and maybe a little grass."

"For Bob Anderson?"

"I didn't git much. I had to split with a few more. Winters, your word ain't worth a damn in court. That's why I'm tellin' you this. The jury turned you loose, but it was old Judge Anders' speech-makin' that cleared you. Every man, woman and kid in this country thinks you killed Bob Anderson. You and that Texican started your Hoot-Owl Pool. Then what did you do? You acted like a coyote. You turned on 'em. They're in the Last Chance now, talkin' it over. I killed Ed Young. I helped kill Bob Anderson. But you can't prove it in any court because they'd laugh at you. Even Bob Anderson's sweetheart has turned you down."

"Say that once more, Blake. Make it plainer, or I'll kill you where you stand!"

"Ask her, Winters. Ask her where she went this evenin'. Try and find her tonight, if you can. Is that plain enough?"

* * *

Webb Winters' first caught Joe Blake square in the mouth. He followed it with a left and right that dropped Blake on the sidewalk.

Webb left him lying there and walked back down the street. He had gotten an open confession from Joe Blake. A confession that now confirmed a long-held suspicion that had been augmented by certain subtle remarks dropped by Judge Anders. Webb had baited Joe Blake into telling the truth. Blake had killed Ed Young. Blake and Ab Abbot had murdered Bob Anderson. Judge Anders had hinted at those facts tonight. But Judge Anders had kept Webb at his house for some reason. Was that reason Mae?

Webb Winters was not a man who angered quickly. But now, as he walked down the dark road to the edge of town, he was gripped by a fury that tensed his every nerve, tightened his every muscle. He was breathing hard through his nose as he opened the door of Judge Anders' cabin.

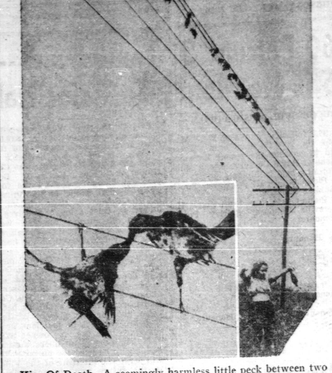
The big arm chair was vacant. Judge Anders' pipe lay on the table. The whisky bottle stood there beside the chair, half emptied. The judge's hat was gone from its peg on the hall tree. The house was empty.

Webb stood there, puzzled, bewilderment in his eyes. Then he slid his six-shooter a little forward in the waistband of his trousers. He went outside, closing the door behind him. With a long, swinging stride he headed for the cabin owned by Ab Abbot. A cabin known as "No Man's Land."

Ab Abbot's town cabin was as notorious as any honkytonk or gambling joint in Rimrock. It was a four-room log cabin. There was a big living room, and a spacious kitchen presided over by a one-eyed Chinese who had been a hatchet man for a big tong. Ab Abbot had brought him to Montana from San Francisco and put him in charge of the house. Ab Abbot called him Chino. Chino was small, quick, wiry. He wore Chinese clothes and under his blouse, he always carried a .45 and a whetted butcher knife.

Beyond the big living room with its hardwood floor, its leather sofa and chairs, its Indian rug and huge fireplace, were two bedrooms and a bath. Inside those log walls, thousands of dollars had been won and lost over card tables. Ab Abbot loved cards and whisky and fast women. His parties would last a week. Abbot's favorite pastime was sitting back in his big red-leather chair and shooting at different objects in the room. Bottles, glasses, anything that made a good target. The log walls were pocked with bullet holes.

That was Ab Abbot's "No Man's Land" there in the pines beyond the edge of town. That was where Webb Winters now headed.



Kiss Of Death—A seemingly harmless little peck between two starlings (inset) proved fatal to themselves and 200 others. The starlings were settled on two electric wires which sagged close together. When two birds made contact in the kiss, it caused a short circuit on the wires, electrocuting the entire flock.

CHAPTER FIVE

Bait For A Bounty-Hunter

Through the low-pulled window blinds showed a yellow light. Webb cautiously approached the place. Every nerve on edge, every muscle tight, he made his way through the pines, his gun handy. He crouched there in the darkness, listening.

No sound came from within the log house. A shadowy form passed across the big living room, silhouetted against the drawn window blind.

Webb was about to start for the front door when he heard someone coming. Coming clumsily, fumbling his way through the night.

Now the man was there at the front door, pounding on the door with the barrel of his six-shooter. There was the scraping of a heavy bolt. The door opened, revealing the wiry little Chino who had a gun in his withered-looking hand. The man who had pounded on the door was Joe Blake.

"Where's Ab?" he growled.

"Boss not home."

"Don't lie to me, you little rat. Where's Ab?"

"Boss no home. You dlunk. Betta go home."

"I tell you, you slant-eyed son, I got to see him."

"Boss not home."

"Where's the girl?"

"No savvy."

"You lie like hell. Ab Abbot's inside and so is she. I got to see him. I got news."

"Let him in Chino," called a voice from inside the house. "What the hell do you want, Blake?"

Now Ab Abbot could be seen. He was in his shirt sleeves and he bulked there in the yellow light like some pot-bellied beast. He had a bottle of whisky in his right hand, a glass in the left hand.

"Webb Winters is gunnin' for you, Ab," snarled Joe Blake. "He's killin' me and you on sight."

"Come in, you drunken fool. Don't stand there runnin' off at the head like a magpie. Come in."

(Continued next week)

Isn't television wonderful? If you close your eyes it's like listening to the radio.

4578

SIZES 1–5 yrs.

Anne Adams

Sunshine Set for your Toddler. Five items. ONE main pattern part cards! Bloomers and shirry bra make her fat little figure so cute! Skirt, sun-hat, jacket, too.

Pattern 4578, Toddler sizes 1, 2, 3, 4, 5. Size 2, bra, bloomers 1⅛ yds. 35-in.; ensamble 2 yards.

This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send TWENTY-FIVE CENTS (25c) in coins (stamps cannot be accepted) for this pattern. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send order to Box 1, 123 Eighteenth St., New Toronto, Ont.

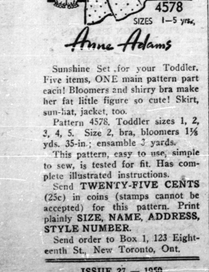
CROSSWORD PUZZLE

ACROSS

1. Salt
4. Myles
9. Weakens
12. Recollect
14. Novice
15. Department in France
16. Obliterations
18. Expression of approval
20. Nation
21. Long bag net for catching fish
23. Pen
24. Pronoun
26. Past
28. Flush with success
29. Arabian garment
31. Oriental dwelling
32. Plan
33. Building addition
34. Take up weapons
36. Icelandic writings
37. Female ruff
38. Medical degree
39. Hall
40. Tableland
42. American lake
44. Pertaining to one's birth
47. Sure
51. Climbing plant
52. Unaspirated
53. Oliver permission
55. Walked
56. Small case

DOWN

1. God of love
2. Microbe
3. Having every form
4. Siberian river
5. White yam
6. East Indian weight
7. Singing syllable
8. Writer's room
9. Northern point of the Isle of Man
10. Introduction
11. Distress call
13. Wriggling
17. Location
19. Place out
22. Cut off
23. Water vapor
25. Eastern university
26. First man
27. Horticulturist
29. Put with
30. Charging with gins
35. At any time
36. Japanese coin
39. Ventilated
41. Avenue
43. City in Nevada
45. Poker term
46. For fear that
47. Last month (ab.)
48. Fresco
49. Negative
50. Kind of antelope
54. Yes (Sp.)



Answer elsewhere on this page.

ISSUE 27 — 1950

ANNE HIRST
Your Family Counselor

"DEAR ANNE HIRST: What advice do you offer a young mother who has one child, another one coming, and whose home is about to be broken up by another woman? (If you can call these animals women).

"Everything was serene until she reared her ugly head. She is married, and has children. Divorce for the man is out—unless there is no other way.

"I've always stayed home, and tried to be a perfect wife and mother. I think I have been, in spite of the usual line that men hand out about their wives when they're out on the chase. 'WHAT ABOUT ME?'

"Most people tell me to sit tight. That's right, I believe too. But must I bear the brunt of all the gossip without putting up a big fight for my man and my home?

"This woman has had other men in her life, and she is said to be an easy mark—which does look true.

"Doesn't she have any shame, or conscience? Doesn't she know that she's really dirt under anyone's feet?

"M. L."

* This other woman does not see herself as others see her. She is out for what she calls a good time, and she is probably preening herself that she has added one more man to her collection. She has no shame, no. Shame implies a standard of ethics which is foreign to her thinking.

* Of course you will fight for your man. Your best weapons, however, are dignity and silence.

* Any active attack upon this boy's character would not diminish his reputation, that is already accomplished. It would weaken your position, and defeat your aims. Your husband is not guiltless, you know.

* Stand your ground. Refuse to consider a divorce, and stick to it. That will show her how futile are their designs, and it will have a chastening effect upon your husband too.

* His good name is being tarnished, and if he doesn't know it, he is more stupid than I think. To desert a wife who is expecting a baby is about as low an insult as a man can offer. It is he who will "bear the brunt" of this miserable affair, not you.

* You can, however, lessen your burden a great deal by refusing to listen to any gossip your acquaintances bring up. To lend an ear, to discuss the matter with anyone else, is unbefitting a woman of your stature. No matter what public notoriety your husband invites, he is still your husband and you expect him to continue to be. There is no retort like silence.

* Other men before him have betrayed their pregnant wives. But how much worse it would be if your husband had chosen one of your own friends! He cannot hope to marry this woman if you refuse a divorce and I doubt if, even free, he would want to.

* Patience, and hope, are your watchwords. You are getting a shocking deal. But you will win out, if you stand your ground.

* * *

When life looks black, tell Anne Hirst about it. She will comfort you, and help you find the courage to better it or take it. Write her at Box 1, 123 Eighteenth St., New Toronto, Ont.

CHRONICLES OF GINGER FARM

by Gwendoline P. Clarke

Last week my menfolk were busy rebuilding a bridge in the back lane spanning a creek that runs through our property. Such an innocent looking little creek—it isn't even running now. All it amounts to at present is a few water holes here and there and some wet, marshy patches. Yet in early spring, swollen by the melting snow, that same creek has a strong enough current to cause a washout; to carry away the wooden bridge and dislodge the stringers beneath it. Now it is taking a lot of time and work to rebuild the bridge and to fill in the washout—to say nothing of the expense involved. But as I looked at it this afternoon the thought came to me—there before me is the damage done by one small creek when it was in flood . . . how can one possibly imagine the havoc caused by the Red River flood? And how can we even guess at the heartache of those poor folk returning to homes which in many cases had been loved and cared for years on end. Yes, the danger period of the flood is over but the tragedy and heartbreak will last for months to come—and that is something we who are more fortunate need to remember.

Down here in Ontario farms and homes are still changing hands in many districts—not through floods but for the simple reason that owners are selling their property. It is very interesting to watch the changes that take place under new ownership. Sometimes property is improved by new owners; other times there are changes made which are not always to the good. Thus we find farms that were previously well kept becoming untidy and poorly managed. On the other hand, farms that were showing signs of degeneration have been given a new lease of life and improved considerably. In any case new owners make changes that are characteristic of themselves — and sometimes the changes are amusing. For instance, in one house the farmer's wife had a great fondness for ivory paint, so in almost every room the woodwork was painted ivory. Then the property changed hands again. This time the lady of the house did not like ivory so wherever she found woodwork with an ivory finish she promptly painted it white! Then again the previous owner like the house and garden to be well fenced; the new owners had the opposite idea and tore down every fence that was not absolutely necessary.

In another case new owners were determined to have their newly acquired stone house sand-painted white. Fortunately they did not stay long enough to perpetrate that crime! Then there were the folk who loved old houses, complete with shutters. So they repaired and painted all the shutters. When they sold out the new owners wanted to give the house a "modern look," so the first thing they did was to remove all the shutters.

The same thing happens in building. One family decides on a large spreading bungalow type of house complete with breezeway. In another, big picture windows give the place a distinctive touch—although picture windows are not as distinctive as they once were since so many houses are now built with them. Some folk still have conservative ideas and stick to the old-type windows. But in one thing I am pretty sure all new houses are alike—they all have modern bathrooms and water on tap.

On the outskirts of any town wherever you pass a number of new homes that are completely different in architecture I imagine it is a pretty safe guess to assume they are privately owned. Wartime housing projects are conspicuous by their lack of individuality. But at least they have a frontage that is preferable to some of the others. Surely when new houses are being built it would be to the interest of the owners themselves to get together and decide on a uniform frontage. We have noticed sections in the country where one house may be possibly 100 feet from the road another 200 and maybe the next one no more than 50 feet. Are there no regulations in this regard included in local building permits—or is that something than was overlooked?

With farm homes it doesn't matter much what distance they are from the road since it is rarely two farm houses are built side by side—and in the old days location was usually governed by the site of the best water supply.

And speaking of water—many houses built just outside the town limits must often tap the same spring. I wonder if the water supply can be relied on to last indefinitely?

Doing His Bit

The funds of the local nursing association were getting low, and it was decided to raise money by an entertainment in the village hall. Tickets were issued at a quarter, which included a free tea before the show.

One young man filled the workers with dismay as he devoured eight big sandwiches, five pork pies, six fruit tarts, and three slices of cake, washing down the collection with seven cups of tea.

Smilingly regarding the havoc he had wrought, the young man sat back and turned to his neighbour. "That's good," he said. "You know, I always think one should patronize anything of this kind. It's all for a good cause."

WAKE UP YOUR LIVER BILE—

Without Calomel—And You'll Jump Out of Bed in the Morning Rarin' to Go

The liver should pour out about 1 pint of bile juice into your digestive tract every day. If this bile is not flowing freely, you lose out digest. It may just "keep" in the digestive tract. Then gas rises up your stomach. You get constipated. You feel sour, sunk and the world looks punk.

It's bile that makes mild, gentle Carter's Little Liver Pills so set them 2 pints of bile flow freely to make you feel "up and up." Get a package today. Effective in making bile flow freely. Ask for Carter's Little Liver Pills. 25c at any druggist.

Upside down to prevent peeking

Guards' Gal — Anya Nord, 21, should be about the safest girl on the sands at Hampton Beach. She was chosen queen of the beach lifeguards, and it's a safe bet they'll look after her.

HEALTH HINT—Beware of flies—they are filthy and germ-laden. All foods should be protected from these winged pests whose chief object for existence appears to be the spread of disease.

The GREEN THUMB

by Gordon Smith

These Will Add Interest

It is not advisable to plant the whole garden with new things or novelties, but certainly the systematic introduction of two or three each year will provide new interest and very often the discovery of a valuable and permanent addition.

It should be remembered that the work of plant improvement has never stopped. Old favorites among the flowers and vegetables have been wonderfully improved in color or quality and what is of great importance to Canada there are far hardier sorts today than were in existence a few years ago.

As a result of this new hardiness it is now possible to grow such tender things as garden corn, melons, tomatoes, cucumbers, etc., in areas where the old strains would not have had a chance. And the same applies to many formerly tender flowers.

Then there are brand-new discoveries, too, at least brand-new to the average gardener. A great many people have never tried things like borecole, Brussel's sprouts, Chinese cabbage, ensilve, watermelons, or even Swiss chard, peppers or eggplants.

Few of us have ever tried to grow any of the herbs like dill or sage, or things like garlic, horse-radish or leeks. Practically all of these are hardy and easily produced.

By selecting new, hardy varieties, or in some cases getting started plants or forcing along under paper caps and with a little quick-acting fertilizer, these things can be grown safely in a great many parts of Canada. And the list of new or improved flowers is almost endless, as any good seed catalogue will reveal.

Tender Plants

It will now be time to start planting those flowers and vegetables which cannot stand any frost. Dahlias, gladioli, petunias and other soft-stemmed started flowers are in this category, and also tomatoes, peppers, eggplants, cukes, squash, melons and pumpkins. Some of these, it is true, will survive a light frost but usually the damage sets them back so that they will never really catch up. With the seeds and bulbs, of course, one can plant a week or ten days before the last light frost because the plants will not be exposed above ground. There is not much advantage in early planting because none of these tender things really start to grow until both soil and air are warm.

Cucumbers, melons, squash, etc., are usually grown in hills. These are beds a foot or so in diameter and about two to three feet apart. They are heaped up a few inches above the surrounding earth. This allows them to drain well and also to absorb more sun, which they love. Hills are made by scraping out about six inches of the surface soil, filling with rotted manure or some similar rich mixture, then topping off with an inch or so of fine, light soil in which the seeds are planted.

Santa's Resting Nicely—Santa Claus, in the person of James Yellig of Santa Claus, Ind., got letters from worried boys and girls all over the country when they heard he was laid up with a leg injury. Yellig, who has portrayed jolly St. Nick for years in his home town, wants to assure all the youngsters he'll be back in action come next Yuletide.

She's "World's Most Perfect Mother"

Officials at a hospital in Perth, Western Australia, believe they have discovered the world's most perfect mother—Mrs. S. Cook, who, it is reported, is able to have babies effortlessly.

Forty-year-old Mrs. Cook has had nine children—eight sons and a daughter. It is said that they all arrived so effortlessly that only once had this remarkable mother been in bed for the new arrival. That was when her daughter was born in the hospital, but only after the hospital authorities had managed to persuade her to take a bed there.

Her eight sons were all born while she was doing her ordinary household duties. Two came when she was actually alone in the house. They weighed 10lb. and 8lb.

All Mrs. Cook's children were born within days of the expected times and all have been reared without a bottle. She feeds all of them herself until they are ten months old. This is astonishing enough, but it is the healthy, cheerful mother herself who really astonishes the hospital officials.

They are convinced that a careful and systematical study of Mrs. Cook would greatly help in making childbirth easier and happier.

When a London midwife with twenty years' experience was asked to comment, she said: "This mother's record of quick and easy birth is certainly remarkable and probably unique. Her case should greatly encourage specialists who are now campaigning for more prenatal relaxation and exercises to ensure easier childbirth. But it will probably be a long time before it will be possible to achieve, without drugs, childbirth with such a minimum of discomfort."

However, the education of mothers is continually progressing and there is no doubt that great steps forward have been taken in recent years. Childbirth today is certainly much easier for the mother than it was in our parents' time."

Baton Beauty — "America's most beautiful baton twirler" is the title won by Rachel Ikard, 17, among 600 entrants in a contest conducted by a school magazine. Besides strutting as drum major, Rachel plays the drum, dances and sings. She's a June high school grad.

HEALTH HINT — Canada's Food Rules suggest we should include in our daily diet at least one serving of potatoes; and at least two servings of other vegetables, preferably leafy, green or yellow and frequently raw.

This is a woman's world. When a man is born people ask: "How is the mother?" When he marries they exclaim: "What a lovely bride." When he dies they inquire: "How much did he leave her?"

READ THIS AND SAVE TIME

If two American psychologists get their way, students in our schools and colleges will be reading both from left to right and from right to left. This is the way these two psychologists want us to read. They say it saves the time taken for the eye to switch back to the left to begin each new line.

Read the next line of type from reach you when and left to right the other end of this line, begin on so and left the at next alternating with each line. Is it Buswell Doctor read to easier and Professor W. B. Clark, Chicago of psychologists research and Los Angeles, discovered by machine eye-testing an of means that there is much less danger of than reading zig-zag in eyestrain in the ordinary way of starting at do What line each for left the you think?

ROLL YOUR OWN BETTER CIGARETTES WITH DAILY MAIL CIGARETTE TOBACCO

TABLE TALKS

by Jane Andrews

In a recent issue of the Saturday Evening Post, a very well-known short-story writer tells of how he and his wife took off considerable excess poundage, and still didn't have to starve or cut down on their eating. The only difference was that they ate MORE of the things they liked that aren't fattening, which didn't leave room for the foods that are.

I don't happen to have the article handy now, but I remember that one food they ate was Cottage Cheese; and as I have had several requests lately for a good method of making this fine food, seems as good a time as any to pass it along.

According to the experts, every adult should drink—or eat—twenty-five quarts of milk a month, and children a quart a day. Cottage cheese is just on way of using your quota—or, for those who have surplus milk around at various times, of making good use of that surplus.

Many women can make good cottage cheese without a thermometer. However, it's easier to get uniformly good results if you have one. These thermometers are inexpensive, and last a lifetime.

COTTAGE CHEESE

Warm four quarts of fresh raw milk (whole or skimmed) to 75 degrees. That's warm-room temperature. You can set the kettle in a pan of warm water to warm the milk. Stir it constantly until the thermometer reads 75 degrees.

Let it stand at this temperature until it has clabbered. It will take from 24 to 30 hours. At this time, a jelly-like curd will form. It should separate into chunks when it is cut with a knife.

Add an equal amount of water which has been heated to 150 degrees. Stir to mix thoroughly, and let the curd stand for one and one-half hours at a warm-room temperature. This cooks the curd.

Drain the curd through a cloth bag or a cloth-lined strainer. Wash the curd, if you wish, by mixing it with twice its measure of cold water. Drain it through cheesecloth or a fine wire sieve.

Add salt to taste and sufficient cream to give the desired thickness.

To make cottage cheese from pasteurized milk, add one tablespoon of cultured buttermilk. Mix well and proceed as above.

* * *

Having made your cheese, you'll probably want to try Cottage Cheese Cake. It's quite easy to make, and really delicious. The quantities I give here can easily be doubled, if you think your folks will want extra helpings—which they probably will.

COTTAGE CHEESE CAKE

1 cup cottage cheese
2 tablespoons flour
2 tablespoons sugar
Pinch of Salt
Dash of nutmeg
¾ teaspoon vanilla
⅛ teaspoon grated lemon rind
1½ tablespoons lemon juice
1 whole egg, beaten
½ cup light cream
2 tablespoons sugar

Method: Use a baking pan or dish about six inches long and three inches deep. Line the pan with the crust (recipe follows), patting it to an even thickness. Bake the crust in a moderate oven for 15 minutes until it is a golden brown.

While the crust is baking, sieve the cottage cheese. Sift the dry ingredients together and mix with the cheese. Add the flavorings and the slightly beaten whole egg. Mix well. Stir in the cream.

Beat the egg whites until glossy but not stiff. Beat in the remaining sugar. Cut and fold this mixture into the first one.

Pour the combined mixtures into the baked crust and sprinkle the top with nutmeg. Place the baking dish in hot water and bake in a 250-degree oven until the filling is set, or for about one hour and 15 minutes.

Cool the cake thoroughly before serving.

CRUST FOR CHEESE CAKE

½ cup sifted flour
¼ teaspoon baking powder
Dash of salt
2 tablespoons cane or beet sugar
2 tablespoons butter
1 egg yolk
2 tablespoons water

Method: Mix the dry ingredients and cut in the fat as for regular poultry. Beat the egg yolk and water together, and add them to the flour and fat. Mix well.

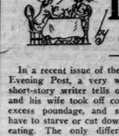
* * *

Most families—say the experts—don't eat nearly enough "greens" such as lettuce and so on. Maybe yours is such a family, although I sincerely hope not. However, I shouldn't have to make any apologies or explanations for passing along a recipe for anything so good as this.

DUTCH LETTUCE

1 head lettuce or equivalent in leaf lettuce
2 hard-boiled eggs
½ cup vinegar
2 small onions
1 tablespoon sugar
1 teaspoon salt
½ cup diced bacon

Method: Let the lettuce stand in cold water one hour or more, and then drain well. Cut the bacon into small pieces and fry until brown. Add the vinegar and sugar and the bacon fat. Heat well and pour over the lettuce. Then add the chopped eggs, salt and onion (cut fine). Mix well and serve.



Off To Explore The Southern Ocean

On her way to the southern seas, to carry out ocean research into currents, water masses, temperature variations, movements of sea-birds and sea animals, is the United Kingdom research, ship Discovery II. The voyage will last nearly two years and, during that time, the 56 officers, crew and scientists on board will steam many thousands of miles in their quest to solve some of the remaining mysteries of the ocean.

The ship will work mainly in the Indian, Australian and Pacific sectors of the Southern Ocean between subtropical waters and the fringe of the pack-ice.

At regular intervals the ship will be stopped "on station," and by means of specially designed water sampling bottles, deep sea thermometers and fine meshed nets, the temperatures, density and chemical constituents of the water will be ascertained from the surface to the bottom, and the innumerable small forms of life examined from the surface to a depth of about 5,000 feet.

Direct observations will be made on the distribution and habits of whales, seals, and on seals, fish and birds, according to opportunities. The "convergencies" — certain surface boundaries between important water masses—will receive attention, the seasonal distribution of pack-ice will be studied, and there may at a later stage be opportunities to examine and chart the little-known part of the Antarctic Coast.

I Was Nearly Crazy With Fiery Itch—

Until I discovered Dr. D. D. Denuis' amazing, fast relief—D. D. D. Prescription. World popular, this pure, cooling, liquid medication spends peace and comfort from cruel itching caused by eczema, pimples, rashes, athlete's foot and other externally caused skin itch. First application checks even the most intense itch or money back. Ask druggist for D. D. D. Prescription (ordinary or extra strength).

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for those who KNOW!

LEMON PIE

Made with CANADA CORN STARCH

LEMON MERINGUE PIE

6 Tablespoons Canada Corn Starch
¾ Teaspoon Salt
1 Cup Sugar
2 Cups Water
3 Egg Yolks
2 Tablespoons Butter
3 Tablespoons Lemon Juice
1½ Teaspoons Grated Lemon Rind
3 Egg Whites
6 Tablespoons Sugar
1 9-inch Baked Pie Shell

Mix *Canada Corn Starch*, salt and ½ cup of the sugar in top of double boiler. Gradually add water. Place over boiling water; cook, stirring constantly, until mixture thickens. Cover and cook 10 minutes, stirring occasionally. *Do not remove from heat.* Stir a small amount of hot mixture into egg yolks which have been mixed with the remaining ½ cup sugar. Immediately pour back into remaining hot mixture over boiling water; blend thoroughly. Cook 2 minutes longer, stirring constantly. Remove from heat; add butter, lemon juice and rind. Cool to room temperature without stirring.

Pour into baked pie shell. Beat egg whites until stiff but not dry; gradually beat in sugar. Spread meringue lightly on filling. Bake in moderate oven. (325°F.) 15 to 20 minutes or until delicately browned.

CANADA CORN STARCH

FREE: Jane Ashley's Tested Recipes—Send postcard to Home Service Department CC81, The Canada Starch Company Limited, P.O. Box 190, Montreal.