

TABLE TALKS

by Jane Andrews.

Every year a big United States flour company conducts a nation-wide cookery contest, the size of which you can imagine when I tell you that \$23,000 was the grand prize won by a Mrs. Koteen of Washington, D. C.

Before giving you the prize winning recipe I might as well admit that I never saw or tasted sesame seeds — and never heard of them except in the Arabian Nights (remember "Open Sesame!")

However, some of you may have a greater knowledge of them, and anyway here is the \$23,000 recipe.

Bake at 450° F. for 12 minutes. Makes 8-inch pie.

PIE SHELL

2 to 4 tablespoons sesame seeds
1 cup sifted flour
1/2 teaspoon salt
1/4 cup shortening
5 to 8 tablespoons cold water

Toast sesame seeds in 9-inch pie pan at 325° F. for 8 to 10 minutes until light golden brown. Remove seeds, then turn oven to 450° F.

Sift together flour and salt into mixing bowl. Add the toasted sesame seeds.

Cut in shortening until particles are the size of small peas. Sprinkle water over mixture, a little at a time, while tossing, and stirring lightly with fork.

Add water to moist particles, pushing lumps to side, until dough is just moist enough to hold together.

Form into a ball. Flatten to about 1/2 inch thickness. Fold edge at edges. Roll out on floured pastry cloth, or board, to a circle 1 1/2 inches larger than pie pan.

Invert 8-inch pie pan. Gently pat out air pockets. Fold edge to form a standing rim; flute. Then pick generously with fork.

Bake at 450° F. for 10 to 12 minutes until golden brown. Cool.

DATE CHIFFON FILLING

1 tablespoon gelatin
1/4 cup cold water
1/4 cup milk
2 egg yolks
1/4 cup sugar
1/4 teaspoon salt
1 cup pitted dates, chopped fine
1/2 cup whipping cream, beaten very thick
1 teaspoon vanilla

An old favorite is peanut brittle. This recipe is chock full of peanut meats. Be sure to put it out in a thin sheet, making it easy to break and easy to eat.

PEANUT BRITTLE

1 1/2 cups sugar
1 cup white syrup
1/2 cup water
1/2 teaspoon soda
1/2 teaspoon salt

1 pint shelled peanuts
Cook sugar, syrup, and water together until the mixture threads from a spoon. Add peanuts and cook until mixture becomes brittle in cold water (300° F.). Remove from heat.

Add soda and salt. Beat thoroughly. Spread thin in shallow, buttered pan. When cold, break in pieces. Store in covered can.

Children may enjoy making this simple candy.

PUFFED CORN

1 cup pre-sweetened puffed corn cereal
1 ounce bar semisweet chocolate, chopped
6 marshmallows

Line bottom and sides of loaf pan with waxed paper. Melt chocolate over hot water. Cut

chocolate into small pieces. Sprinkle chocolate over marshmallows. Bake at 350° F. for 10 to 12 minutes until golden brown. Cool.

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2 egg whites

2 tablespoons sugar

Soften gelatin in cold water.

Beat together milk, egg yolks, the 1/4 cup sugar and salt in top of double boiler until well blended. Cook over hot water (or directly over low heat, stirring constantly) until mixture will coat a metal spoon.

Add the softened gelatin; stir until dissolved. Chill until almost set, stirring occasionally.

Fold in the whipped cream, vanilla, and dates.

Beat egg whites until slight mounds form when beater is raised. Add 2 tablespoons sugar gradually, beating well after each addition. Continue beating until stiff peaks form.

Stand in stiff glossy peaks when beater is raised. Fold into the date mixture.

Spoon into cooled baked pie shell, heaping to fluffy mounds. Chill until firm. If desired, sprinkle lightly with nutmeg before serving.

Now for a few good candy recipes, which are a handy reminder to have around in weather too strenuous to allow the young folks to be out-of-doors very much.

When making candy, you are more certain of success if you use a thermometer, although good candy can be made without one. A deep saucepan, meat-wooden spoon for beating, and paring knife are equipment necessary for most candies.

Then select recipes that lend variety as well as attractiveness, and your candy reputation will be made.

These uncooked fruit snowballs will add a decorative note to any box or plate of candy.

FRUIT NUT SNOWBALLS

1/4 cup shredded coconut
1/4 cup raisins
1 cup dried apricots
1/2 cup roasted, unblanched almonds

1 tablespoon honey
Confectioners' sugar
Toasted coconut to a delicate brown in moderate oven. Rinse raisins and apricots and steam 5 minutes. Drain. Put fruits and almonds through food chopper, using medium knife. Add honey and coconut and blend thoroughly. Shape into small balls; roll in confectioners' sugar. Makes about 24 balls.

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When in Rome . . . Mrs. Wanda Jennings, "Mrs. America" of 1955, tries her hand at preparing a dish of Italian spaghetti, under the watchful eye of a chef at a Rome hotel. She won her title because of her proficiency in cooking, meal planning and housekeeping.

marshmallows into eighth. Four half of chocolate into pan; cover with marshmallows and cereal. Spread remaining chocolate over top. Allow to harden and cut into squares. Makes 12 squares made in 8x4-inch pan.

Everyone has his own favorite fudge recipe, but here is one that does not require cooking.

UNCOOKED FUDGE

4 squares unsweetened chocolate
3 tablespoons butter
3 cups sifted confectioners' sugar
1/4 teaspoon salt
1/2 cup hot milk
1 teaspoon vanilla

Melt chocolate and butter over boiling water; remove from heat. Combine remaining ingredients and mix well. Add chocolate mixture and stir until blended. Spread in greased 8 x 8 x 2-inch pan. Chill in refrigerator, or let stand at room temperature for several hours until firm. If desired, 1/2 to 3/4 cup chopped nut meats may be added before turning into pan.

Fondant is the basis for so many decorative candies that you may want a "refresher" recipe for it. Stuff it and put it in a thin sheet, making it easy to break and easy to eat.

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100,000 At Funeral Of "Powder Puff" Shiek

What was he really like — the screen's fabulous lover, Rudolph Valentino, the "Shiek" of the 1920s whom young men aged and women went crazy about?

"As strange a man as I ever met," says Hollywood director Adolph Zukor, who cast the young Italian for the part after he had worked as landscape gardener, dishwasher, gigolo, and "bit" actor in the studios.

He hardly moved his lips when he sang. His acting was mostly confined to protruding his large, occult eyes, drawing back the lips of his wild, sensual mouth, and baring his gleaming teeth, and fanning his nostrils.

Always in Debt
He rarely smiled, with expensive tastes and from day to day, and all his life was in debt. Zukor's corporation raised the salary far above the contract.

This only whetted his appetite, which became downright unreasonable after "Blood and Sand," with American lads and girls, women organizing fan clubs and mobbing the theatres.

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THE FARM FRONT

by John Russell

Writing in the Agricultural Institute Review, Dr. K. W. Hill summarizes tests made with various synthetic soil conditioners in a number of locations extending from Vancouver Island to Nova Scotia. The objectives were to learn the effects on the yields and quality of the crops and note the physical effects on the soil.

More than two dozen individual experiments were made during 1952-53 and in two cases significant advantages were attributed to the treatment with soil conditioner. At Nappan Experimental Farm, the yield of marketable potatoes on dyke and soil was increased 11 per cent as a result of adding 2,000 pounds of conditioner per acre, and at Normandville Experiment Station, the yield of silage corn was increased 83 per cent following treatment with 1,000 pounds of conditioner per acre. In the remainder of the tests on oats, sugar beets, wheat, corn grain, barley and potatoes except at Nappan — no significant differences in yield could be ascribed to the conditioner.

In other tests it was found that soil conditioners had a measurable effect on soil properties. Generally they tended to improve the crumb structure and the rate of percolation of water through the soil was speeded up. The total porosity and the non-capillary porosity was higher in the treated than in the untreated soil.

Results of the studies do not indicate that soil conditioners at present available have a place in general farming practice in Canada. With current costs of about \$1 a pound, conditioners could not reasonably be used at recommended rate, except on very small plots or extremely valuable land. Clearly evident changes in certain physical characteristics of the soil due to treatment with conditioners have been noted consistently but these benefits have not been reflected in higher yields.

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