

## Lemon Pie Always in High Favor

By SISTER MARY  
NEA Service Writer

Lemon pie always is a popular dessert and can be varied in so many ways that it can be served often without becoming monotonous. It's a particularly happy choice at this season of the year when pie "timber" begins to be scarce and the spicy steamed puddings seem a bit too winterish.

Lemon meringue pie is a universal favorite and very easy to make. If a very thick meringue is liked use two eggs in place of one as suggested in the recipe.

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### LEMON MERINGUE PIE

One cup sugar, 1 lemon, 1/4 cups boiling water, 4 tablespoons cornstarch, 1/2 teaspoon salt, 1 egg, baked pie shell.

Mix and sift sugar, salt and cornstarch. Be sure the cornstarch is completely blended with the sugar. Add grated rind of lemon. Add boiling water, stirring vigorously. Cook and stir until mixture is clear.

Add lemon juice and yolk of egg, beat well and remove from fire. Let cool and turn into a baked pie shell. Beat white of egg with 2 teaspoons cold water and a few grains of salt until stiff but not dry.

Fold in 3 tablespoons sifted granulated sugar and spread roughly over lemon filling. Put in a cool oven for fifteen minutes to color and puff the meringue.

The meringue will not "weep" if the filling is cool before covering.

Lemon sponge pie is made rich with eggs and provides a quite nourishing dessert. It is suitable to serve with a fish dinner or for luncheon, but should not follow a heavy meat course.

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### Lemon Sponge Pie

One and one-fourth cups sugar, 2 tablespoons flour, 1 tablespoon butter, 1/2 teaspoon salt, 3 eggs, 1 cup water, 1 lemon, plain pastry.

Line a deep pie dish with plain pastry. Mix and sift sugar, flour and salt. Rub in butter and add grated rind and juice of lemon. Mix thoroughly and add yolks of eggs beaten until thick and lemon colored. Add water and beat with a rotary beater.

Beat whites of eggs on a platter with a wire whisk until stiff and dry. Fold into first mixture and turn into pastry-lined pie dish. Bake in a hot oven for ten minutes. Reduce heat and bake forty minutes in a slow oven.

Lemon Bavarian pie is really a Bavarian cream served in a baked pie shell. It's a delectable dessert to serve to your bridge club. The banana can be omitted if preferred.

### Lemon Bavarian Pie

One cup sugar, 1/2 cup orange juice, 1/2 cup lemon juice, 1/2 cup boiling water, 1 1/2 tablespoons gelatin, 1/2 cup cold water, 1 banana, 1 cup whipping cream, baked pie shell.

Combine lemon and orange juices and add banana cut in thin slices. Add sugar and let stand while baking pie shell. Soak gelatin in cold water for five minutes.

Add boiling water and stir until gelatin is dissolved. Add sugar mixture and stir until sugar is dissolved. Let stand until mixture begins to thicken. Beat until frothy with a rotary beater.

Fold in cream whipped until firm. Chill until mixture begins to set. Turn into baked pie shell and chill firm before serving.

### RECENT BRIDE IS HONORED AT PARTY

Miss Patricia Worthall entertained Tuesday night at her home with a miscellaneous shower in honor of her sister-in-law, Mrs. Michael A. Worthall, a recent bride. Decorations were in pink and white. The hostess was assisted by her mother, Mrs. Leon E. Worthall. Other guests were:

Mesdames S. R. Arlman, Delmer Turman, Jeanne Miller, Mrs. Dickerson, Miss Lucy Dickey, Jean Greenlee, Betty Bailey and Kalah Larmon.

### Coat to Jacket

If you have a fur coat which is worn at the bottom and around the neck, cut it off and make a short, collarless jacket for spring.

### Daily Recipe

#### CURRIED FISH

2 pounds large fish  
4 tablespoons butter or other fat  
1 tablespoon chopped green pepper  
1 small onion, chopped  
1-4 cup chopped celery  
3 tablespoons flour  
2 cups liquor from simmered fish  
1-2 to 1 teaspoon curry powder  
3 drops tabasco sauce  
Salt to taste  
2 tablespoons chopped parsley

Simmer the fish about ten minutes in a small quantity of water, in a shallow pan; then drain. Meanwhile melt the fat and cook the green pepper, onion and celery a few minutes; add the flour and the cooled fish liquor, with water, if necessary, to bring the quantity up to two cups. Cook three or four minutes, add the seasonings, and stir constantly. Remove the skin and bones from the cooked fish, arrange on a hot platter with a border of flaky rice, pour the sauce over the fish and sprinkle the parsley on top.

## —WHAT'S IN FASHION?—

### A Rule for Well-Dressed Men

Directed by AMOS PARRISH

NEW YORK, March 3.—You've seen a man dressed in such good taste that you hardly knew what he had on, except that it all suited to a T. That didn't just happen. That man has not been afraid to study his type—and dress it.

Take a keen young business man we know. Very young, in fact. But he's caught his cue—to dress so that he looks more mature. Assured. Dependable. Which means leaving out anything trick.

Conservatively cut, gray suit. A tall collar shirt, because it's a little more formal than the soft collar kind. Gives him a bit more dignity. Fine striped . . . sometimes white.

### Wears Quiet Tie

Then he doesn't cancel the whole effect with a billiard tie and conspicuous shoes. A quiet, all-over design for the tie—probably in black and black or brown welt tip shoes go best with everything else.

When he goes to lunch, you see him slide into a fly front Chesterfield coat and top off with a flat bowler-type derby or, if not that, and up-brimmed gray soft hat. And mind you—he's not all by himself in his idea. Count 'em on one hand—you'll find he's one of many who are stretching twenty-odd birthdays to look like thirty, during the business day.

### The Business Executive

It's when men reach the later 30 or 40 that they can afford to be a little more individual. And we really mean "afford."

For as soon as you wear more individual clothes you have to have more of them. Unless you want to be known as "the man in the striped suit."

So men of 30 to 40 show up one day in plain suits and the next in smart pin stripes or plaids.

They're likely to go in for turned-up brim felt hats and topcoats of herringbone tweed. All a little informal, because they don't have to worry about their looking like ruddy school boys.

### The Professional Man

How about the banker—the doctor—the judge—any man of the older, portly professional type?

We've noticed that he looks best

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