MOLASSES PIE

...old fashioned dessert with a modern topping

"Just like Grandma used to make, only more so!" That may sound strange, but it's a fact ... here is a tasty improvement on Grandma's famous molasses pie. It combines all the wholesome goodness and rich, flavor of old time molasses with the crispress and nutthess of corn chips. For an enjoyable climax we suggest you try this pastry recipe using corn chips point up the flavor of pie fillings... both fruit and cream.

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Corn Chip
Pie Shell
Next time you want a crisp, flaky
the shell with a rich nutry flavor,
e suggest you try this pastry receusing corn chips, You'll be
mazed how the corn chips you'll
the flavor of pie fillings... both
uit and cream.
I cup flour
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2 tablespoonsful shortening 2 tablespoonsful vinegar 4 tablespoonsful lemon juice 2 tablespoonsful brown sugar 1 oup catsup 1 cup water Seasonings



PEELING GRAPEFRUIT... To prepare grapefruit wedges for salads, wash fruit, pare with very sharp knife, stainless preferably. Cut deep enough to remove every particle of zest (the membrane that encloses the fruit). This can be done by using a sawing motion and by guiding the knife downward at an angle so that the peel falls free in a spiral. Take care to trim off any zest you may have missed Grapefruit is now ready to cut wedges.

PERFECT WEDGES . . . With paring knife, silce the first wedge from the zest side walls. Then insert the point of knife in second wedge at stem end of fruit, between zest and meat. Ease them apart. When fruit wedge is free from one side, carefully separate if from the office with bade-of knife. When all sections have been worked free, squeeze juice from zest left to use in the salad or to add to other juices. ARMENIAN SHISH KEBABS

Cut meat into generous size cubes. String pieces of meat and vegetable alternately onto metal skewers. Arrange kebabs on cold broiler grid. Brush generously with barbecue sauce. Place broiler pan so top of meat is 3 inches below broiler flame. Broil quickly. Turn once, and brush again with barbecue sauce. Continue broiling until brown and as done as desired:

BARBECUE SAUCE

Cook onion in shortening until golden brown. Add other ingredients. Simmer gently 30 minutes. When cool sauce may be stored in Servel and used on any other meat.

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William B. Waters Completes **Basic Pilot Training in Texas**

Waters, husband of Mrs. Bette College in Lubbock, as the guest speaker. The 54 aviation Torrance, was graduated from cadets in the group also received commissions as second Sept. 13 with the other members of Class 52-F of the USA's Cleiver and Class 62-F of the USA's Cleiver and Cl

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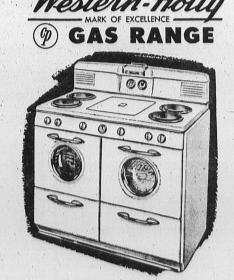
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