

the

Key Note



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The Very Place

We may be assured that His children will be brought to fill the very place for which they are qualified, and will be enabled to accomplish the very work committed to their hands, if they will but submit their will to God, that His beneficent plans may not be frustrated by the perversity of man.--Patriarchs and Prophets, p. 638.

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General Conference
of
Seventh-day Adventists

KEEP THE HALO ON YOUR JOB

Remember your first job--your first real, honest-to-goodness, full-time job? Maybe it was the conference president who interviewed you, and then, a few days later, came a letter telling you when to report for work and what your salary would be. (And if you came from a preacher's family, it seemed nothing less than sheer magic that there would be twelve dollars every week with your name on it!) You wrote an unusual number of letters to friends and relatives, with carefully casual mention of your future address and position.

You were proud, but you were frightened, too. You hoped desperately that you would not disappoint your parents and teachers and employers, but you were unsure of yourself. You felt very keenly the responsibility of a position in the Lord's work, but you knew that it was the most wonderful thing in the world, and you wouldn't have changed places with anybody.

I remember reading an article entitled "Keep the Halo on Your Job." I like to think of the halo on my job. Of course any useful and honorable work has its halo of service to humanity --I think the writer of that particular article was talking about selling aluminum kitchen utensils. But what job could have a brighter halo than one which is helping, in even the smallest degree, to spread the gospel to all the world, so that Jesus can come quickly?

Maybe you can even remember when there seemed to be a particularly bright, shiny halo on any job in the General Conference,

and if anyone had told you you would be working there someday, you wouldn't have believed it. But here you are!

Of course, halos need polishing sometimes. They get tarnished with discouragement and scratched with tiny annoyances, and sometimes a little worn by constant friction. Have you looked at yours lately? Maybe, with constant care, it would outshine even the rising cost of living!—Reprinted from Keynote of November, 1941. Written by a Keeper—evidently a shy violet—who threatens dire punishments upon the editor if her name appears in connection with this article. (There's no law, though, against any Keeper coming down and browsing through old Keynotes.)

WHAT'S GOING ON HERE?

Hail . . .

The newest addition to the Keepers is JEANNE REVERT, who came to work in the White Publications Office on May 18, as Elder Delafield's secretary. She has been working for the Pacific Press in Brookfield, Illinois, as editor of the French journal.

Two sweet young things have come to keep the Missionary Volunteer Department lively. BETTY PARRETT, secretary to Don Yost, is planning a quick trip back to AUC for her graduation ceremonies on May 31. FEGGY CLARK comes from a business school in Washington.

MARIAN MAGNUSON of Davenport, Iowa, has recently joined the Home Study staff to do editorial work. She is living with MARIE CULVEY, who works at the University, and NANCY REID, who is in the Public Relations Department.

. . . And Farewell

JOAN HARDY is eagerly looking forward to May 31 when she will board the plane to fly home to merry England. She will be there for ten weeks, visiting friends and relatives. Then she goes to California to work. Many of the Keepers will miss JOAN, but she invites them all to come and visit her in California.

Other Travelers

Lucky ESTHER LARSEN is going to spend the summer in Europe. She and her husband will visit relatives in Norway, after an absence

of over thirty years. They also plan to go to Sweden and Denmark. They will leave the United States by boat on June 3.

MINNIE and MINTIE TRUITT have taken wings (or is it wheels?) and are off on a month's vacation across the country to California. They are seeing the sights and visiting friends and relatives.

Three wonderful weeks in Florida was CORA THURBER'S vacation. She had a grand time and advises all the Keepers to go before the weather gets too hot to enjoy a vacation.

There was a special reason why Mrs. MABEL MULHOLLAND went to Florida recently. She wanted to see her new granddaughter, young Sharon Cone, of Orlando. The baby's parents are Dr. Donald and Margaretta Cone.

MYRTLE McGEE was able to combine business and pleasure on a recent business trip into North Carolina. She visited her home also. On the drive down there, she was glad to have MARY SPEIDEL'S company.

For some time, MARIE MOONEY has been anticipating a visit to New York to see her family--and "assorted in-laws and out-laws," she says. She finally made it in time for her birthday May 17. After gaining two pounds on birthday cake, she claims to be on a diet of toothpicks and water.

May brings thoughts of mothers. What a fund
of wisdom they need!

TO A NEW MOTHER

I would advise you to find out
Why maple trees have earrings on;
And why tops sing when they are spun,
And where the wind goes when it's gone.
I think it would be well to know
Why shells give back the ocean's sound,
And what holds stars up in their place,
And where the bluebells might be found.
You'd better know why winding toys
Won't run with carpets on the floors;
And you must have your reasons, too,
Why snowballs will not keep indoors.

Barbara A. Jones (Adapted)

LOTTIE ZIPRICK, INA WHITE, and AUDRA and MARCEDENE WOOD spent a wonderful week end visiting Fredericksburg, Richmond, and Williamsburg, April 24 to 26. They say that historical Williamsburg and Jamestown were especially interesting.

ALVA HINCKLEY and her husband went to Ohio the first week end in May to visit his parents. That Sunday they enjoyed visiting the Pathfinder Fair in Mount Vernon.

On a recent trip to Union College MILDRED JOHNSON was a dinner guest at the homes of Ina De Bruin-Eyman and Catherine Brown, two former Keepers. Both sent hearty greetings to their friends here. Ina is beamingly happy as a secretary at the Central Union Conference, and MILDRED reports that Catherine, as a young, attractive music teacher, has a ring of admirers whenever she plays the organ.

VERNA SLATE visited her nephew, Dr. F. W. Slate, in Knoxville, Tennessee, recently. She says that the dogwood was beautiful and of course her camera found it irresistible.

Among the "travelers" we might mention ELAINE ELLIS and VIOLA PRESTON, who have been traveling to work every morning on foot. They claim it starts the day right, but it's actually part of their weight-reducing program.



Entertaining

The latest thrill for INGRID BEAULIEU was to have her Matron of Honor of 17 years ago visit her for a week end. She was accompanied by her husband, who was an usher in INGRID'S wedding.

THELMA WELLMAN has been having nightmares lately: burglars! At least, she wasn't about to let a MAN into her apartment in the wee hours until said man finally convinced her that he was her father, just returned from a trip to New York. THELMA has been enjoying having her father visit for about two weeks.

Mrs. CLEO EDEBURN is pleased to have her parents, Mr. and Mrs. A. M. Woodall, from Texas, visiting her for two months. They have come to see Esther Jean's graduation from the nurses' course here.

The first week end in May was an unusually busy time for HEDY JEMISON, for all of Elder Jemison's family came down to visit. They celebrated his sister's twenty-first birthday by Sunday dinner at the Bowling Green Air Field Officers' Club. Barbara also spent the week end at home from Blue Mountain Academy.

MABEL COLBY had a week end guest, Miss Ruth Michaelis from Columbus, Ohio, who attended the WMC Homecoming banquet. . . . ELIZABETH LEMON was happy for a visit from her cousin, Mrs. Ruth Holland, of Madison, Wisconsin. . . . ANNA BELCHER entertained her sister and husband, Eugene Cowling, and Billy, from Mount Vernon Academy. He is treasurer of the academy.

Welcome Back

Mary Sachs Reinhard, a former Keeper, and her husband Rudolf have just returned from six years in Africa. Many of the Keepers were pleased to see them again when they visited the G. C.

Little Ones



Mrs. ILA RUDISAILE is proud to announce that she has a new grandson, Rodney.

NEWCOMER

As a sort of welfare project, DONNA SPOTTS and her husband have undertaken to raise quite a large family. Eight little ones have been disowned by their mother, but these baby bunnies are doing fine, thanks to loving care and doll-sized baby bottles.

GLADYS CLARKE's "roommate" died on April 18. After living with him on such friendly terms for over four years, GLADYS surely does miss her flying squirrel.

Get Well Soon

MILDRED DUMAS is having some tests done in a hospital in Boston. We hope that they can help her and she will be back soon feeling better.

Two other Keepers who have spent some time in the Sanitarium during the past month are DOLLY LONG and ESTHER IARSEN. You had better take care of yourself, ESTHER, so you can enjoy that extra-special vacation this summer.

BLANCHE MEIER was at home for a week "playing nurse" for her son Ronnie, who was down with the measles. Not much of a game, is it?

"I think we are trying to kill ourselves at our house," said INEZ RODGERS. "I fell down the front steps and Allan fell down the back ones. He had to have eight stitches for the cut in his head."

RUTH CARTER is wondering fearfully what to do with little boys so they won't get hurt. Her son sleepily flung out his arm -- and hit the window, cutting a vein. Seven stitches, and RUTH naturally was so unnerved that she couldn't get to sleep until after one o'clock. She points out that last month it was stitches in his upper lip, and last year 17 stitches in his back. Trade him in on a girl, RUTH.

Contact

The latest girl to throw away her glasses and convert to "contact" lenses is MARVELYN LOEWEN. While she is trying to get used to them she reports that everything is all blurry! Don't be discouraged, MARVELYN; you'll love 'em after a while.

Classes

That cake decorating class she took helped EVE SEREDA to do a fabulous job on the cake she baked for Elder Charles Wittschiebe's birthday. Almost every girl working in the Seminary stopped by to wish Elder Wittschiebe a happy birthday and to coo "How sweet!" over the cake. Could it be retaliation? Elder Wittschiebe has a habit of crashing the girls' birthday parties and saying "How precious! How swee-e-e-e-t!"



SYLVIA SHANKO is happy these days. She passed her 75 words a minute test on her Stenotype machine and is now aiming for 100. Good luck, SYLVIA.

Last-Minute Farewells

We stopped the presses to include this: Mrs. CORA THURBER and Mrs. GLADYS PAULSON are leaving us. Immediately after worship on

May 21, the Keepers presented these ladies with farewell gifts. Our best wishes go with them.

Springtime and Sunshine

It is reported that ninety-nine percent of the Adventists in Washington have enjoyed the breath-taking beauty of the azaleas in the National Arboretum. Many also visited Sherwood Gardens in Baltimore. Several Keepers remarked that it seemed like a fore-taste of the new earth.

HAZEL OLSON and her parents went to Winchester, Virginia, to the Apple Blossom Festival. The pageant was interesting. The apple blossoms were past, Hazel says, but the dogwood was pretty.

Try GRACE SAMPSON's cure for a cough--go to the beach and bask in the sun and enjoy the sea breezes. She and Fred spent a couple of days at Rehoboth recently, and she not only lost most of her laryngitis but some of the skin off her nose.

The slightly sunburned look on some of the Home Missionary girls was due to a lovely day spent on Captain MAYBELLE VANDERMARK's boat a couple of weeks ago. Notice the good tan on the captain.

Home, Sweet Home

The Walls have recently moved into a new home, on 2006 Ruatan Street, Adelphi. This busier than usual, means AVA WALL has been even getting settled again.

Another busy Mrs. BARBARA YAROS. home, she spent a few shopping and visiting.



little lady this month is Besides moving into a new days in New York to do some

GARNETTE HIGGINS is glad to have her husband home again, after he has been in Australia for nearly three months. She was counting the hours until he arrived safely.

Keepers' Social

Those who participated in the potluck supper last month reported a most enjoyable time and delicious food, of course. The

Social Committee deserves a special vote of thanks for planning the supper and the program afterward. Credit is also due to the girls who worked so hard on the later program honoring Frances Willard. Much time and effort went into planning, rehearsing, and making the interesting costumes of by-gone days.

Oops! My Mistake

DOT FOLGER searched and searched in her files for an Elder D. E. Davis-Crd. But never again will she be fooled on "Crd." as an abbreviation for "Ordained."

What's That?

When the reporter asked a certain department for news for the Keynote, they asked, "What's the Keynote?" Really, girls, haven't we made more of an impression than that?

IN THE MERRY MONTH OF MAY

?? years ago: Louise Surface (Elliott) has finished knitting a navy blue sweater, size 38, for the Red Cross. We hope that no one less than a colonel will be the recipient of this arduous handwork.

?? years ago: While they were at their loveliest, the Sherwood Gardens in Baltimore were visited by several of the Keepers: Louise Meyer, Mary Jane Dybdahl (Mitchell), Louise Surface (Elliott), and Minnie and Mintie Truitt.

7 years ago: Marilyn Froelich has a case of poison ivy that she is willing to donate to any willing receiver. . . . Pauline Klady was a member of a group that went on a hay ride the other evening. Tractor-drawn, the wagon clattered along at a terrific rate, raising a cloud of dust until the rain began to patter down. . .

8 years ago: Mrs. Adair must enjoy painting, even under difficulties. At any rate, the railing around the front porch is now green to match the roof, the job having been completed after dark by flashlight.

12 years ago: Mary Ogle and two friends visited the House and Senate last Tuesday afternoon to hear the discussion on the labor bill. Mary thought it more interesting to return to work in the office.

13 years ago: Elizabeth and Philip Lemon recently spent a week motoring through Ontario, Canada, seeing Niagara Falls and other points of interest. Glad to see you back, Elizabeth.

14 years ago: Erna Borm made a special contribution to the World Security Conference in San Francisco,--translated the General Conference Statement into Russian and then typed it on an Old Russian typewriter that somebody dug up here in the office.

15 years ago: Edna Helms went home the week end of April 21 to help her grandfather celebrate his 80th birthday.

19 years ago: Elsie Winders (Minesinger) had "tea" at the White House recently as a guest member of the National League of American Penwomen, who were being entertained by Mrs. Roosevelt. The guests were served in the State Dining Room.

SHE LIKES HER BOSS

To avoid misunderstanding, we wish to announce that the article in the last issue entitled "Ten Good Ways to Lose a Secretary" was suggested for the Keynote by one of the brethren himself. We hear that after its appearance a General Conference officer said pathetically to a Keeper, "I thought you girls liked us!" Oh, we do, we do! To prove it, one of the little saints that works in this building turned in the following apologia for bosses.

"I have heard that when something goes wrong in the office, the secretary is the one who gets the blame; that is, the boss may blame the secretary for his mistake in order to save his own face. But I have not found this to be so. When I have been at fault, my bosses have tried nobly to cover up my mistake and even take the blame themselves. For instance, once my boss dictated the wrong date for an appointment. I transcribed it as he gave it, although it was my duty to check the date, and the letter went out with the wrong date. This caused great embarrassment, but my boss took the blame. He said he should have dictated it correctly. But he has many things on his mind and it is so easy to state the wrong thing while dictating. It was my business to make certain the date was correct. I could mention other experiences when the boss was most kind to save me embarrassment.

"My boss is kind when it comes to giving work. When he knows I have plenty of urgent work, he tries to avoid giving me any more until I have taken care of what I have on my desk. One day I saw

him doing something that ordinarily he would give me to do. When I told him I was caught up with my work, he gave me what he had been working on. He is just too considerate to load me down with more than I can do in a reasonable length of time.

"One time I asked my boss what I should do while he was going away for a week. He gave me something to work on and then said, 'If you run out of work, just take it easy; you have been working pretty hard lately.'

"I think that the bosses, generally speaking, are more considerate of the secretaries than we are of them. We ought to let them know that we think they are pretty nice and not be so quick to see their faults. We ought to overlook a few things, for they are busy and often do not think to say "thank you" for what we do; but, let's be honest with ourselves, don't they overlook a lot of undesirable things in us?"

THANKS FROM AFRICA

LOUISE KLEUSER received a cheering letter from the Konrad Mueller family at Nigerian Training College. The Muellers were delighted to know that the Keepers had sent several boxes of summer clothing to supply the need there, and they sent their sincere thanks. The Lord has blessed their work both at the college and out in the field. Mrs. Erna Mueller keeps busy teaching the children, working in the dispensary, supervising the kitchen and houseboys and writing music for Ibo songs.

The Muellers lived in Takoma Park for a few years and have many friends here. Elder Mueller recently had a Week of Prayer at Ghana, Beckwai, where he visited the Louis Nielsen family. Some of the Keepers are acquainted with this family also.

COMMENTS ON CLOTHES

First Keeper: "Are you working on the Keynote? I have a burden. Could you say something, now that the girls are getting their summer clothes, about appropriate dress for an office? They don't seem to teach them this in college any more."

Minister in Virginia: "Bring my congregation up there to visit the White Estate? I'd like to, but I don't dare. I don't want them to be disillusioned by the sight of all that makeup and the clothes those General Conference secretaries wear. How could I explain it to them?"

Second Keeper: "I certainly hope the girls will be sensible this year about buying dresses with sleeves. It's too bad to see them here dressed as if they were at the beach. The best non-Adventist offices wouldn't allow that for five minutes."

Third Keeper: "One of the nicest girls here came to work the other day in a dress with a huge wide neckline. Her boss wasn't in, or he would have flipped. I wanted to tell her something so she wouldn't get bawled out some day, but--well, I just didn't seem to get around to it, you know. Didn't exactly know what to say."

Fourth Keeper: "Somebody ought to tell the young girls that those dresses are in poor taste here. Maybe we should have it spelled out in the Office Manual. But I don't want to hurt their feelings."

MORE RECIPES

One of the Keepers urged us please, please, please, not to throw away any of the recipes that came in until she had a chance to copy every one. We regret that some most interesting-sounding recipes never came in. An example is the Mock Salmon Roast, suggested by ORA WILLIAMS. But she added that she didn't have the recipe. "My sister has it; I don't cook."

KAYE ZWEIGLE had the same attitude: "I don't make 'em--I eat 'em." But for those girls who would like to have a chance to make 'em, the recipes are on the following pages.

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RECIPE SUPPLEMENT

Italian Minestrone Soup, from Katie Farney.

1 cup dry beans, soaked	1/4 tsp. butter
1 cup grated carrots	2 cloves garlic, chopped
1 cup finely chopped cabbage	1/2 cup cream
1 cup egg noodles	

Cook beans with lots of water till almost done. Add carrots, cabbage, and noodles. Simmer until noodles are cooked. Mix together butter, garlic, and cream. Add to soup. May sprinkle with chopped parsley if desired.—From Choice Recipes.

Carrots with Sour Cream and Mint Dressing, from Mrs. Etta Zoerb.

Wash, scrape, and shred carrots. Pile loosely in cold dish and chill. When ready to serve, prepare dressing of one-half cup thick sour cream (cold) and several chopped mint leaves. Place shredded carrots on crisp lettuce on a cool dish. Place a generous spoonful of sour cream dressing on top, and garnish with two or three small, cold mint leaves. We prefer spearmint to peppermint leaves, because it is milder and can be used more generously. (Of course, one has to learn to like the flavor of sour cream.)

Raw Spinach Salad, from Mrs. Etta Zoerb.

Wash, trim, and drain water from several handfuls of fresh spinach. Chop coarsely. Chill in covered bowl. Prepare dressing of one-half cup sweet cream (table cream will do), juice of one-half lemon, and just enough sugar to make it tasty. Add to spinach and toss just before serving.

Salad Dressing (without eggs), from Mable Towery.

1 1/2 cups lemon juice, fresh, about 8 lemons	2 tsp. sea salt
1 1/4 cups safflower oil or soybean oil, cold pressed	2 tbsp. parsley flakes
2 tbsp. honey (raw)	1 tbsp. paprika
	6 buds of garlic, or more if desired

Put all together in a blender and mix very well; then store in refrigerator.—From Mrs. Lester Berry.

Home-Made Mayonnaise, from Mrs. Ercel Bennett.

Put one cup of water on to boil.

Place in a mixing bowl the following ingredients:

3/4 cup of oil	1 tbsp. salt
1 whole raw egg	2 tsp. sugar
juice of 1 large lemon	

Into the cup of boiling water pour a mixture of 4 tbsp. cornstarch mixed with a little cold water. Stir cornstarch into boiling water until it is smooth and clear or nearly so. Then pour the hot mixture into the bowl of the ingredients mentioned above.

Beat all together with an egg beater until smooth, then refrigerate.

Cream Fruit Dressing, from Mrs. Flo Cornelius.

1/4 cup pineapple juice	1 egg
1/4 cup orange juice	1/2 tsp. cornstarch
1/4 cup lemon juice	1/8 tsp. salt
1/4 cup sugar	1 pkg. cream cheese

Beat egg, add fruit juices, sugar, salt, and cornstarch (dissolved in a bit of cold water). Boil, stirring constantly. Cool and add cream cheese or 1 cup whipped cream. Use with Waldorf salad or other fruit salad.

Easy but Tasty Salad, from Mrs. Marjorie Lloyd.

Mix up one pkg. lime Jellquik, add diced avocado and cashew nuts. Top with a mixture of whipped cream and mayonnaise.

Eggplant Parmesan, from Mrs. Gladys Paulson.

Slice eggplant in 1/2-inch slices and place in boiling water for about 5 minutes to "tenderize." Dry each slice and brush with oil with a pastry brush and dip in flour or brewers yeast. Brown in frying pan or use broiler.

Cover the bottom of baking dish with slices of eggplant and pour over Boyardee's spaghetti sauce with mushrooms. Sprinkle generously with grated Parmesan cheese and then lay broken pieces of Provolone cheese on top. Make another layer of eggplant and repeat the process until the ingredients are all used. Cover top with both Parmesan and Provolone cheese and bake for 20 minutes to half an hour.

Egg and Vegetable Casserole, from LaVerne DeVaughn.

1 can cream of celery soup	1/4 cup milk
2 tbsp. lemon juice	1 pkg. G. Washington Broth

Mix thoroughly in saucepan. Then stir in the following:

1 1/2 to 2 cups cooked green beans or green limas	1/4 cup dry bread crumbs
6 hard cooked eggs, chopped	1 tbsp. wheat germ

Heat to boiling. Pour in casserole. Top with this mixture:

1/2 cup wheat germ	2 tbsp. melted butter
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Place in preheated oven to bake at 400° for 20 minutes. 6 servings.

Peanut Butter Roast, from Inez Rodgers.

3 eggs	1 tsp. salt
6 tbsp. cornstarch	1/2 tsp. sage
6 tbsp. peanut butter	1 small onion, grated
2 tbsp. sugar	2 1/4 cups tomato juice or V8

Mix well in order listed and pour into well oiled double boiler. Steam for two hours or until very solid. Turn out onto plate. Good either hot or cold.

Sweet Potato Almond Croquettes, from Beulah Heidinger.

1 1/2 cups mashed sweet potatoes	1 tsp. brown sugar
1 egg	1/2 tsp. salt
2 tsp. cream	3 tbsp. almonds, chopped
1/8 tsp. nutmeg	fine

Add beaten egg to mashed sweet potatoes. Add cream and blend well. Add other ingredients and mix. Chill for two hours. Shape 3 tbsp. of mixture and dip in slightly beaten egg whites and then roll in bread crumbs. Fry in deep fat at 350° until nicely brown. (If after chilling, the product is too soft for efficient handling, add bread crumbs to obtain desired consistency.) Serve with mushroom sauce. 7 servings.—S.D.A. Dietetic Association.

Cottage Cheese Patties, from Louise Caslow.

Mix: 1 cup oatmeal	2 eggs
1 small onion, grated	1/2 tsp. sage
3 tbsp. wheat germ	1 tbsp. brewers yeast
1 cup cottage cheese	Salt

Form into patties and roll in cracker crumbs. Brown lightly in small amount oil. Cover with mushroom soup and bake at 350° F. for 35 to 45 minutes. Makes 6 patties.

Variations: Use Gravy Quik and mushrooms instead of soup. Use celery and mushroom soup and small can mushrooms in place of all mushroom soup. —From the CME Doctors' Wives' Cookbook.

Whole Wheat Bread, from Mable Towery.

10 cups of whole wheat flour	4 tbsp. molasses or honey
4 tsp. salt	3 cakes yeast
5 cups warm water	

Add molasses or honey to warm water in mixing bowl, then crumble yeast into liquid; stir well; let stand 5 minutes. Add flour mixed with salt and mix well for about 5 minutes (until gluten acts). Dough should be sticky; add more warm water, if necessary. Spoon dough into buttered 5 1/2 by 7 1/2-inch bread pans; let rise 10 minutes in warm room. Bake 30 to 35 minutes in 425° oven. Makes 5 loaves of bread. (Note: all ingredients should be warm when mixing is started. Raisins or nuts may be added to part of the batter, if desired.)

Green Tomato Pie, from Elizabeth Lemon.

3 cups sliced green tomatoes	2 tbsp. butter
1 1/2 cups granulated sugar	2 heaping tbsp. flour
6 tbsp. lemon juice	1/2 tsp. cinnamon
1/4 tsp. salt	1/8 tsp. nutmeg

Line pie pan with pastry. Mix and sift sugar and flour. Sprinkle half the mixture over lower crust. Add tomatoes cut in thin slices, and sprinkle with remaining sugar. Over this pour juice and grated rind of lemon. Sprinkle with spices and salt and dot with bits of butter. Put on top crust and bake 40 minutes in a hot oven. Heat should be reduced after pie has been in ten minutes.

Lemon Sponge Pie, from Christine Hatt.

Unbaked 8-inch pastry shell	1/4 cup lemon juice
3 tbsp. margarine or butter	3 tbsp. flour
1 cup sugar	1/8 tsp. salt
2 eggs	1 cup milk
1 tsp. grated lemon rind	

Make pastry shell. Cream butter, gradually add sugar and blend well. Separate egg yolks from whites. Add yolks, one at a time, beating after each addition. Add lemon rind and juice, flour, and salt. Mix well. Stir in milk. Beat whites until stiff but not dry, fold into lemon mixture. Pour into pastry shell. Bake at 450° 10 minutes; reduce heat to 350° and continue baking 35 minutes until a knife inserted in center comes out clean. Serve cold.

Pineapple Sherbet (the easy way), from Mrs. Ivy Lucas.

1 cup shredded pineapple	1 cup sugar
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Mix and add the following:

2 cups of buttermilk	1 tsp. vanilla
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Pour in freezing tray; beat several times during freezing period. One beaten egg-white may be added after mixture begins to thicken in freezing tray. (Not essential but gives added flavor and "fluff.")

Cream Caramels, from Leona Long.

2 cups granulated sugar	1/8 tsp. salt
2 cups light Karo syrup (1 bottle)	1 tsp. vanilla
1/2 cup butter (1 stick)	1 cup chopped nutmeats,
1 tall can evaporated milk	if desired

Combine sugar, salt and corn syrup and mix together thoroughly. Cook rapidly, stirring constantly, until it firms a very firm ball, about 245°. Add butter and milk alternately in small amounts, beginning and ending with butter. Stir constantly. Do not let mixture stop boiling at any time. Cook slowly until the mixture forms a firm ball—242°. Stir constantly during cooking. Add flavoring, also nuts, if desired, and pour into buttered pan. Cut into pieces when cool.