

rooms to go round, every girl was ready for class when the clock struck two.

The Red Cross life saving certificates awarded to sixteen girls last spring seemed to have increased the interest in swimming and the pool room was full when I took a hasty peep in before I left the building.

Without Dean Mac Kay the home economics building seemed strangely vacant for all its "full-to-the-brim-ness." But the building was alive nevertheless with the work which she had planned or helped to plan.

Thirteen students were enrolled in the graduate division with Dr. Ethelyn Miller at it's head, Miss Busse told me. Before I left her office she invited me to stay and attend the experimental cookery class which was being held under the direction of Dr. Miller for the departmental instructors at 4 o'clock that night. Tho I had to decline her invitation it made me realize just how much I wanted to see in how little a time.

The rest of the afternoon I darted hither and thither in the building, speaking to old class mates and taking an occasional peep into a new class. In the second floor junior cooking laboratory, a class of girls with cheeks to match their cooking dresses and an air of honest satisfaction were doing the very last dishes left from the buffet luncheon which they had served that noon, and, "We didn't forget to butter the rolls or pass the coffee the second time either," I heard some one say as I passed the door. Which recalled to me the time that I had forgotten to butter the rolls, and had been so anxious to make up for my negligence that I had passed the coffee three times.

The laundry room on first floor was



Tennis is a Popular Outdoor Sport this Year

thick with steam, soapsuds, and sophomore girls doing their own and learning to do their families washing—even as I had learned. Another laundry room was soon to be fitted up down the hall, I was told.

Across the hall another class was enameling an old walnut table in a lovely shade of grey, for the practice house porch.

At four o'clock I was seated at a little black enameled table in the "Campus Tearoom"—the tearoom which was being run by the institutional cookery class and supervised by Miss Eda Lord Murphy. The home economics faculty took lunch

there four days a week I had been told, and every night from four until six a bevy of faculty, students and campus visitors collected there for a bit of recreation and a cup of tea.

Over a cup of hot chocolate and an artistically, dietically and gastronomically satisfying lettuce sandwich Miss Murphy found time from her busy circling of the room to tell me that the tearoom was paying for itself and that the girls who were running it were learning much about tearoom and cafeteria management. She added that she would like to have called the room the "campus coffee room" for "we do want the men to come and the word tearoom scares a man so you know," she declared. But looking at the number of men scattered around the room I decided that, scared or not scared, they were coming nevertheless.

Four thirty and time to go! I hadn't had a glimpse of the art studios or the practice house or a half dozen other places I had wanted to see. I hadn't had time to find out whether or not it were really true that girls in practice teaching had to teach thirty-six lessons this year instead of twenty-four. I hadn't had a chance to ask when the new home economics building was to be started, or what they were going to do with the girls who enrolled next fall. But one thing I was sure of as I ran back toward the carline thru the leaf covered path. Old mother home economics might "live in a shoe" and "have lots of children" but she knew what to do. She'd keep them all working eight hours a day and they'd "thrive and grow in a marvelous way."

Power's off," said a man when I reached the carline. "You'll have to get a taxi." So I did.

## Pumpkin Pies They Don't Forget

By VIOLA M. BELL

They may be made with molasses or made with sugar, made by the baker or made by the neighbor, but—nine chances to one they are made in your own kitchen just the day or so before Thanksgiving.

The filling is really a rich custard with a pumpkin or squash seasoning. To make a good filling split, slice and pare the fruit and cook over a low fire without water, or bake until soft and mash and strain. Pumpkins may be oven dried in the fall and prepared for use thruout the entire winter. A good standard recipe is this:

**Pumpkin Pie Filling (2 Pies)**  
 2 cups pumpkin 1 teaspoon salt  
 1 cup sugar 1 teaspoon cinnamon  
 1-3 cup mild flavored ½ teaspoon cloves  
 molasses ½ teaspoon ginger  
 5 eggs ¼ teaspoon nutmeg  
 1 cup scalded milk ½ tablespoon orange  
 1 cup cream juice

Mix pumpkin, sugar, salt, slightly beaten eggs, and spices and moisten with two tablespoons boiling water. Blend milk, cream and molasses. Season to taste. Fill unbaked crusts and bake in a slow oven three-fourths to one hour, or until a silver knife inserted in the filling comes out clean.

The people who say "It's the filling that makes the pumpkin pie," have never tasted soggy tough pie crust. One com-

pliment that any housewife appreciates is this—"Your pie crust is so tender."

To insure the perfection of your pumpkin pie, be careful when making the crust. The handling of the dough and the proportion of fat used really determine the tenderness of the crust. Quick mixing is absolutely necessary (why not use the fingertips if they are speedy) in combining the flour, salt and fat.

One-fourth as much fat as flour is the average proportion. Within limits, as the fat is increased the water is decreased. If the proportion of fat is less than one-fourth, a quarter of a teaspoon of baking powder added to each cup of flour will aid in making a tender crust. Hard fats or oils give crusts of equally good texture altho the former gives a more flaky and the latter a more mealy crust.

If too much water is used a doughy soggy crust results. Just enough water is mixed in lightly to make the mass hold together without being in the least sticky. The popular idea that ice water is necessary in making a good pie crust is somewhat disparaged by this recipe which will make a good tender pie crust.

**Pie Magic (4 Crusts)**  
 3 cups flour  
 ½ cup boiling water  
 ¾ teaspoon salt

1 cup lard  
 ½ teaspoon baking powder

Heat bowl containing water, add the lard, then the salt, baking powder and flour. Beat until smooth. Roll to one-eighth inches in thickness or wrap in waxed paper and put in a cool place until needed.

To insure good quality pastry usually is baked at high temperatures. In pumpkin pie, as in custard pie, the crust or the filling must be sacrificed to some extent, or the former will be less tender or the latter watery.

A rather dark crust which is delicious in flavor and goes very well with a pumpkin filling is made by adding very finely ground pecans or walnuts to the flour. About one fourth cupful is added to the flour for every crust. A bit of grated lemon or orange adds an intangible something to a "long remembered pie crust."

Why not for Thanksgiving make individual pies by putting the crust in muffin tins and pouring the filling in these individual crusts? These served with whipped cream to which has been added some lemon or orange peel make delicious pies. The custard filling may be poured in ramekins or custard cups and baked for the children, as they cannot easily digest pie crust.