

PRESIDENT AND LAVAL CONFER

FRENCHMAN LOATH TO TELL JUST WHAT HE WANTS

WASHINGTON, Oct. 24. (AP)—Two business men, President Hoover and Premier Laval of France, drew their chairs together at the white house rooms and discussed ways of bringing the world out of its economic troubles.

In the few hours side by side, they sought to explore a variety of subjects, affecting every phase of international relations.

Uppermost in the minds of each was the thought of closer cooperation to ease the increasing strain on world finance, with its entanglements of related political questions. The chief executive who put aside all else to devote his time to the opportunity, asked Secretary Stimson, of the state department, and Undersecretary Mills of the treasury, to join in the conference.

Interpreter Acts Neither spoke the language of the other, but each spoke as a man with a long business background. Interpreters broke down the language barrier. Secretary Stimson and Undersecretary Mills, both of whom speak French, acted for the president. Jacques Binot, a financial expert with the premier's party, acted for M. Laval.

They found immediately that each shared the view of the other that no definite agreement to be set down in words on paper could result from their meeting. Each has hopes, however, that definite ultimate results will flow from the talks.

The premier's ideas centered around his conviction that the United States and France could afford a more ready impetus to world economic recovery through closer financial cooperation.

He laid no definite plan before the president, but emphasized his country's firm confidence in the gold standard. The minister's position on the gold standard coincides with that of the chief executive.

Elections Considered Throughout their conversation the president and the premier had in mind the possible reactions of a congress and a parliament. Additional political considerations were a French general election in the spring and an American presidential election next fall.

The basic consideration of both the president and the French statesman was the maintenance of world peace. To the premier, so far as his nation is concerned, this means guarantee of security or a military force more powerful than any other.

Just after his arrival in New York, M. Laval indirectly connected America's "duties" as a world leader with the security question.

Even before he went to the white house, however, those close to Mr. Hoover made known to the premier the president's reluctance to consider even passing any linking of America to a security agreement.

Disarmament Wanted The premier is seeking some intimation of the president's thoughts on the action to be taken upon the expiration of the chief executive's

OUT OUR WAY By Williams



WHY MOTHERS GET GRAY.

Sister MARY'S KITCHEN

By SISTER MARY, NEA Service Writer

Pie is perhaps the most typically American of all desserts, but in too many homes the baking of it is becoming a lost art. A few years ago some diletant regarded pie crust with much disfavor and proclaimed it as indigestible. Now nutrition specialists tell us that well-baked pastry is as completely digested by the normally healthy individual as any other form of baked stuff.

The ideal pie crust is flaky and tender. In appearance it is a golden-brown color around the edge and a somewhat lighter brown on the bottom and in the center of the top crust. Its surface is rough, almost blistered, rather than smooth and firm. It should be crisp throughout.

Pie fillings seldom give the inexperienced baker as much trouble as the crust. Good pastry is not just luck nor mere guess. Careful methods and accurate measuring are as essential for pie crust as for any other variety of baked dishes.

There are several kinds of pastry—plain, rich and puff or French. The average pie, however, is made with plain pastry and the woman who masters this branch of pastry making can be well satisfied. A good bread flour makes a flakier crust than pastry flour. Pastry flour makes a crumbly, tender crust. Of course, either variety of flour can be used with satisfactory results.

A good quality of shortening should be used, for this largely determines the flavor of the crust. Lard or vegetable fat can be used as preferred. The proportion of fat and flour with the minimum amount of

water is of great importance, but the method of mixing the ingredients also must be painstakingly observed. The tendency to overmix the materials is usually the beginner's worst fault. With the large proportion of fat used, it is only too easy for the novice to work the constantly warming and softening fat into the flour until a greasy mass is formed that cannot absorb enough water to make the pastry flaky. The skilled baker can work the shortening into the flour with her fingers, for her touch is so light and quick that it does not soften and melt the fat. The beginner will find that a pastry blender is not at hand.

The addition of water is another ticklish point. Too much water makes a heavy, tough dough in spite of correct proportions of fat and flour. Water must be

added in such a way that it is distributed evenly among all the little flour-coated particles of fat. Toss the mixture lightly, using no pressure and adding water a little at a time until all the particles are dampened. Then press the dampened edges together to see if they will stick. If they remain apart, sprinkle a few more drops of water through the mixture.

Always work as quickly as possible, reducing both the time and the handling of the dough to a minimum.

Cold ingredients and utensils are also important factors in the making of tender, flaky pie crust. Thorough chilling of the dough before rolling and baking helps.

Tomorrow's Menu BREAKFAST: Chilled tomato juice, cereal, cream, creamed salt codfish, cornmeal muffins, milk, coffee.

LUNCHEON: Rice croquettes with cheese sauce, head lettuce with French dressing, apple snow milk, tea.

DINNER: Baked bluefish, potatoes au gratin, stewed tomatoes, Chinese cabbage salad, deep dish peach pie, milk, coffee.

to make a flaky crust and some cooks think it prevents the crust from becoming soaked and soggy.

The following rule is for plain pastry and is enough for one double-crust pie.

Plain Pastry One and one-half cups flour, 3-4 teaspoon salt, 8 tablespoons shortening, 3 tablespoons (about) cold water.

Mix and sift flour and salt. Work in shortening, using tips of fingers or pastry blender. The flour and fat particles should look like coarse meal. Add water gradually, working it into small portions of the flour mixture. Use only enough water to make the dough cling together. Divide in two parts, making one larger than the other, for

the under crust requires more dough than the upper. Shape into a disc with the hands. Roll on a lightly floured molding board, rolling out from the center and lifting the pin at the end of each stroke. Keep the dough as round as possible and make the crust about 1-8 inch thick.

Fit the dough into the pie pan. Do not stretch dough; rather, push it down into the pan to make it fit. The dough shrinks when baked. Add filling and dampen edge of crust. Fit on upper crust which was rolled and gashed as soon as under crust was fitted into pan. Gashes must be cut to allow the steam to escape while baking.

Run the rolling pin around the edge of the pan to press the upper and lower crusts firmly together. Trim off extra dough around the edge of the pan and press with pastry jagger or roll between the thumb and forefinger of one hand over the forefinger of the other.

Bake in an oven preheated to 500 degrees F. for ten minutes to quickly bake the crust. Reduce heat to 375 degrees F. and bake until both filling and crust are thoroughly cooked. (Copyright, 1931, NEA Service, Inc.)

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