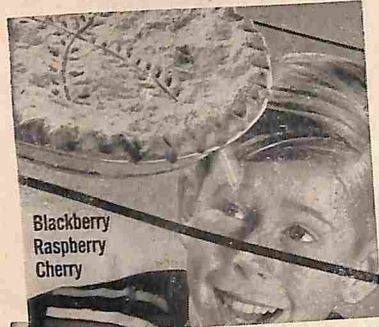


Make a hit with these Midwinter Fruit Pies!



Blackberry
Raspberry
Cherry

You'll Need: Pastry for two-crust pie (8")... 2 cups Canned Berries (any type) or Pitted Red Sour Pie Cherries (well drained)... 1/3 to 1/2 cup Sugar... 3 tbsps. sifted GOLD MEDAL "Kitchen-tested" Flour... 1/3 tsp. Cinnamon (if desired) ... 3/4 tbsps. Butter... 6 tbsps. juice from Berries or Cherries

**To determine amt. of sugar, taste juice and a berry or cherry together. If taste is sweet, use minimum sugar. You can substitute corn syrup (light or dark) for half the sugar if you reduce fruit juice 4 tbsps. per cup of syrup used.*

MIX the sugar and flour. Sprinkle half over chilled pastry in pan. Add well drained berries or cherries. Sprinkle rest of sugar, flour through them. Sprinkle with cinnamon. Dot with butter. Add the fruit juice.

Wet edge of pastry. Lay top crust on filling. Trim. Leave 1/2" hanging over edge of pan; fold this under edge of bottom pastry; seal by pressing together on edge of pan. Build up fluted edge.

Bake till nicely browned (takes about 30 minutes). Use a hot oven (450°) for first 15 min.; a moderate oven (350°) to finish. Serve slightly warm, not hot.

FOR CANNED CHERRY pie, leave out cinnamon; add a drop of almond flavoring.

PASTRY

1 1/2 cups sifted GOLD MEDAL "Kitchen-tested" Flour... 3/4 tsp. Salt... 1/2 cup Shortening... 3 to 4 tbsps. Ice Water (just enough to make dough stay together)*

**In Southeast (where Gold Medal is made from Soft Wheat), use 3/4 cup shortening (6 tbsps.), and 2 to 3 tbsps. water.*

SIFT flour and salt together into mixing bowl. Add 1/2 the shortening, cutting in finely with a pastry blender or 2 knives till mixture looks like meal. Add remaining shortening, cutting in coarsely (size of giant peas).

Sprinkle water lightly over mixture... blending it in till dough can be just pressed together into a ball. Let stand a few minutes to make easy to roll.

Divide roughly in half. Round up

Perfect results guaranteed only with Gold Medal "Kitchen-tested" Flour

DOZENS OF RECIPES like this are yours every year in the sacks of Gold Medal Flour. They're all tested by the Betty Crocker staff.

The testing is done with Gold Medal "Kitchen-tested" Enriched Flour. Milled from a blend of choice selected wheats, this flour is tested by both baking experts and home economists.

That's why Gold Medal is so dependable; why it makes such wonderful cakes and pastries, biscuits and cookies, quick and yeast breads. It's the favorite of twice as many women as any other flour!

Every sack of Gold Medal is now vitamin-and-mineral enriched for better health. General Mills, Inc., Minneapolis, Minn.

Copyright 1943, General Mills, Inc. "Betty Crocker" and "Kitchen-tested" are reg. trademarks of General Mills, Inc.

BETTER HOMES & GARDENS

FEBRUARY, 1943

VOLUME 21 Copyright, 1943, by Meredith Publishing Company, E. T. Meredith, Founder, 1876-1928 NUMBER 6

Read by More Than 2,400,000 Families

Furnishing and Beautifying Your Home

I Make Scrap-bag Lamp Shades... To make fresh hats for lamps	10
Mostly With Their Own Clever Hands... Adventure in furnishing	14
Pennsylvania Dutch Comes Up to Date. Restoration and comfort	23
How to Restore Old Furniture. From old uglies to new beauties	30
Forgotten Doors... The play-up or play-down for doors	58

For Better Gardens

See What Roses Can Do!... 12 ways to use America's favorite	20
STRETCH Your Vegetable Garden. To increase production	28
Best New Varieties for '43... Flower and vegetable All-Americas	56
The Diary of a Plain Dirt Gardener... Spring's getting near	70
Indoor Gardening Guide... Give your gift plant personality	74
Outdoor Gardening Guide... What are you planting this spring?	76
Grow Coleus From Seed... A brilliant foliage plant	83

Better Foods and Recipes

SO Good Meals... Variety meats they'll go for	33
Meal Props That Whip Shortages... Best use of availables	34
Things You Can Do With—Rutabagas... Carrots... Sweet Potatoes	36
Point Rationing of Foods... How it will work	37
Variety Meats Chart... How to prepare and serve meat sundries	40
Cooks' Round Table of Endorsed Recipes	40
Vegetables... Beans at their best	43
Canned Tomato Tempters... Tomato casseroles, one-dish meals	44
Recipes for SO Good Meals... Carefully tested, delicious recipes	45
Beans Battle It Out... Recipe-contest announcement	54
Things You Can Do With Squash... How to serve another yellow	68
Molasses Sweets and Rosy Cheeks... Sugar-conserving recipes	78

Better Home Management

Dress Your Baby the Easy Way... Child Care & Training	38
Quilt Today... For warmth, fun, and beauty	46
More About How to Care For Your Clothes... Keep them neat	48

Home Planning and Maintenance

Take Care of Your Plumbing. Maintaining what you can't replace	26
It's a Surprise Package... Is this the home you'll build?	50
For the Man of the House... Plaster patching, clothesline hanger	79

For All the Family

"Here Comes Daddy"... Frontispiece	6
The Color of the Future... Across the Editor's Desk	8
Fun Without Money... New and old games without equipment	13
What If Uncle Sam Calls YOU?... Putting your affairs in order	18
Your New House Is on the Way... Tomorrow's home will be better	24
Point Rationing of Foods... How it will work	37
Little Boy Enters... Humorous, living philosophy	61
The Man Next Door... Conserve your tires and gas	66
We'll Buy Bonds for You... Poem	69
Lesson... Poem	78
No Nose When Needed!... Poem	83
Dad's Practical Pointers... Home work for the handy man	84
Bridge... Poem	85
It's News to Me!... New products and ideas for your home	88

Cover Photograph: Robert Mack

President: Fred Bohlen. Vice-President and General Manager: E. T. Meredith, Jr. Vice-President and Editorial Director: E. F. Corbin. Editor: Frank W. McDonough. Associate Editors: Christine Holbrook, Myrna Johnston, John Normile, Walter Adams, Fae Huttenlocher, Anna Joyce Olson, Jean Guthrie, Darrell Huff, Gladys Denny Shultz. Assistant Editors: Elizabeth Gilrain, Fleeta Brownell Woodroffe. Art Editor: Wallace F. Hainline; Assistant, Bert Dieter.

Published monthly by Meredith Publishing Company, 1714 Locust Street, Meredith Building, Des Moines, Iowa, U. S. A. Entered as second-class matter at the post office in Des Moines, Iowa, under act of Congress, March 3, 1879. Copyright 1943, Meredith Publishing Company. Trade-marks for Better Homes & Gardens have been registered in the United States and Canada. Manuscripts: must be accompanied by postage for their return, else we cannot be responsible for them. Subscription Rates: United States and Possessions, Canada, Newfoundland, and Pan-American Countries, one year \$1.50, two years \$2.50, three years \$3. Other countries, add \$1 per year for extra postage. At newsstands, 25th of the month, 15 cents a copy. New and Renewal Subscriptions: Please allow five weeks for the first copy to reach you. Change of Address: Please report any change of address direct to Better Homes & Gardens, Des Moines, Iowa, rather than thru your local post office, giving your old address as well as the new, and allow five weeks for the first copy to reach you.

Printed in U.S.A.

COMING Guess you might call this the wistful season. Spring's a ways off yet, but it's close enough to believe in. That makes it time to slip down to the basement or wherever, and try a few practice swings with hoe and rake and fork. That garden of yours is going to be important this year—important to you and your family and your country.

Vegetables you raise should make a tremendous contribution to your diet as canned and shipped-in fresh ones become scarcer. That's why in your March *Better Homes & Gardens* we've assembled and compressed for quick reference the vital facts about the 28 most important and dependable home-garden vegetables.

Tomatoes, beans, carrots—these are three you'll surely want to grow. We're happy to present the know-how in such careful detail that even the beginningest beginner can be sure of producing a lot of good eatin'.

Furnishing and decorating ideas abound in your March *BH&G*. Gaze, please, at some of the titles: "Short-changed on Closets?" "How to Restore Old Furniture?" "Nimble Fingers Decorated It!" "You Can Do a Lot With a Little!" "Here Are Ideas!"

Your youngster deserves to be safe. "Nine Things That Shouldn't Happen to Your Child" will help you to help him avoid the most frequent hazards.

"The Scoffers Were Wrong!" shout the Henrys of Waldo, Ohio. "They said nothing short of all-out remodeling would make an attractive home of our humble cottage." You'll enjoy seeing and reading what the Henrys did about their home.

"More Light From Your Lamps" covers arrangement, maintenance, and simple home repair jobs.

"Everyone Can Grow Strawberries," says Harry O'Brien, who goes on to tell when and where and how.

Your house-plan collection may still lack just the home you'll want to build—and maybe "Six-Room Success Formula" is it.

Meat and canned goods need stretchers these days—ideas that make a pound or a can go a long way. You'll find a multitude of helps of just that kind in next month's *Better Homes & Gardens*, just as in the issue you're now holding. One feature that may save your brow many a furrow and win you acclaim is "99 New Ideas for Lunch-Box Packers."

Better Homes & Gardens

READ BY MORE THAN 2,400,000 FAMILIES

FEBRUARY, 1943 • 15 CENTS



MereMart.com
Vintage Magazines for Special People

Before and after photographs show you how the owners made this home so gay and lovely . . .

MOSTLY WITH THEIR OWN CLEVER HANDS

BETTER HOMES & GARDENS
15 CENTS