

Book Review

Two Books by Texas Authors Lead Summer Literary List

By Juanita Schlitz

Texas writers have invaded the literary scene these hot summer months with two noteworthy books.

Suitably enough the first, a grown-up treatment of the South immediately following the Civil War, is Hal Phillips' **The Bitterweed Path**.

After glorification of unpleasant minorities by Truman Capote and Tennessee Williams, Phillips has drawn real people with real emotions, and that, after all, has been the test of lasting fiction.

Phillips' scene is Mississippi (his pre-Texas home) with David-and-Jonathan-like central figures tailored to fit the time and the community. A successful man finds a small boy the age of his own son and "adopts" him. The three's influence on one another's lives, and the devotion of the boy to his benefactor, are told warmly and surely.

Other of the two books is youngster's fiction, **Johnny Texas**, which wins for Carol Hoff a Chicago publishing house's not inconsiderable award for juvenile fiction for 1950.

The exciting frontier Texas days of 1836 are the setting for a German boy's exploits, taken from tales long told in Miss Hoff's family. Bob Meyers illustrates the tales excellently.

Other writers lend their fame to Texas, with word that Edna Ferber and Louis Bromfield are at work on books about the King

Ranch. Both are due to be published about the time of the King Ranch festival in 1952.

Fred Gipson of Mason, Texas, whose **Hound-Dog Man** was selected Book-of-the-Month, will have another novel, **The Home Place**, on fall lists. . . . Another Dallasite, LeRoy Leatherman, will also have a novel, his first, on the fall list.

In other reading realms, some prolific writers continue so. Fannie Hurst's 13th novel, **Anywoman**, tells of a woman in a small town who is romantically rescued from her narrow, settled life to one of drama and ambition. Another **Pamela** is the new Upton Sinclair book, which is about a 20th-century naive young lady, employed in a wealthy Californian's home and pursued by same. It is told in letter form, after the manner of Richardson's 18th-century **Pamela**.

If amusing fare goes with summer, let us hope that Lelicia Lamport's **Mink on Weekdays** will not be overlooked. In it the wealthy family insists their daughters, dress simply—mink on weekdays, ermine on Sundays. And it is not an indictment of capitalism.

Cool Desserts Are Ideal For Warm July Evenings

There's nothing quite so tempting as a cool, tasty dessert on a warm July evening.

The homemaking specialists of the General Electric Consumers Institute suggest four summer desserts that you can

put together in the cool of the morning, place in the freezer compartment of your refrigerator, and forget until mealtime rolls around. Then just a short trip to the refrigerator and you have a luscious dessert to serve the family or guest.

They're really simple to prepare and gastronomically wonderful!

Toasted Coconut Mousse Pie

- Tested in the G-E Consumers Institute
- 1 1/4 cups finely crushed chocolate wafers
- 2 tbsp. sugar
- 1/3 cup melted butter or margarine
- 2 cups heavy cream
- 1/3 cup confectioners' sugar
- 1 tsp. vanilla extract
- 1 cup toasted coconut
- 2 egg whites, stiffly beaten
- About 16 canned or fresh peach slices

Mix chocolate wafers and sugar. Add butter or margarine and blend. Press mixture evenly and firmly on bottom and sides of 9-inch pie pan.

Whip cream stiff; gradually add confectioners' sugar. Fold in vanilla extract, coconut and beaten egg whites. Pour into chocolate pie shell. Place in refrigerator on refrigerated shelf or bottom of freezer. Set temperature control at coldest point; freeze firm.

Drain peaches well, arrange on frozen mixture and serve immediately. Makes one 9-inch pie.

Frozen Lime Pie

- Tested in the G-E Consumers Institute
- 1 1/4 cups finely crushed graham crackers
- 2 tbsp. sugar
- 1/3 cup butter or margarine, melted
- 2 eggs
- 1/2 cup sugar
- 1/2 cup light corn sirup
- 1/3 cup lime juice
- 2 cups light cream
- Green food coloring
- 1 envelope (1 tbsp.) unflavored gelatin
- 1/4 cup water

Mix graham crackers and sugar. Add butter or margarine; blend. Press mixture evenly and firmly on bottom and sides of 9-inch pie pan.

Beat eggs until thick and lemon colored; gradually add sugar and corn sirup, beating constantly. Add lime juice and cream. Add food coloring to tint delicate green.

Soften gelatine in water and place on low heat, stirring until dissolved. Add egg mixture and blend. Pour into ice tray and place in refrigerator on refrigerated shelf or bottom of freezer. Set temperature control at coldest point and freeze firm (about 1 hour). Place in chilled bowl; beat smooth. Pour into graham cracker pie shell. Place on refrigerated shelf or bottom of freezer; freeze until firm. Serve immediately. Makes one 9-inch pie.

Orange Milk Sherbet

- Tested in the G-E Consumers Institute
- 1 envelope (1 tbsp.) plain unflavored gelatine
- 1/2 cup milk
- 1 1/4 cups orange juice
- 1/4 cup lemon juice
- 2/3 cup sugar
- 1/2 cup light corn sirup
- 1/4 tsp. salt
- 1 1/2 cups milk
- 2 tsp. orange rind, grated
- Few drops yellow food coloring

Soften gelatine in milk for 5 minutes in saucepan. Place pan on low heat until gelatine dissolves, stirring constantly. Remove from heat and let stand. Combine orange juice, lemon juice, sugar, corn sirup and salt; stir until sugar is dissolved.

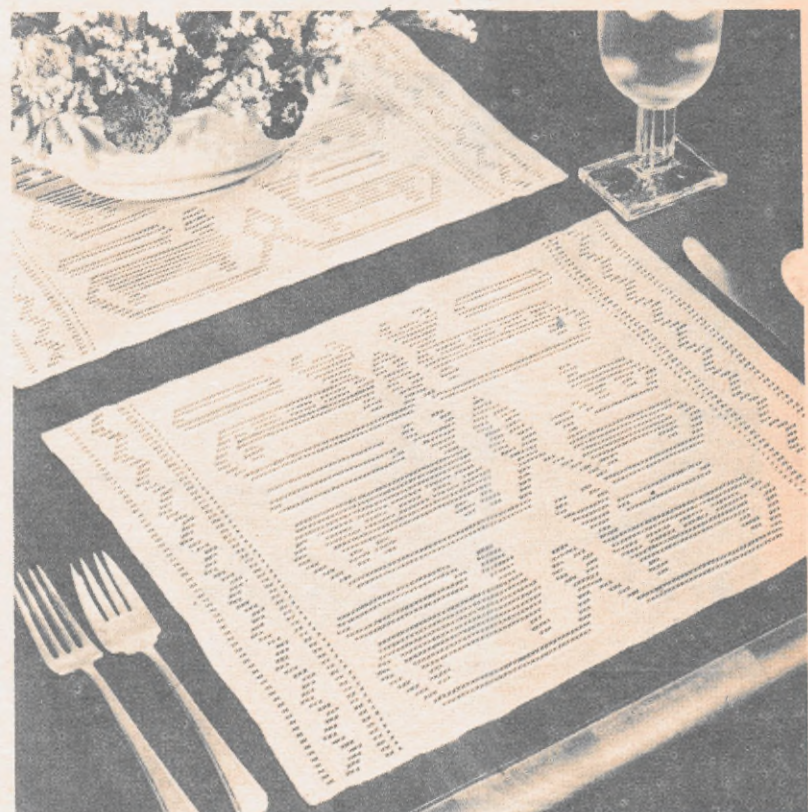
Add milk, orange rind and gelatine mixture; blend thoroughly. Add food coloring as desired. Pour into 2 ice trays. Place in refrigerator on refrigerated shelf or bottom of freezer. Set temperature control at coldest point; freeze to mush. Place in chilled bowl and beat until smooth. Return sherbet to trays. Return to freezer and freeze until firm. Makes 8 servings.

Cranberry Parfait

- Tested in the G-E Consumers Institute
- 3/4 cup jellied cranberry sauce (about 1/2 1-lb. can)
- 2 tbsp. confectioner's sugar
- 1 egg white, stiffly beaten
- 1 cup heavy cream, whipped
- 1/4 tsp. almond extract
- 1/2 cup heavy cream, whipped

Pour into ice tray and place in refrigerator on refrigerated shelf or bottom of freezer. Set temperature control at coldest point; freeze to mush. Place in chilled bowl and beat smooth. Return to tray and freeze until firm.

Tint whipped cream a delicate green with food coloring; add nuts and fold in. Place alternate layers of whipped cream and CRANBERRY PARFAIT in parfait glasses, using 3 layers of whipped cream and 2 layers CRANBERRY PARFAIT. Makes 6 servings.



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