

June Is Month Of Weddings And Showers

The Wedding Cake Of Her Dreams Simple To Make And Lovely, Too

For the bride — pound cake mix baked in four graceful tiers and iced in pure white makes the wedding cake of her dreams. The layers may be baked ahead and frozen until you are ready to decorate the cake.

WEDDING CAKE

Four tiered cake requires 13 1-lb. 1-oz. packages pound cake mix. Prepare according to package directions. Line all pans with paper. Bake two 13 x 2 1/2-inch round layers, using 3 packages of cake mix for each pan; two 10 x 2 1/2-inch round layers, using 2 packages of cake mix for each layer; three 8-inch round layers, using 2 packages of cake mix divided evenly into the three 8-inch round pans; and one 5 x 4-inch round spring form pan, using 1 package of cake mix. Bake all layers in a slow oven (325 degrees F.). Bake the 13-inch layers 2 1/2 hours or until toothpick inserted in center comes out clean, 10-inch layers 2 hours, 8-inch layers 35 minutes, 5-inch layer 1 hour. Cool all cakes before removing from pans. Cakes may be baked ahead and frozen until needed.

Wedding Cake Icing

1 cup white shortening
1 teaspoon salt
24 cups sifted confectioners sugar (about 8 pounds)
10 egg whites, unbeaten
1 cup milk
1 tablespoon rum extract (or desired flavoring)

Cream shortening; add salt. Gradually add about 1 cup confectioners' sugar. Blend well. Add remaining sugar alternately with egg whites and milk; beat until thick enough to spread. Add rum extract. Keep frosting bowl covered with a damp cloth while frosting cake. Cut a circle of cardboard to fit under each tier and put cake layers together with frosting. (Cardboard will keep tiers level). Frost entire cake with a very thin layer of icing. Allow to dry thoroughly. Frost cake. Smooth with a spatula dipped in boiling water. Use remaining frosting for decorations. To make scallop design, as shown, mark design outline by pressing a teaspoon into icing around top edge of bottom tier. Use round cookie cutters in graduating sizes to make design on remaining tiers. Cake makes about 130 slices.

PARTY PUNCH

(50 servings)
Mix 2 6-ounce cans frozen orange juice, thawed; 3 6-ounce cans frozen lemonade, thawed; 2 6-ounce cans frozen lemonade, thawed; 1 quart pineapple juice, 1 pint cranberry juice cocktail, 2 quarts water and a few drops each of red and yellow food coloring. Stir well. Use this mixture as a base for punch. To mix punch use 2 quarts of base, 1 quart water and 2 quarts gingerale (add gingerale just before serving).



... wedding cake

Duo Of Delightful Recipes Provides Servings For 8-10

Spring flowers, fresh fruits, gay colors... all these are ingratiating attributes of pre-wedding entertaining.

For the friends of the bride, however, a "puzzlement" of finding suitable recipes to serve a large party may be an actual problem... as party follows party. So, here are two delightful recipes, each of which calls for a package of pudding and pie filling mix and fresh strawberries, and each of which comes through with many servings.

The pretty dishes pictured here offer a substantial as well as a scrumptious luncheon dessert. Prepared with vanilla pudding, cottage cheese, milk and berries, well... well what could be more wholesome-delicious?

A second recipe (not pictured) is for Strawberry Lemon Squares. Smooth and zesty, they're made of lemon pudding and pie filling mix and berries. Eight to ten servings of this definitely party-glamour dessert are prepared from this recipe.

Cottage Cheese Cream With Strawberries

1 package vanilla pudding and pie filling mix
1/4 cup sugar
2 cups milk
1 teaspoon vanilla
3 cups cottage cheese
Fresh sliced strawberries
Combine pudding mix, sugar and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool 5 minutes. Meanwhile,

force cottage cheese through a sieve. Then add cheese and vanilla to pudding. Blend well. Chill. Serve with strawberries. Makes 18 servings.

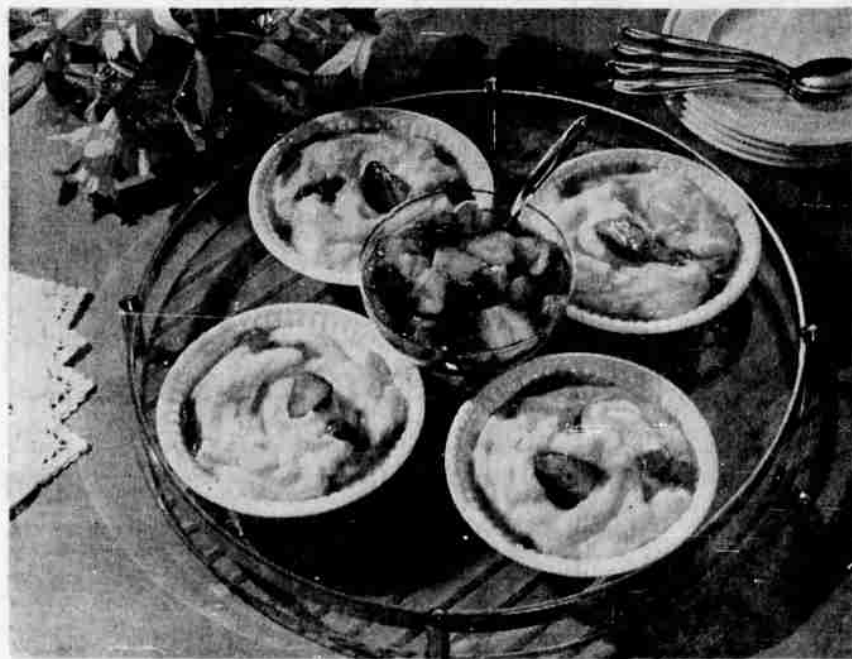
Strawberry Lemon Squares

1 package lemon pudding and pie filling mix
1/4 cup sugar
1/2 cup water
2 egg yolks
2 egg whites
2 tablespoons sugar
Sponge cake
2 cups halved fresh strawberries

Combine pie filling mix, 1/4 cup sugar, gelatin, and 1/4 cup of the water in saucepan. Add egg yolks and blend well. Then add 1 1/4 cups remaining water. Cook and stir until mixture comes to a full boil and is thickened. (This takes about 5 minutes). Remove from heat.

Beat egg whites until foamy throughout. Add 2 tablespoons sugar, a tablespoon at a time, beating after each addition until sugar is blended. Then continue beating until this meringue mixture will stand in soft peaks. Fold in hot pudding.

Line bottom of 8x8x2-inch pan with sponge cake, 1/2 inch thick. Top with the strawberries, reserving about 1/2 cup. Pour pudding onto berries. Garnish with remaining strawberries. Chill until firm. Cut in squares. Serve with whipped cream, if desired. Makes 8 to 10 servings.



cottage cream cheese, strawberries

Try Intriguing Parfait

The next time you plan a party, plan to serve this intriguing, three-layered dessert. We call it Demetria's Downfall, and we think your guests will fall for it too.

An adaptation of a cherished family recipe, this is a parfait, which means the added decorative touch that fall, transparent parfait blossoms bring to a festive scene. And the sweet itself is most appealing to the eye, with its blend of cream and gold colors. The cream shade is supplied by a custard blended of cream, eggs and butter — the whole delicately sweetened with confectioners' sugar. Crushed va-

nilla wafers make a pale gold layer, crushed pineapple a deeper tone, while pieces of candied ginger strewn on top give an amber hue. All in all, Demetria's Downfall would make any dinner or buffet table glow.

It's a dessert that lives up to its attractive appearance. If your party menu is rather a simple one, the parfaits will make a gala ending to this meal. Yet if your fare is more elaborate, this creamy confection is light-textured enough to top it off. To make it convenient for a hostess, this recipe will serve twelve people.

Demetria's Downfall

1/2 cup butter or margarine

Connie Baker's FOOD features

SECOND SECTION ROSEBURG, OREGON THURSDAY, JUNE 7, 1962 ★★ 134-62

Bride's First 'At-Home' Can Be Afternoon Party

For the June bride's first "at-home" an excellent choice is an afternoon party for twelve, with light refreshments to which guests can help themselves. We suggest a menu that can be prepared in advance and served with the least confusion so that the young hostess can remain confident, cool and collected.

The modern bride has a great advantage over those of past generations for she has time-saving, error proof, convenience foods to choose from. First, there's a punch made with frozen concentrates... tea-based for perfect blending of flavors and the lift that makes it a real party. A medley of fresh fruit and berries, layered and topped with a snowy drift of flaked coconut, is delicious... so appropriately named Ambrosia.

Cookies are varied in shape, flavor and design, dainty but satisfyingly hearty, too. One is filled with rich mincemeat and lemon chips; the other is a bar cookie, one end dipped in chocolate glaze, then sprinkled with chopped nuts. The tiny chocolate-filled meringue shells are ever so easily made (let this be a secret) with dessert topping mix.

It all means work the day before, but a minimum of preparation on the day of the party and a maximum of satisfaction when the last guest has departed and the bride reflects on the success of her very first party.

Tea Punch

1 quart water
1/4 cup loose tea (12 teabags)
1 quart cold water
2 cans (6 ounces each) quick-frozen concentrated lemonade
2 cans (6 ounces each) quick-frozen concentrated limeade
1 bottle (2 cups) cranberry juice
2 bottles (28 ounces each) ginger ale
Lemonade Ice Cubes

Bring water to a boil in a saucepan. Remove from heat. Immediately add tea. Cover. Brew 4 minutes. Stir and strain into punch bowl containing 1 quart cold water. Stir in concentrates and cranberry juice. Add ginger ale and ice cubes just before serving.

To make Lemonade Ice Cubes—reconstitute 1 6-ounce can quick-frozen concentrated lemonade. Pour into ice cube tray and freeze.

Fruit Ambrosia Deluxe
(Makes about 18 servings)
9 cups fresh fruit
4 cups (about) flaked coconut
1/2 cup brandy
Mint leaves

In a serving dish arrange alternate layers of fruit and coconut, topping with the coconut. Sprinkle brandy over top and garnish with more coconut. Sprinkle brandy over top and garnish with mint leaves. Chill several hours before serving.

Suggested fruit combinations: melon balls, sliced peaches and sliced strawberries; or melon balls, pineapple cubes and sliced strawberries.

Chip Glazed Cookies

(Makes about 4 dozen)
1 cup butter
Two thirds cup sugar
2 egg yolks
1 teaspoon almond extract
1/4 cup sifted flour
1/4 teaspoon salt
5 teaspoons water
3/4 cup finely chopped nuts
Cream butter and sugar together until light and fluffy. Mix in egg yolks and almond extract. Add sifted flour and salt; mix well. Mold dough with a cookie press, using point at least 1/4-inch thick, into bars about 2 inches long on ungreased baking sheets. Bake in hot oven (400 degrees F.) about 12 minutes. Cool.

Place chocolate and water in double boiler. Place over hot water and beat until chocolate is melted. Stir to blend. Dip ends of cookies into glaze. Sprinkle with nuts. Store in covered container.

Making Plans For A Buffet For A June Bride? Here Are Recipes Designed For Fifty Guests

Here is a suggested menu with recipes for accompanying refreshments that are ideal for a bridal buffet.

Double-Ring Chicken Salad
Coconut Cheese Sandwiches
Hot Buttered Rolls
Chocolate Pinwheels
Wedding Cake

Coconut Cheese Sandwiches
4 packages (3 ounces each) cream cheese

1 can flake coconut
4 tablespoons mayonnaise
Cream the cheese with a fork until soft and smooth. Add coconut and mayonnaise and mix well. Spread on buttered thin slices of whole wheat bread. Cut in desired shapes. Makes about 2 1/2 cups filling.

Chocolate Pinwheels

2 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter or other shortening
Two-thirds cup sugar
1 egg, unbeaten
1 tablespoon milk
1 square unsweetened chocolate, melted

Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening; add sugar gradually and cream together until light and fluffy. Add egg and milk and beat well. Add flour, a small amount at a time, mixing well after each addition. Divide dough in two parts. To one part, add chocolate and blend. If necessary, chill until firm enough to roll.

Roll each half on floured waxed paper into rectangular sheet, 1/4 inch thick. Turn plain sheet over chocolate sheet; remove waxed paper. Roll as for jelly roll. Chill overnight, or until firm enough to slice. Cut in 1/4-inch slices. Bake on ungreased baking sheet in moderate oven (375 Deg. F.) 10 minutes, or until done. Makes about 5 dozen pinwheels.

Double-Ring Chicken Salad
2 packages lemon gelatin dessert
1 1/2 teaspoons salt

3 1/2 cups hot chicken stock (fat-free). If desired, use strained canned chicken soup, prepared as directed on the can.

Dash of Cayenne
Dash of dry mustard
1/2 teaspoon grated onion
1/4 cup lemon juice
4 teaspoons sour pickle vinegar
1 1/2 cups cubed fresh tomatoes
2 tablespoons finely chopped sour pickle

1/2 cup mayonnaise
1 cup finely diced celery
2 cups diced cooked chicken
Dissolve gelatin and salt in hot chicken stock. Add cayenne, mustard, onion and lemon juice. To one cup mixture, add pickle vinegar.

gar. Chill until slightly thickened. Fold in a third of the tomatoes. Divide this between two 1-quart ring molds. Chill until almost firm.

Meanwhile, chill remaining gelatin until slightly thickened. Then fold in pickle, mayonnaise, celery, chicken, and remaining tomatoes. Pour over gelatin in molds. Chill until firm.

To serve, unmold rings on platter. Cut through each ring once and interlock to form double ring. Garnish with salad greens and tomato wedges. Serve with additional mayonnaise. Makes 12 servings.

For 50 servings: Prepare recipe above 4 times and mold in loaf pans.

Spicy Cereal Appetizers Precede Rehearsal Dinner

Spicy cereal tidbits make delightful appetizers to serve before the rehearsal dinner. Nibble-type hors d'oeuvres help to make for a relaxed atmosphere so important for excited brides, harassed families and travel-weary guests.

Hot hors d'oeuvres always present a last-minute problem. Corn flake stuffed mushrooms caps only require baking at serving time. They can be prepared early in the day, stored on baking sheets in the refrigerator and baked shortly before serving time.

Corn Flake Stuffed Mushroom Caps

1 pound large mushrooms, 1 1/2 to 2 inches in diameter (about 24)
1/4 pound pork sausage meat
1/4 cup finely chopped onion
1 1/2 cups corn flakes, crushed to make 1 cup coarse crumbs
2 eggs, beaten
1 1/2 teaspoons prepared horseradish
1 teaspoon Worcestershire sauce
4 drops Tabasco sauce

1/4 teaspoon salt
Remove stems from mushroom caps; chop stems finely. Pan fry sausage until gray and crumbly; drain off excess fat. Add chopped mushroom stems and onion; cook slowly until onion is tender, 3 to 5 minutes. Add cereal, eggs, horseradish, Worcestershire sauce, and Tabasco sauce; mix well. Place mushroom caps on baking sheet or shallow baking pan. Sprinkle with salt; fill with sausage mixture. Bake in moderate oven (350 degrees F.) until mushrooms are thoroughly heated, 12 to 15 minutes. Yield: 6 servings.

CREDIT LINES

Pictures and Stories: Quaker Oats Company; General Foods Corporation; National Biscuit Company; Tea Council of the USA; Pan-American Coffee Bureau; American Honey Institute.



Cupid's umbrellas

Saucy Little Cupid's Umbrellas Ideal Shower Party Place Cards

After Cupid has done his work, it is time for the rest of us to join in the party fun. Just as sure as summer follows spring, showers follow engagements. For the next bride-to-be that you plan to entertain, you will find these saucy little puffed rice Cupid's Umbrellas are just the thing to grace your table for place marks or favors.

Your guests will love this little cereal sensation as a remembrance of the day and you will marvel at how easy they are to make. The puffed rice and marshmallow mixture molds so easily inside the paper cones. When the candy has set, the paper can be removed and pieces of colored gumdrops attached for form the ribs of the umbrellas. A gumdrop on the tip and a paper ribbon tied to the candy cane handle complete these Cupid's Umbrellas.

Bridal showers are such festive occasions and everyone is in a party mood. Games and table decorations are easy to plan and an arts and crafts store can help you with a simple-to-make centerpiece. These Cupid's Umbrellas make ideal place cards, either separate or as a part of the centerpiece.

Cupid's Umbrellas
Makes 8 umbrellas
5 cups puffed rice
1/4 cup butter or margarine
1/4 pound (about 32) fresh marshmallows
1/2 teaspoon mint flavoring
Few drops red food coloring
Eight 5-inch peppermint candy sticks

Gumdrops
To make umbrella molds, cut eight 6-inch squares using heavy brown paper. Roll into cone shapes and tape edges.
Heat puffed rice in shallow pan in moderate oven (350 degrees F.) 10 minutes. Pour into large greased bowl. Melt butter and marshmallows over low heat (may use dou-

ble boiler), stirring until smooth. Add mint flavoring and food coloring. Pour over puffed rice; stir until puffed rice is evenly coated. With greased hands line paper cones with puffed rice mixture, so that umbrellas will be about 5 inches deep and hollow in the center. Insert a candy stick into each cone to form "umbrella handle." Allow cones to stand about an hour; remove paper. With thick confectioners' sugar frosting fasten pieces of gumdrops; one at "umbrella tip" and 5 around opening to form "ribs of umbrella."

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