

The News-Review

SECOND SECTION THURSDAY, MAY 23, 1963 ROSEBURG, OREGON ★ ★ 122-63



...glazed chocolate chip peppermint fudge

Glazed Chocolate Chip Peppermint Fudge Is Wonderful 'Little Gift' For Friend

"One of the best fudge recipes I ever made"—that's what you'll say when you make this peppermint fudge! It's the combination of flavors...the smooth, soft creamy texture...plus the delight-

ful crunchy surprise of the glazed chocolate chips...that makes it so good. For gifts, we suggest packing these delicious candy squares in gay boxes lined with green or violet tissue paper. Tuck in some

extra-special jelly beans for additional color, then wrap and fasten the packages with wee bouquets of posies—real or make-believe. For the recipient who likes to cook, a nice addition to the package would be the neatly printed recipe on a small file card!

Appealing Cake Calls For Honey

What could be better for a coffee time treat than a spicy, crunchy coffee cake? Whether it is made in a shallow or a deep pan, whether it is round or square, whether it is filled with apples, berries or spicy fruits, or is just plain coffee cake, it is good for a friendly "get together" time.

Some people like a crumbly topping, others vote for a crunchy one, but a special topping of some kind makes it certain of taste appeal.

In fact, a moist, appealing cake calls for honey.

A Honey Crisp Coffee Cake can be served for breakfast, lunch, at coffee break or as a dessert at dinner. Imagination can make a coffee cake the piece de resistance in any meal.

Honey Crisp Coffee Cake
2 cups sifted all-purpose flour
1/2 teaspoon salt
1/4 cup sugar
1/4 cup shortening
1 egg
2/3 cup milk
Topping:
Sift dry ingredients into a bowl. Cut in shortening. Add egg and milk, stirring only until all flour is moistened. Spread batter in greased 9-inch square pan. Cover with topping. Bake in moderately hot oven (400 degrees) 25-30 minutes. Serve warm.
Yield 9-12 servings.

Glazed Chocolate Peppermint Fudge
2 cups granulated sugar
Dash of salt
1/4 cup milk
2 tablespoons butter or other shortening
Few drops peppermint extract
1/2 cup glazed chocolate chips.
Combine sugar, salt, and milk in saucepan. Place over medium heat and bring to a boil, stirring constantly. Continue boiling, without stirring, until a small amount of mixture forms a soft ball in cold water (or to a temperature of 236 Deg. F.). Remove from heat. Add butter and flavoring but do not stir. Cool to lukewarm (110 Deg. F.). Then beat until mixture begins to thicken and loses its gloss. At once stir in chocolate chips and spread in greased 8x4-inch pan. When cool, cut in squares. Makes 18 large pieces.

Honey Contributes Unique Flavoring To This Dessert

So you are traveling this summer? Perhaps you are going on a tour. You may be camping or going by car staying at motels, but you are up early, and off before the highways become crowded.

The news declares that the American woman is unequalled as a girl who gets around. More women than men travel for pleasure, and more housewives than any other single group go to Europe each year. Travel agencies list words of advice such as: Don't strain your travel budget, don't sight-see all day, don't over-pack and don't be afraid to try new foods.

Top quality food is served, according to the chefs — and it is top quality food the traveler seeks no matter where he journey lead. Among top quality foods honey is high on the list — honey is produced and available not only in America but in countries everywhere where flowers bloom. Honey can be served in any meal anywhere, always to good advantage.

A special treat to the traveler or the family at home is a Honey-Coconut-Cake Dessert. It is especially welcome in the warm days of summer when fruits and berries are in season. It is a special treat for those who search for quality foods, for the flavor of honey is unique.

Honey-Coconut-Cake Dessert
Preparations: Have shortening at room temperature. Line bottom of pan with paper. Use a 13x9x2-inch pan. Start oven for moderate heat (350 degrees F.). Sift flour before measuring.
Measurements:
Measure into sifter:
2 1/4 cups sifted cake flour
3/4 teaspoon double-acting baking powder
1 teaspoon salt
1/4 cup sugar
Measure into mixing bowl:
1/2 cup shortening
1/4 cup honey
Measure into cup:
1/4 cup milk
1 1/4 teaspoons vanilla
1/4 teaspoon almond extract

Have ready:
4 egg whites, unbeaten
The Mixing Method:
(Mix by hand or at a low speed of electric mixer. Count only actual beating time or beating strokes. 150 strokes by hand equal 1 minute of beating by mixer. Scrape bowl and spoon or beater often.)

Stir shortening with honey until blended. Sift in dry ingredients. Add 1/2 cup of the milk. Mix until all flour is dampened. Then beat 2 minutes. Add egg whites and remaining milk and beat 1 minute longer.
Baking: Pour batter into pan. Bake in moderate oven (350 degrees F.) 25 to 30 minutes, or until done.
Honey-Coconut Frosting
1 egg white

Thin, Crispy Cookies Dainty Teatime Treat

When it's the time of year for teas and fresh flowers from the garden, dainty cookies are just the sweets to serve. And fancy, delicate cookies don't necessarily mean hours and hours spent mixing, baking and decorating. Here are Lace Cookies which bake to form their own lacy design. They are extra easy to make!

You merely add sugar, flour, salt, rolled oats and milk to melted butter in a saucepan and combine by stirring. Neither beater nor mixing bowl is necessary. Half-teaspoonfuls of dough are dropped on cookie sheets and spread out lightly with a spatula. The cookies spread more in the baking, and little bubbles burst, leaving "holes" in the thin cookies to make the lacy effect. It's important to remove the cookies from the cookie sheet at just the right time so that they hold their shape but don't stick. And a golden treat they are!

The thin, crispy cookies are just right for refreshment at tea time anytime. For a heartier dessert, the "caramel" flavor of the cookies and the nut-like flavor added by rolled oats complement vanilla ice cream especially well. Try them soon to treat family or guests.

Fruit Nut Bread Good For Snacks

Summertime snack time should be as relaxed as possible, so make it an easy living time with dainty orange bread sandwiches. The moist fruit flavored bread can be baked whenever it's convenient for it keeps beautifully, thanks to the double rich goodness of evaporated milk which furnishes much of its liquid.

Orange Nut Bread

2 1/2 cups sifted all-purpose flour
1 cup sugar
1/2 teaspoon salt
3 teaspoons baking powder
1/4 teaspoon soda
1 cup chopped pecans or walnuts
1 egg, well beaten
1 teaspoon grated orange rind
1/4 cup fresh orange juice
1/4 cup evaporated milk
2 tablespoons butter, melted
Sift flour, sugar, salt, baking powder and soda together into a medium size mixing bowl. Stir in nuts. Mix beaten egg with orange rind, orange juice, evaporated milk and melted butter in small mixing bowl. Add liquid mixture all at once to dry ingredients. Stir just until dry ingredients are moistened. Turn into well-buttered loaf pan (8 1/2 x 4 1/2 x 2 1/2 inches). Bake in a preheated moderate oven (350 Deg. F.) until done, 55 to 60 minutes. Remove from oven and let stand in pan for 10 minutes, then turn out onto wire rack to cool. When cold, wrap snugly in aluminum foil. Allow to ripen overnight in refrigerator before slicing. Serve with orange cheese whip. Makes 1 loaf.

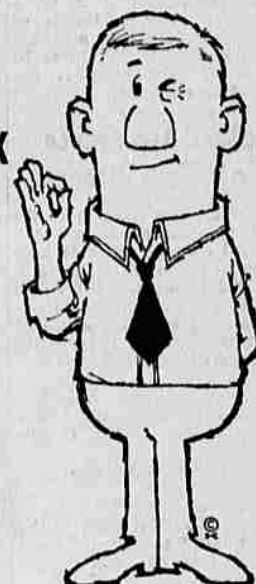
Dash of salt
1/4 cup honey
Beat egg white with salt until stiff enough to hold up in peaks, but not dry. Pour honey in fine stream over egg white, beating constantly until frosting holds its shape. (Beat about 2 1/2 minutes with electric mixer, or about 4 minutes by hand.) Makes about 2 1/4 cups frosting, or enough to cover top and sides of 8x8x2-inch cake, top of 10x10x2-inch cake, or 16 large cupcakes. Cut into squares and sprinkle top with flaked coconut or berries in season, or top with a dark red cherry.



...tea time with daisies

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