



... groom's golden cake

Groom's Cake Is Golden: Good For Many Occasions

Here comes the groom's cake and a golden, fruit-filled beauty it is. Although the recipe was developed with wedding day festivities in mind, the cake is so good that it should not be limited to only one occasion. The cake is rich and moist with a wonderful blend of dates, apricots, raisins and toasted almonds.

As with all successful baking, high quality ingredients are the

secret to baking this golden groom's cake. Margarine with just the sweet natural taste of all the good things in it, is creamed with brown sugar and honey. The margarine is the same fine spread homemakers choose for table use. Home economists have worked out several time-management possibilities to facilitate the baking and serving of this elegant groom's cake. For example, dried fruits

which have been in the freezer for a short time, or until firm but not brittle, will cut more easily and will not stick to the knife.

Cakes may be baked as much as a month ahead and wrapped either uncut or sliced for freezer storage. The uncut cakes would be sliced and individually boxed the day before the reception. If the cakes are sliced into box-sized pieces and foil wrapped individually before freezing, the boxes could be filled right from the freezer. This would be time-consuming the day the cakes were baked but would greatly speed-up the boxing when minutes count.

Storage tests also indicate that the cake may be baked two weeks in advance, wrapped tightly in foil and stored at room temperature. The day before the wedding, the cake is sliced and put into the individual boxes for the guests at the reception. The texture of the cake is moist and the good apricot flavor has mellowed. The color of the cake will be somewhat darker than it was just out of the oven.

Groom's Golden Cake
Yield: Four 2½ pound cakes
1 pound (2 cups) margarine
4 cups sifted flour
2 teaspoon baking powder
½ teaspoon salt
½ teaspoon allspice
1 teaspoon cinnamon
1 pound (2½ cups) packed dark brown sugar
1 cup honey
10 eggs
1 cup apricot nectar
2 tablespoons lemon juice
½ cup cream
2 pounds pitted dates, sliced
2 pounds dried apricots, sliced
1 pound toasted almonds, chopped
½ pound seedless golden raisins

Sift together flour, baking powder, salt, and spices. Cream together margarine, brown sugar, and honey. Beat until mixture is smooth and fluffy. To the creamed mixture add the eggs, beating well after the addition of each. Add ½ of the sifted ingredients to the batter and beat until thoroughly blended. Combine the apricot nectar, lemon juice, and cream. Stir into the cake batter. When batter is well mixed, fold in chopped fruits and nuts, which have been dredged in the remainder of the flour mixture. Pour the cake into four 9 by 5 by 3 inch loaf pans rubbed with shortening and floured. Bake in a very slow oven (250 degrees F.) for 3 hours. Cool in pans before removing.

Note: Dip knife in water before slicing to prevent cake from crumbling.

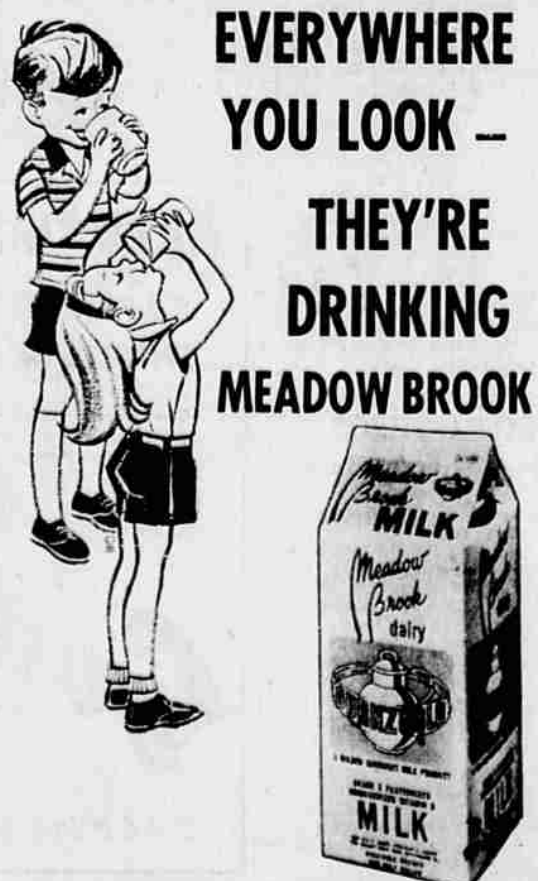
Green Pepper Slaw Is Good Variation

Even if you have a favorite cole slaw — one you have made for years — we urge you to try this colorful, delightful Green Pepper Cole Slaw. Follow the recipe exactly using the good quality ingredients as called for — the full amount of green pepper, the real mayonnaise and the tarragon vinegar.

Green Pepper Cole Slaw
4 cups shredded cabbage
1 cup shredded green pepper
½ cup shredded carrot
2 tablespoons sugar
1 teaspoon salt
¼ teaspoon white pepper
½ cup real mayonnaise
1 tablespoon tarragon vinegar
1 teaspoon celery seed
Salad greens
Green pepper rings
Combine cabbage, green pepper, carrot, sugar, salt and pepper. Blend real mayonnaise, vinegar and celery seed. Add to cabbage mixture; toss until well mixed. Line salad bowl with greens. Fill with cole slaw. Garnish with green pepper rings. Makes 6 servings.

CREAM PUFF FILLING
For chocolate-loving dessert eaters, here's a luscious filling for cream puffs or meringue shells. Blend ½ cup sour cream, dash salt and ¼ teaspoon almond extract with 1 package (6 oz.) semi-sweet chocolate pieces which have been melted over hot water. Beat in 2½ cups powdered sugar until smooth. Stir in ¼ cup chopped or toasted slivered almonds.

FRUIT COMPOTE
Spring is assuredly in the air when you serve this refreshing fruit compote of chilled canned fruit cocktail, banana slices and fresh or frozen berries, "frosted" with a generous topping of grated coconut.



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Orange Rolls Add Glamour

Breads have a way of adding an extra special touch to any meal. They add glamour to the morning, noon, or night meal, and how well they fit into that something very special. After early services at church or in the open, by lake or on a hilltop, appetites are keen, and ready for the surprises that may be ready for young and old alike.

Hot rolls for breakfast fit into the day's treats but Honey Orange Rolls offer the extra surprise flavor that cannot be resisted. Let's double the recipe and make everyone happy with an extra share. Besides being tasty in or on foods, honey has in limited quantities, all of the important constituents of the Vitamin B complex, Vitamin C, some hormones, and amino acid. Honey is a safe food. For a special treat, serve:

Honey Orange Rolls

1 tablespoon orange juice
2 teaspoons grated orange rind
½ cup strained honey
¼ cup butter
2 cups prepared biscuit mix (or 1 biscuit recipe using 2 cups flour)

¼ cup milk
Make a thin syrup with the orange juice, grated rind, honey and butter. Pour equal amounts of it into 8 greased custard cups. Blend the biscuit mix with the milk, and drop an equal amount of the dough into each cup. Bake in a hot oven 450 degrees, 12 to 15 minutes.

FOR TURKEY SALAD

Circle your best turkey salad with a ring of prunes and golden peaches. Spice the canned cling peaches and cooked prunes with a few sticks cinnamon, whole cloves and dash of wine vinegar. Chill several hours. To serve, arrange fruits around a mound of lettuce-garnished turkey salad.

Sunny Banana Chiffon Pie New Feather-Light Dessert

Picture pretty and oh, so delicious! It's a new feather-light dessert for spring called "Sunny Banana Chiffon Pie" — a fluffy banana chiffon mixture in an interesting new crust made of finely crushed crisp saltine crackers lightly spiced with cinnamon. It's easy

to make and sure to delight family and friends alike. Here's how to please in an interesting new way:

"Sunny Banana Chiffon Pie"
1½ cups fine Crisp saltine cracker crumbs, about ½ of 7½ oz. package
1 teaspoon cinnamon
3 tablespoons sugar
6 tablespoons melted butter or margarine
1 envelope plain unflavored gelatin
3 tablespoons cold water
¼ cup milk
2 eggs, separated
6 tablespoons sugar
½ teaspoon lemon extract
½ medium sized ripe bananas, mashed or sieved
1 cup heavy cream, whipped until stiff

Fresh Vegetables Are Dressed Up With Cheese Sauce

A likely tonic for jaded winter appetites is a medley of fresh spring vegetables, dressed up with a cheese sauce and served in tender, tasty patty shells. The patty shells, prepared so quickly and conveniently from the frozen variety, can always be counted on to add an air of elegance to the simplest food. A chilled tomato aspic salad, and baked rhubarb for dessert, round out this spring menu.

Vegetables Supreme In Patty Shells

1 package (6) frozen patty shells
1 pound fresh asparagus
1 cup chopped celery
½ cup white onions, sliced
Salt and pepper
1 cup sour cream
1 can cheddar cheese soup (11 oz.)

Bake patty shells according to package directions. Keep warm. Cut asparagus in about 1" pieces and cook with celery and onions in small amount of boiling salted water until just tender. Drain and season with salt and pepper. Blend sour cream with cheese soup and pour over vegetables. Heat together until piping hot. Spoon into baked patty shells. Serves 6.



... sunny banana chiffon pie

Ginger Cookies Good Travelers

Advice on the mailing of cookies is one of the subjects covered in a new cook book by Annette Laslett Ross and Jean Adams Disney. For travel, the authors recommend corrugated paper liners overlaid with foil or waxed paper instead of stiff rigid sides. Wrap cookies individually in waxed paper and fill spaces in box with crumpled paper or popcorn so that cookies do not slip or slide about. For extra protection, overwrap the container with additional corrugated paper, then wrap in sturdy paper. One of the recipes listed as a "good traveler" is this one for Ginger Slices.

Ginger Slices
1 cup shortening
1 cup brown sugar
1 cup dark corn syrup
1 cup chopped nuts (omit if mailing far away)
1 teaspoon salt
4½ cups sifted all-purpose flour
1½ teaspoons baking powder

1½ teaspoons ginger
1 teaspoon cinnamon
3 tablespoons milk
Cream soft shortening with sugar. Add corn syrup, then finely chopped nuts. Sift together dry ingredients. Add half to shortening mixture. Add milk, then remaining flour mixture. Shape into two rolls on waxed paper or aluminum foil. Chill overnight or at least 8 hours. Cut in thin slices. Bake on lightly greased cookie sheet in 375 degrees F. (moderate) oven 10 to 12 minutes. Do not overbrown or cookies will be hard. Makes about 6 to 7 dozen.

SALAD QUICKIE

Please all the family with this salad quickie. Place chilled canned fruit cocktail on fresh orange slices. Whip ½ cup cream and fold in a spoonful of mayonnaise and honey for the topper.



nothing could be more crisp!