

Helps Toward Better Living

All in a Good Cause

## Morning Coffeetime For Salem Women

By Maxine Buren  
Statesman Woman's Editor

There's something big afoot among the women of this area—something that's eventually going to cost about 3000 women two dollars each and furnish them with five dollars worth of fun. It's the "Chain Coffees" that the YWCA executive board will launch on Monday.

The idea (worked up for the purpose of raising funds for the YWCA building fund) is for 60 women to invite four guests each for coffee next Monday morning. Only buttermilk or doughnuts and coffee are suggested as a menu, nothing elaborate or expensive. Each hostess then gives \$2 and her guest \$1 to the fund. The following Monday each of those 240 guests in turn invites four to her home for coffee, she gives only \$1 as does each of her guests. The third Monday each gives a dollar and that ends it. If the chain is not broken \$6,000 could be raised without anyone paying more than her two dollars.

Many women will plan to serve doughnuts from the baker's or grocer's, and it's been rumored that some merchants plan to go along with the idea by offering specials on these three Mondays. Other women may like to produce buttermilk or coffee bread of their own as many who like to bake just love a good excuse to whip up a yeast mixture.

A filled coffee cake (pictured on this page) is one of the many possibilities. This one is baked in a heartshaped pan for variety's sake. The fun is in the filling.

### YWCA COFFEE CAKE

- 1 cake compressed or dry yeast
- 1/4 cup lukewarm water
- 1/2 cup milk
- 2 tablespoons shortening
- Melted butter or margarine
- 1/4 cup sugar
- 1 teaspoon salt
- 1 egg
- 1/2 teaspoon grated lemon rind
- 2 1/2 cups sifted flour

Soften yeast in lukewarm water. Scald milk. Add shortening, sugar and salt. Cool to lukewarm. Add 1 cup flour and mix well. Add softened yeast, egg and lemon rind. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Place in greased bowl, cover and let rise until doubled (about 1 1/2 hours). Punch down, cover and let rest 10 minutes. Divide in half. Roll out each half of dough to long narrow sheet about 8 inches wide and 1/4 inch thick. Brush with melted margarine or butter and sprinkle with date surprise filling. Roll jelly roll fashion and seal edges firmly. Place rolls in greased cake pans, sealing edges together apart in the top of roll. Let rise until doubled and bake in moderate oven (375 degrees) about 30 minutes. Ice with a thin confectioner's icing and decorate with red cinnamon candies.

### DATE SURPRISE FILLING

- 1/4 cup brown sugar
- 1 teaspoon cinnamon
- 8 marshmallows, diced
- 1/2 cup sliced dates
- 1 cup corn flakes

Crush corn flakes and mix with sugar and cinnamon. Add marshmallows and dates and mix well. Yield: 2 coffee cakes.



This yeast coffee cake is one of the many which might be used for early morning entertaining or family breakfast. The sweet filling of dates and cornflakes is a feature of the bread.

## For Morning Entertainment

### Nut Cake Uses Brown Sugar

Brown sugar and crushed walnuts give good flavor to this cake:

- #### NUT CAKE
- 1/4 cup butter
  - 1 cup brown sugar
  - 1 teaspoon vanilla
  - 2 egg yolks
  - 1 1/2 cups cake flour
  - 2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1/2 cup milk
  - 1 cup walnuts crushed
  - 2 egg whites
- Cream butter and brown sugar thoroughly. Add vanilla, then egg yolks, mix well. Add sifted dry ingredients alternately with milk. Add nut meats, stir slightly. Add beaten egg whites, folding lightly. Bake in two buttered layer pans (8-inch) in a moderate oven (350 degrees) 30 minutes.

### PLATTER DINNER

Dinner on a platter is this combination of a beef pot-roast on egg noodles. Sprinkle green peas over the noodles for the final touch.

### VEAL POTATO DISH

Here's a cold day favorite—veal chops and potato casserole. Prepare scalloped potatoes, then place browned veal chops over the top. Sprinkle with grated cheese, cover the casserole and cook in a slow oven (300 degrees) for 1 1/2 hours or until cooked.

### Vegetables Take Sour Cream Sauce

The sauce can sometimes make the dish. Here's one that uses sour cream, or you can add some vinegar to sweet cream and let it curdle.

#### SOUR CREAM SAUCE

- 2 egg yolks
  - 3/4 cup thick sour cream
  - 1 tablespoon lemon juice
  - 1/2 teaspoon parsley, minced
  - 1/4 teaspoon paprika
  - 1/4 teaspoon salt
- Combine egg yolks and cream. Cook, stirring constantly, until sauce begins to thicken. Remove from fire, add lemon juice, parsley, paprika and salt. Serve on vegetables.

### Prize Winner Recipe Here

Mrs. Ivan T. Lowe, 895 Electric avenue, Salem, submitted a recipe to Better Homes and Gardens and took a prize. The recipe, as published in the May issue is:

#### PEPPERMINT CHIFFON PIE

- 1 tablespoon (1 envelope) unflavored gelatine
  - 1/4 cup cold water
  - 1 cup heavy cream, whipped
  - 1/2 cup sugar
  - 3 stiff-beaten egg whites
  - 1 teaspoon vanilla
  - 1/4 teaspoon peppermint extract
  - 1/2 cup finely crushed peppermint candy
- Soften gelatine in cold water. Dissolve over hot water. Cool to room temperature. Stir slowly into whipped cream. Beat sugar into egg whites; fold in flavorings and candy. Pour into chocolate crumb crust. Chill. **Chocolate Crumb Crust:** Combine 1 1/2 cups crushed chocolate wafers, 6 tablespoons melted butter or fortified margarine, and 2 tablespoons sugar. Press into 9-inch piepan. Chill.

### Fish Pudding Has Nice Sauce

Halibut or other white fish goes into a main dish for supper when fish is wanted.

#### FISH PUDDING

- 1 quart boiling water
  - 1/2 lemon, sliced
  - 1 onion, minced
  - Salt
  - Bay leaf
  - Whole allspice
  - 1 1/2 pounds halibut
  - 6 tablespoons butter
  - 6 tablespoons flour
  - 2 cups rich milk
  - 1 teaspoon salt
  - Pepper
  - 2 teaspoons onion juice
  - 4 egg yolks
  - 4 egg whites, stiffly beaten
- Combine water, lemon, onion, salt, bay leaf, and allspice. Simmer fish in this liquid 30 minutes. Cool. Remove skin and bones, flake. Make white sauce with butter, flour, milk, and seasonings. Add egg yolks and fish. Fold into egg whites into buttered ring mold, place in pan of hot water. Bake in a moderately slow oven (325 degrees) 45 minutes. Serve with sauce over it or in center of ring.

#### FISH PUDDING SAUCE

- 3 egg yolks
  - 1 tablespoon butter
  - 1 teaspoon lemon juice
  - Salt
  - Cayenne pepper
  - 1/2 teaspoon flour
  - 3/4 cup liquid fish was boiled in 2 tablespoons capers (optional)
- Combine first 6 ingredients, acid liquid, add capers. Serve with pudding. Serves 7 to 8.

### Citrus Fruits in Jellied Salad

Grapefruit and limes join in making an excellent party salad.

#### MOLDED GRAPEFRUIT-LIME SALAD

- 2 packages lime gelatine
  - 2 cups boiling water
  - 2 cups cold water
  - 1/2 teaspoon salt
  - 2 to 3 cups grapefruit sections
  - 1/2 pound Philadelphia cream cheese
- Halves of walnuts  
Dissolve gelatine in boiling water, then add the cold water. Pour half the gelatine mixture into a large ring mold that has been rinsed with cold water. Let stand in a cold place until firm. Keep the other half at warm, room temperature so it will not harden until needed. Soften the cheese with a little cream and add salt. Form into small balls and place the balls between two halves of nuts. Place cheese balls and large grapefruit sections alternately on the molded gelatine. Over all pour remaining gelatine and chill. Serve very cold on crisp lettuce or endive. Attractive served at table. Serve with mayonnaise thinned with a little cream, or mayonnaise into which an equal amount of whipped cream has been folded. Serves 8 to 10.

#### FROZEN MEAT STORAGE

Store all frozen meats at 0 degrees F. or lower. The maximum storage time for meats held at this temperature is 1 to 3 months for sausage and ground meat; 3 to 6 months for fresh pork; 6 to 8 months for lamb and veal and 6 to 12 months for beef.

### HASH GOES GLAMOROUS

Slice contents of a can of corned beef hash into four slices. Then place a canned peach half on each slice and top with a piece of uncooked bacon. Secure in place with a toothpick and bake or broil until bacon is crisp and fruit and hash are heated through. Makes a good supper dish.

### Towels Have Dual Purpose

Many homemakers now buy towels in matched sets not only because of their style and beauty, but also because they are practical for family use. Individual sets make it possible for various members of the family to identify their own personal towels and wash cloths.

The large family bathroom can be attractive and harmonious with matched sets, no matter how many different towels and wash cloths are in use. Homemakers who buy matched sets with a view to their decorative qualities as well as their utility take full advantage of towels to highlight the decor of the bathroom. With a wide variety of colors, designs and textures to choose from, they can coordinate bathroom furnishings.

In general, it is best to use plain or simple bordered towels against patterned walls. If walls are plain, towels with patterns and bold designs are suitable. As a rule, it is best to use no more than two main colors in the bathroom with possibly a third as accent color in small towels, borders, monograms, or accessories.

#### OLIVE SAUCE

Turn leftover ham into a luncheon favorite. Place ham slices on split biscuits and serve with white sauce dotted with stuffed olive slices.

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