

Still the world's favorite cake, chocolate Devils Food cake gets added popularity when topped with a fluffy frosting.

# **Chocolate Cake Still Tops..**

utes. When cool, frost with Fluffy Frosting. Makes 2 9-inch layers, or

FLUFFY FROSTING

teaspoon cream of tartar

3 8-inch layers.

1 cup sugar

2 egg whites

1/4 teaspoon salt

Cakes may come and go, but no der and salt. Cream together short- cept flavoring in top of double other holds to universal popularity ening and sugar until light and boller. Beat with egg beater about like chocolate cake. Here we've fluffy. Add eggs and beat very found a good old Devil's Food cake well. Stir in melted chocolate. Add finite fluffer white lains to refer to refer to refer to a start of the start o with fluffy white icing to refresh flour mixture to creamed mixture or 3 8-inch layers. the memory of cake cooks who may have been going off on tan-Pour into 2 greased, paper-lined gents in their baking. 9-inch layer pans. Bake in mod-erate oven (350 degrees) 35 min-

### DEVIL'S FOOD CAKE

- 2 cups sifted flour 3 teaspoons baking powder
- 1/4 teaspoon salt
- 3/2 cup shortening teaspoon vanilla extract
- 3 eggs
- 3 squares unsweetened chocolate, melted
- 1 cup milk
- 11/2 cups sugar

A Sift together flour, baking pow-

# Rich Sauce **Gives** Style To Beef Dish

Beef practically always turns up at the poll when the question is, "What's your favorite meat?" So, here's a beef dish you'll hurry to add to your favorites list once you've tried it-Beef Bourguignon. To make it, great tender chunks of julcy best are simmered slowly in a rich, dark brown sauce, and the sauce is the secret. Herbs, spices, onions, and a half a cup of streng black coffee, among other things, go into its making. Then pour the piping hot, savory beef into a bed of buttered, golden noodles sprinkled with fresh parsley. Serve with it a green salad, sharp dressing and large cups of steaming coffee, as complete and

hearty meal Beef Bourguignon is also econo-mical, the noodles acting as a meat stretcher and a flavor complement. This means that you can make this delectable dish often and

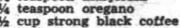
This is one meal where "coffee with" is quite as indispensable as "coffee after." Main-Dish Soup "coffee after."

- BEEF BOURGUIGNON
- 4 tablespoons butter or margarine
- 3 lbs. round steak, cut in 34 inch cubes 1 clove garlic, crushed
- onions, sliced 4 tablespoons flour cups stock or bouillon

l cup water 2 teaspoons salt

1/2 teaspoon monosodium glutamate

teaspoon pepper teaspoon marjoram



1/2 cup strong black collee Melt butter or margarine in deep frying pan or chicken fryer; add cubed round steak; brown on all sides. Add garlic an donions; cook until onions are soft, but not add sides. Add garlic and onoions; from pan, Blend flour with butter remaining in kettle. All liquid seasonings and coffee Stir until thickened. Return meat and onions to kettle. Cover; bring to boil; simmer 1½ hours or until Makes 6 servings.



3 tablespoons water 1 teaspoon vanilla extract Combine all the ingredients exway by dipping it in boiling water



In Beef Bourguignon it's the sauce that counts. A rich gravy that gets its personality from the spices, herbs and a half cup of strong coffee that are included.

Fine noodles join shrimp in

SHRIMP BISQUE

1/4 cup butter or margarine

1/2 cup chopped celery

1/4 cup chopped onion

2 tablespoons flour

1/4 teaspoon caraway seed (if desired)

1 teaspoon salt

Dash pepper

creamy soup.

2 cups milk · 2 cups water 4 ounces fine noodles 1 cup cooked cleaned shrimp (5-ounce can) Melt butter or margarine in large saucepan. Add celery and onion and brown lightly. Stir in flour, salt, pepper and caraway seeds. Add milk and water and cook until slightly thickened, stirring constantly. Add noodles, Cover, reduce heat and cook about 4 minutes or until noodles are tender. Add shrimp and heat thoroughly. Makes about 6 servings.

Fresh Ground

HAMBURGER

## **Chopped Peanuts** In Macaroons

Peanut butter cookies have long been a favorite with grownups and children, but that is the us-ual extent of women's knowledge of peanuts as an ingredient in meat in 1 part vinegar to 3 parts baking. Now we find other recipes. oil for several hours. Season the Here is one that uses the pea-nuts themselves in cookies: PEANUT MACAROONS marinade with onion and chill powder. Mix the chill powder with the vinegar before adding to the

1/4 cup shortening

cup sugar egg, well beaten

cup chopped peanuts teaspoon almond extract

<sup>1</sup>/<sub>2</sub> teaspoon almond extract <sup>3</sup> cups cornflakes Cream shortening and add sug-ar gradually. Beat in egg, add pea-spoons vinegar and chili powder

CHILI-SEASONED GREEN BEANS

mixture into bowi of tablespoon, drop on greased sheet 2 inches apart and bake at 375 for 12 to 15 minutes or until well browned This makes about three dozen.

nts, flavoring and cereal. Press to taste to 1 can of beans.



WHO SAID BARGAINS WERE BYGONES? Just Take a Look at These Values and See How Much You Can Savel Shop Ebner's Daily for Budget Savers

Solid Pack		10	35c
Thompson's S Raisins		2	Ibs. 29c
Margar		5 lbs.	\$1.00
HI-Ho Butter	sta 2. 5		њ. 25с



STIR UP

No. I Call For Them By Number

**INTER** 

SALAD FOR TODAY Especially popular during

spring, is a good tuna salad. Make it a real meal-in-one by mixing in hearty large dry limas. Chill the cooked, drained limas a while before adding them to the salad. Bright bits of pimiento and chop-

