



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

## Chocolate Cake Still Tops..

Cakes may come and go, but no other holds to universal popularity like chocolate cake. Here we've found a good old Devil's Food cake with fluffy white icing to refresh the memory of cake cooks who may have been going off on tangents in their baking.

**DEVIL'S FOOD CAKE**  
 2 cups sifted flour  
 3 teaspoons baking powder  
 1/2 teaspoon salt  
 1/2 cup shortening  
 1 teaspoon vanilla extract  
 3 eggs  
 3 squares unsweetened chocolate, melted  
 1 cup milk  
 1 1/2 cups sugar

der and salt. Cream together shortening and sugar until light and fluffy. Add eggs and beat very well. Stir in melted chocolate. Add flour mixture to creamed mixture alternately with milk and vanilla extract, beating to smooth batter. Pour into 2 greased, paper-lined 9-inch layer pans. Bake in moderate oven (350 degrees) 35 minutes. When cool, frost with Fluffy Frosting. Makes 2 9-inch layers, or 3 8-inch layers.

**FLUFFY FROSTING**  
 1 cup sugar  
 1/4 teaspoon salt  
 2 teaspoon cream of tartar  
 2 egg whites  
 3 tablespoons water  
 1 teaspoon vanilla extract  
 Combine all the ingredients ex-

cept flavoring in top of double boiler. Beat with egg beater about 7 minutes, or until icing stands in peaks. Add flavoring. Makes enough frosting for 2 9-inch layers or 3 8-inch layers.

**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 chopped parsley look and taste good in it, too.

**STIR UP**  
 The yolk will stay in the center of a hard-boiled egg if you stir the water while cooking.

## 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 juicy beef are simmered slowly in a rich, dark brown sauce, and the sauce is the secret. Herbs, spices, onions, and a half a cup of strong 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 economical, the noodles acting as a meat stretcher and a flavor complement. This means that you can make this delectable dish often and on a modest budget. This is one meal where "coffee with" is quite as indispensable as "coffee after."

**BEEF BOURGIGNON**  
 4 tablespoons butter or margarine  
 3 lbs. round steak, cut in 1/2 inch cubes  
 1 clove garlic, crushed  
 3 onions, sliced  
 4 tablespoons flour  
 2 cups stock or bouillon  
 1 cup water  
 2 teaspoons salt  
 1/2 teaspoon monosodium glutamate  
 1/2 teaspoon pepper  
 1/4 teaspoon marjoram  
 1/4 teaspoon oregano  
 1/2 cup strong black coffee  
 Melt butter or margarine in deep frying pan or chicken fryer; add cubed round steak; brown on all sides. Add garlic and onions; cook until onions are soft, but not add sides. Add garlic and onions; 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 1 1/2 hours or until meat is tender. Serve with parsley, butter broad noodles. Makes 6 servings.

**QUICK DUCK**  
 De-feather a wild duck the quick way by dipping it in boiling water and wrapping it in a thick towel to steam loose the feathers.



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.

## Shrimp Bisque Main-Dish Soup

Fine noodles join shrimp in a creamy soup.

**SHRIMP BISQUE**  
 1/4 cup butter or margarine  
 1/4 cup chopped celery  
 1/4 cup chopped onion  
 2 tablespoons flour  
 1 teaspoon salt  
 Dash pepper  
 1/4 teaspoon caraway seed (if desired)

2 cups milk  
 2 cups water  
 4 ounces fine noodles  
 1 cup cooked cleaned shrimp (8-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.

## Chopped Peanuts In Macaroons

Peanut butter cookies have long been a favorite with grownups and children, but that is the usual extent of women's knowledge of peanuts as an ingredient in baking. Now we find other recipes. Here is one that uses the peanuts themselves in cookies:

**PEANUT MACAROONS**  
 1/2 cup shortening  
 1/2 cup sugar  
 1 egg, well beaten  
 1 cup chopped peanuts  
 1/2 teaspoon almond extract  
 3 cups cornflakes  
 Cream shortening and add sugar gradually. Beat in egg, add peanuts, flavoring and cereal. Press

mixture into bowl 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.

**CHILI MARINATED STEAKS**  
 For extra flavor in steaks, chops or chicken to broil, marinate the meat in 1 part vinegar to 3 parts oil for several hours. Season the marinade with onion and chili powder. Mix the chili powder with the vinegar before adding to the oil.

**CHILI-SEASONED GREEN BEANS**  
 Perk up canned green beans by heating about 3 tablespoons of oil, adding a sliced onion, 2 teaspoons vinegar and chili powder to taste to 1 can of beans.

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Fresh Rhubarb 3 lbs. <b>25c</b>	<b>Semi-Boneless PORK LOIN ROAST</b> 59c lb.
TURNIPS 3-lbs. <b>25c</b>	<b>WEINERS</b> Cascade <b>49c lb.</b>
PARSNIPS RUTABAGAS <b>25c</b>	

**FROZEN FOODS**

<b>Peas</b> Pkg. 20c <b>2 pkgs. 39c</b>	<b>Orange Juice</b> Old South Fresh Frozen <b>2 cans 29c</b>
<b>Corn on Cob</b> Flavor-Pac Fresh Frozen <b>23c</b>	<b>Ice Cream</b> Arden's Flavor Fresh <b>Gal. \$1.65</b>

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