

Heavenly Desserts Airy, Light, Flavorful

By MAXINE BUREN Statesman Woman's Editor

Whoever named angel cake Angel Cake was certainly inspired, for it is really heavenly food, and as one person said, if angels go around cooking on their heavenly little stoves, they'd surely produce Angel Cake.

The other day we ran across two delightfully ethereal desserts which begin with light and airy angel cake. So we'll sing an ode to



Coffee Angel Torte and Angel Parfait Surprise Cake, may they both serve you and your guests well. And while we are shouting the praises of these desserts, let's not forget to do our toasting. with tall glasses of frosty iced coffee, another food fit for angels-thirsty angels. The foundation of both cakes is ready-mixed

angel cake, but if you wish to spend the day over a hot egg beater whipping up your own version of an angel cake that you could pour out of a box in matters of moments, you may. The first of our special recipes is baked in four layer-pans to make four fairly thin layers.

The magic is in the filling and topping, made with coffee as flavoring. The cake is permeated

with this mixture to give a not-too-sweet blending of flavors. Since this is such an elegant cake, serve the iced coffee in

stemmed goblets if you have them. And remember that a simple **Bread**, Cheese syrup made of sugar and water is the most efficient sweetener for **Outdoor Dish** iced coffee. Cuts spoon-swizzling to a minimum.

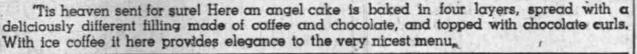
COFFEE ANGEL TORTE

1 package angel food mix	2 tablespoons chocola
24 marshmallows 1/2 cup strong hot coffee 1 cup whipping cream	Shaved unsweetened chocolate (optional

Prepare angel food mix as directed on package. Lightly grease 4 9-inch layer cake pans. Line bottoms of pans with waxed paper. Spread batter evenly in pans. Bake in moderate oven, 325 degrees, 25 to 30 minutes, or until top springs back when lightly touched with fingertip. Invert pans on cake racks to cool. When thoroughly cool remove from pans. Meanwhile melt marshmallows in-coffee over low heat, stirring often. Chill until partially set. Whip 1/2 cup cream; fold in. Spread between cake layers. Chill until set. Whip remaining cream; fold in chocolate syrup. Spread on top of cake. Garnish with shaved chocolate if desired.

Another dessert that celestials would delight upon is one called Angel Parfait Cake Surprise. Beginning with ready-mixed angel cake baked in a large pan as directed on the package, the center is carefully removed and the opening filled with a special mixture. You can change the filling's flavor and make any number of interesting variations. One of the ready mix packages suggests several flavorings for the cake; spicy angel (for lemon parfait filling), r) ch

Sing Ode to Angel Cake, Long May It Be Served ...



Little Bit of Norway Found In Home of Country's Envoy Those casserole dishes are coming into prominence again these days, for there's nothing

By JANE EADS

WASHINGTON-Mrs. Munthe de Morgenstierne, Canadian-born wife of the Norwegian ambassador, for 20 years has kept the embassy here as truly a part of her adopted country as if it were in the heart of Oslo.

The family converses in Norwegian. All the servants are Norwegian. Norwegian dishes comprise the daily, as well as party fare, and customs of the Land of the Midnight Sun are observed meti-

culously. "In fact, our grandson, Wilhelm Morgenstierne Coleman, 2, speaks nothing but Norwegian," good-looking Marjorie Morgenstierne told me. "We're going to teach him English this summer so his little potato dumplings: friends will be able to understand him.' The ambassador recently com-

pleted 20 years as chief of the mis-

parties and big receptions are the

the United States some 44 years

White House parties and danced with Miss Martha Bowers, who

later became the wife of the late

Beef, Potatoes in Good Main Dish

> Chipped beef makes a surprise appearance in this recipe with CHIPPED BEEF POTATO

DUMPLINGS 1/2 pound chipped beef 1/4 cup lard or drippings sion. As dean of the diplomatic 1/4 cup flour



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Fluffy as a cloud are both angel cake and filling in this light summertime dessert. Take your choice of fillings and do it one of two ways. At the right the cake (made from prepared mix and baked in a large pan) is hollowed out, filled with the parfait mixture, and at the left the cake is sliced into several layers and spread with filling. Top is covered with sweetened whipped cream and garnished with fruit.

Butter or margarine

teaspoon nutmeg

Lemon wedge (optional)

Confectioners' sugar

Applesauce

Sour Cream for Summer Salad

A sour cream dressing makes this summer salad:

MIXED SALAD 1 small head cauliflower, broken into flowerettes medium size eucumber, sliced thin 1/3 cup sifted all-purpose flour 8 medium size tomatoes, cut 1/2 cup milk into eighths 1 pkg. frozen pineapple chunks, thawed and drained 1/4 teaspoon cinnamon Combine ingredients and serve 14 with

SPECIAL SOUR CREAM DRESSING 1 small clove garlic 1/4 teaspoon salt teaspoon curry powder teaspoon dry mustard Few grains cayenne pepper 1 teaspoon sugar

2 tablespoons lemon juice

1 cup sour cream

this recipe for a dessert pancake	with metal handle), heat 1 tablesp. butter until drop of water just
CONTINENTAL DESSERT	sizzles when dropped into butter. Pour in all of batter. Cook over surface heat 2 min., or until batter
3 eggs ½ teaspoon salt	just starts to rise at edges. Bake in oven 10 to 15 min., or until pan- cake is puffy well risen and

Eggs Make Sweet Dessert Pancake

at edges. Bake in., or until pancake is puffy, well risen, and brown. Dot surface with butter and applesauce combined with cinnamon and nutmeg. If desired, squeeze lemon juice over surface. Roll; or fold from opposite sides to center, making 3 layers. Turn out onto warm platter. Sprinkle with confectioners' sugar. Serve Start heating oven to 450 de- promptly. Makes 2 to 4 servings.

2" in diameter,

grees F. In medium bowl, beat You may substitute canned eggs, salt, and sugar with egg whole-cranberry sauce or thawed beater or electric mixer till blend- frozen strawberries for appleed. Add flour and milk. In deep sauce.

cherry nut angel (for cherry ed water until tender (about 7 an orange-coconut filling). minutes). Drain and rinse, While

ANGEL PARFAIT CAKE SURPRISE

macroni is cooking, melt butter Bake angel cake as directed on package, cool. Prepare orange parfait (below). Cut a horizontal slice an inch thick from top of or margarine in saucepan. Add cake. (Use a knife with serrated edge or a heavy sewing thread, pull back and forth with sawing motion through cake.) in flour, salt and pepper. Add parties and big receptions are the milk and cook until thickened, envy of ambitious hostesses here.

Remove center portion two inches wide and two inches deep all the way around remaining cake, cutting down from top and pulling out pieces with the fingers. (These pieces may be retained and eaten by the family, or broken up, combined with more of the filling, piled in sherbet glasses and chilled.)

Spoon gelatine-ice cream parfait mixture, thickened but not set, into hollowed out cake. Replace top slice. Chill until filling is set, 30 to 40 minutes and if desired, spread

top with sweetened whipped cream and garnish top with orange segments or strawberries.

FRESH ORANGE/PARFAIT

34	cup	water		611.903	
1/2	cup	orange	juice		
0771		sh or fi		and the second second	

Heat water and orange juice to boiling. Remove from heat, stir in gelatine, add ice cream, cut in pieces, and stir immediately until melted. Chill until mixture is thickened but not set, 20 to 30 minutes, fold in 2 oranges peeled and diced.

STRAWBERRY FLUFF PARFAIT

1 pint vanilla ice cream

2 peeled, diced oranges

11/2	cups crushed, sweetened			age len		
	berries	1	pint	vanilla	ice	cream
1%	cups liquid	유식보			2.15	

Drain berries and use juice with enough water to make de sired amount of liquid. Heat to boiling, remove from fire, stir in gelatine and ice cream until melted. Chick 15 to 25 minutes. Add berries, chill again until almost set (15 to 20 minutes) and fill angel cake.

TEAM UP Seafood Chowder Has Milk Powder

There's many a supper that can get its main dish in servings of hearty chowder. Seafood chowder, enriched with an extra amount of milk nutrients through cabbage with pineapple, orange the use of economical nonfat dry or apple for a change. milk, makes mighty good eating.

By using nonfat dry milk powder in this recipe the homemaker is able to eliminate the step of making a roux for a cream-type soup. Here's a recipe typical of those good for supper.

SEAFOOD CHOWDER 14 cup finely diced salt pork

- 1/2 cup chopped onions 1/2 cup finely chopped celery 11/2 cups diced uncooked pota-
- toes 2 cups water
- 1 pound fresh or frizen had-dock or perch fillets, cut into 1/2 inch cubes
- % cup nonfat dry milk
- 1/4 cup flour
- 34 teaspoon salt Dash of pepper.
- 3 cups water

Cook salt pork in large sauce pan until almost crisp, about 5 minutes. Add onions and celery; saute until tender but not brown ed. Add potatoes, 2 cups water and fish fillets; cover and cook over low heat, about 15 minutes or until fish and potatoes are tender. Remove from heat. Combine Starlac nonfat dry milk powder, flour, salt and pepper. Sprinkle over surface of 3 cups water. Beat with rotary beater until just blended. Add to fish mixture. Return to heat. Cook. stirring constantly, until mixture is slightly thickened and thor-

stirring constantly. Add cheese, stirring until well blended, Fold in macaroni. Pour into 1½-quart casserole and top with buttered bread crumbs. Bake in moderate over (350 degrees) 25 minutes. Makes 4 servings. **Corn Fritters on** 1 package orange gelatine

better for outdoor meals,

rine

CARNIVAL MACARONI

3 tablespoons butter or marga-

1/2 cup chopped green pepper

2 tablespoons chopped pimiento

1 cup shredded American

1/2 cup grated Parmesan

Buttered bread crumbs

6 ounces elbow macaroni

% cup button mushrooms

(4-ounce can)

3 tablespoons flour

1 teaspoon salt

Dash pepper

11/2 cups milk

cheese

chees

Sen. Taft (R-Ohio). He used to ride a bicycle to work. Once he walked **Midday Menus** to Baltimore to pay off a bet. In 1929 he was appointed consul gen-

This recipe for corn fritters eral in New York City. may remind you that this is good In 1925 de Morgenstierr In 1925 de Morgenstierne married food. Try serving with a crisp the tall, blue-eyed Marjorie Elizafresh vegetable salad, or with beth Alder of Winnipeg. They have cold meat or deviled eggs for two daughters. Mrs. John Coleman of Washington and Solvig, 17, a luncheon. SOUTHERN CORN FRITTERS | talented, award-winning artist who

will graduate next year from Hol-1 cup sifted all-purpose flour ton Arms School here. 1 teaspoon baking powder 1 teaspoon salt

When spinach and green cabbage are eaten raw they are a source of vitamin C, but most of this vitamin is lost when the vegetables are cooked. Young tender leaves of spinach taste de-ed tablespoons of mixture in licious in salads. If your family deep hot fat (375 degree) about is tired of plain slaw, team the 3 min., or until golden brown. sirup. Makes 24 fritters.

TREPH

Porter

FRESH-EGG NOODLES

ALSO TRY-Spaghetti, Saladettes

Macaroni, Sea Shalls and Kurle-Q-No

A LITTLE NENT BOES A

LONG WAY WHEN USED WITH PORTER'S PRESH-BOG

NOODLES - NHD IT'S SO

GOOD, TOO!

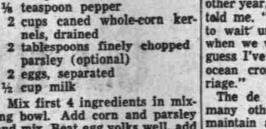
COOKING

THME

6/2 MINITES

FRILLETS

MOM SINS.



ing bowl. Add corn and parsley and mix. Beat egg yolks well, add milk, then stir into corn mixture. 3 min., or until golden brown. Delicious with chicken or maple

corps, his official and social obli-1-13-ounce can evaporated milk gations are stupendeous, but the 1½ cups potato water handsome and popular diplomatic 1/4 teaspoon Worcestershire couple discharge these ticklish mushrooms, green pepper and pi-miento and brown lightly. Stir and charm. Their perfect dinner sauce

Pepper **Potato Dumplings** Brown chipped beef lightly in lard or drippings. Blend in flour and gradually stir in evaporated The ambassador first came to milk, potato water and Worces-tershire sauce. Cook until thickago. He recalls the early days before Norway had an embassy here, ened, stirring constantly. Season

when he served as an assistant to the mission chief. He went to dumplings. 6 to 8 servings. POTATO DUMPLINGS 4 medium potatoes, boiled 1/2 cup sifted flour 1/2 teaspoon baking powder

1 teaspoon salt 1/4 teaspoon pepper 2 tablespoons grated onion 1/2 cup dry bread crumbs 11/2 teaspoons melted butter or

margarine egg, slightly beaten quarts boiling water 1/2 teaspoon salt

Rice potatoes. Sift together

to wait until Solvig's graduation, small balls and dredge lightly when we will have more time. I with flour. Chill. Drop dumplings guess I've made at least 35 or 40 into boiling salted water. Cover ocean crossings since my mar- and boil for 15 minutes.

The de Morgenstierne's, like nearby Rehoboth Beach, Del., but many other diplomatic families, they also spend a month every maintain a summer cottage at year in Maine.

OREGON

White

Satin

GRANULATE

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STRAWBERRIES

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and summer color - al-

ways use quick dissolving,

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Another relish recipe to add to the long list of notable ones is this, with a good rousing name. POW WOW RELISH 12 apples, cored 12 tomatoes 9 onions 3 green peppers 1 quart vinegar 3 cups brown sugar 2 teaspoons salt

1 teaspoon cinnamon 1 teaspoon ginger 1/2 teaspoon ground cloves Put apples and vegetables through food grinder. Add re-

flour, baking powder, salt, and maining ingredients and simmer pepper. Combine riced potatoes, 1 hour or until most of the li-"We try to get to Norway every floar mixture, onion, bread guid has evaporated. Pour into other year," Mrs. de Morgenstierne crumbs, butter or margarine and sterilized jars and seal. Yield: 10





CERTO OR SURE-JELL-take

your choice - a liquid or powdered natural fruit

ALL FRUITS

sectin product!

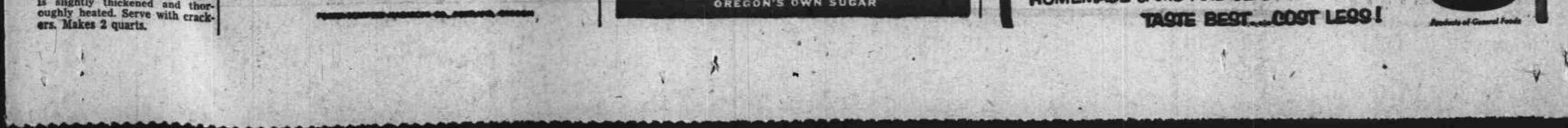
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