



Cottage Pudding gets a new outlook on life, when it's made into such a modern dessert as this. Mocha Cottage Pudding uses up leftover breakfast coffee in the recipe, and of course should be served with cups of freshly brewed coffee. This is just one of several ways to make the good old favorite—Cottage Pudding.

## Dear Desserts Return

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With all the high-powered recipes cooked up by such as we, to catch the fancy of readers, what has ever become of some of the old ones—like cottage pudding and burnt sugar cake?

Maybe we should turn our attention to some of them, for they used to be good, and they still must be just as flavorful.

Let's look at the last first. Here is a recipe for burnt sugar cake, and though it may not be just like grandma made, it should be good on a modern menu:

### BURNT SUGAR SPONGE CAKE

2 eggs 1 cup flour  
1 cup sugar 1½ tps baking pdr.  
3 tbs. burnt sugar syrup ½ teaspoon salt

### TOPPING FOR CAKE

4 tablespoons melted butter ¼ cup coconut  
6 tablespoon brown sugar 3 tablespoon cream

Beat eggs until very light, add sugar and beat again, add salt and ½ cup hot water. Add flour, baking powder and the burnt sugar syrup. The more you beat this cake the better. Bake at 350 degrees for 25 minutes in a 9 inch by 12 inch cake pan.

Mix ingredients together and spread on baked cake. Place under broiler until bubbly and brown. Serve with or without whipped cream.

As we remember cottage pudding, it was a simple one-egg cake served with custard or lemon sauce. It was one of our favorites, and still is in many households. You can get a recipe for cottage pudding in most any recipe book, but here's one that is a bit different. It takes chocolate and some cold coffee to give it the color and flavor.

Here's the recipe, which, by the way, is a good one to use up that leftover coffee one hesitates to throw away:

### MOCHA COTTAGE PUDDING

¼ cup shortening 1½ cups sifted flour  
½ cup sugar 2 teaspoons baking powder  
1 egg, well-beaten ½ teaspoon salt  
1½ sq. (1½ oz.) unsweetened chocolate, melted ¼ cup evaporated milk  
½ cup strong, cold coffee ½ teaspoon baking soda

Cream shortening and sugar, add egg and beat well. Add melted chocolate. Mix and sift flour, baking powder and salt. Combine evaporated milk, coffee and baking soda. Add flour mixture and coffee mixture alternately to chocolate mixture. Bake in greased 8-inch square cake pan in moderate oven, 350 degrees, 40 minutes or until done. Serve warm with Fluffy Vanilla Sauce. Makes 9 squares.

### FLUFFY VANILLA SAUCE

Combine 1 cup sugar and ½ cup water in saucepan. Stir over low heat until sugar dissolves. Cook to 238 degrees or soft-ball stage. Beat 2 egg yolks until thick and lemon colored. Pour syrup slowly on yolks while beating. Continue to beat until creamy. Chill. Add 1 tablespoon vanilla. Whip 1 cup whipping cream and fold in.

A favorite in the old days was a lemon sauce served on the one-egg cake for Cottage Pudding. Here is a thin sauce for the dessert:

### THIN LEMON SAUCE

2 tbsps light corn syrup 2 tablespoons butter  
¼ cup sugar 1 tablespoon lemon juice  
¼ cup water

Boil sugar and syrup with water in a small saucepan for 5 minutes without stirring. Remove from heat, add butter and lemon juice.

## Young Fryers in Baked Main Dish

Down South, where food reaches heights of legendary goodness, a famous hostess created this dish.

### COUNTRY CAPTAIN

¾ to 4-pound young tender fryer

Flour, salt and pepper

2 onions, finely chopped

2 green peppers, chopped

1 small garlic bean, minced

1½ teaspoon salt

½ teaspoon white pepper

3 teaspoons curry powder

2 (No. 2) cans tomatoes

½ teaspoon chopped parsley

½ pound almonds, toasted

3 heaping tablespoons dried currants

2 cups cooked rice

Cut up the chicken in pieces for frying. Remove skin and roll pieces in flour, salt and pepper.

Brown in fat. Remove chicken from the pan but keep it hot. (This is a secret of the dish's success.)

Into the fat put the onions, peppers and garlic. Cook very slowly, stirring constantly. Season with salt, pepper and curry powder.

Add tomatoes, parsley and thyme.

Put chicken in roaster and pour mixture over it. If it does not cover the chicken, rinse out skillet in which mixture has been cooked and pour over chicken also. Cover roaster tightly. Bake in a moderate oven about 45 minutes, until the chicken is tender.

Place chicken in center of a large platter and pile the rice, cooked very dry, around it. Now drop currants into the sauce mixture and pour over the rice. Scatter almonds over the top. Garnish with parsley.

## ELEPHANTS WRECK FARMS

KASHIOBWE, Kasenga, Belgian Congo (U)—Two large herds of wild elephants have invaded the Kashiobwe area destroying plantations and terrorizing natives. Nothing has been done so far by the authorities to destroy the elephants or drive them away. Belgian Congo elephants are protected by law from destruction.

## Fresh Peaches Make Mocha Pie

Fresh peaches have their place in pie, and here's a new one on us:

### PEACH MOCHA PIE

4 egg whites

¼ teaspoon cream of tartar

1 tablespoon instant powdered coffee

4 drops almond flavoring

½ cup granulated sugar

1 cup heavy cream, whipped

3 fresh peaches, peeled, sliced

½ cup sugar, for peaches

Beat egg whites until foamy, add cream of tartar. Beat until blended. Add coffee powder and almond flavoring. Beat until stiff but not dry. Add sugar gradually, beating until mixture stands in peaks.

Grease 8-inch plate and dust with flour. Turn egg white mixture into pie plate and spread to edge. Bake at 325 degrees for 20 minutes.

Cool. Just before serving spread with cream and top with peaches. Makes one 8-inch pie.

### SWEET THOUGHT

No sugar is necessary in cooking dried prunes because this fruit is naturally sweet.

## Bacon Makes Dinner Menu In Summertime

A food that's hearty and nutritious also can be perfect for summertime eating when it features refreshing flavors and texture. Such a food is bacon, a year 'round favorite combining crispiness and flavorfulness that make it a natural for summer service.

Select a top quality bacon that has an unsurpassed flavor. This bacon comes in 1 pound or ½ pound packages so the smart homemaker can purchase according to family needs. You also can choose bacon in the thick or thin slices, depending upon personal family preference.

You naturally want maximum flavor and goodness from bacon, so use it within a week after purchase. To store, keep bacon covered in the refrigerator, and do remember that bacon should not be frozen.

### By-Products

Pan-frying, broiling and baking are all good ways to prepare bacon. And baking is particularly suitable for cooking bacon in quantity, because you don't have to turn it or watch it closely. After you've cooked bacon, help the budget out by saving leftovers and drippings. Keep the drippings in a covered jar or can in a cool place and use within two weeks. Bacon drippings are wonderful for adding a bit of smoky flavor to dinner vegetables or breakfast giddle cakes and waffles.

Leftover bacon can be reheated in a moderate oven (350°) in about 5 minutes. Crumble it as an intriguing addition to foods that need a bit of exciting flavor. Scrambled eggs, muffins, cooked corn, lettuce salad and macaroni are just a few of the foods that take on new glamour with the addition of bacon bits.

Bacon sandwiches are always popular, and especially for summertime eating when appetites tend to lag. Here are two refreshing sandwich recipes guaranteed to increase family eating enthusiasm. And the bacon, lettuce and tomato sandwich is a clever new adaptation of a summertime food special.

### BACON, LETTUCE AND TOMATO ENGLISHER

12 slices bacon

6 thick tomato slices

3 large English muffins, split

6 tablespoons butter or margarine

Lettuce

6 tablespoons mayonnaise

6 stuffed olives, sliced

Pan-fry bacon and wrap 2 slices around a slice of tomato. Toast and butter English muffins.

Cover each half muffin with lettuce, tomato and bacon. Top with mayonnaise. Place olives on mayonnaise. Serves 6.

### BACON-EGG SALAD SANDWICH FILLING

Yield: 1 cup—enough for 4 sandwiches.

3 slices cooked bacon, chopped

1 hard-cooked egg, chopped

2 teaspoons prepared mustard

2 tablespoons pickle relish

2 tablespoons chopped celery

2 tablespoons salad dressing

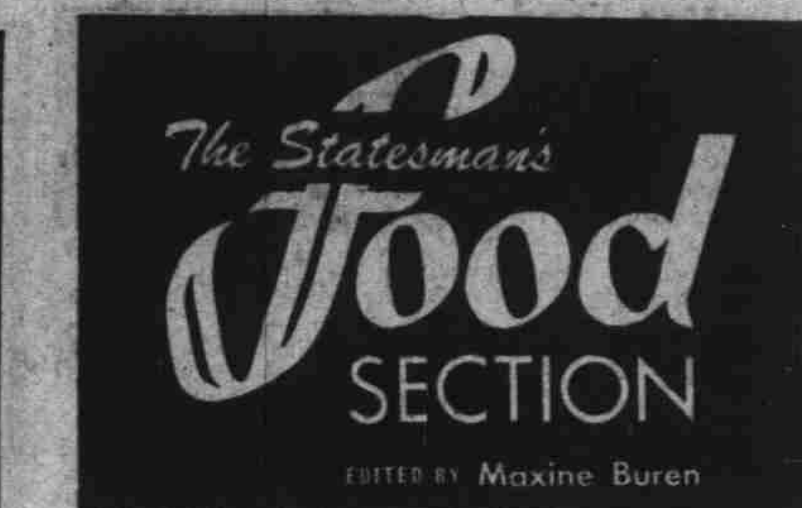
Combine all ingredients. Allow about ¼ cup filling per sandwich.

### IT'S STILL A GAMBLE

SACRAMENTO, Calif. (U)—A woman sued to recover \$3,540 she said her husband lost playing cards. But Judge Ralph McGee ruled against her, declaring that to agree with her would enable all husbands to regain their gambling losses.

### PROBATION PAYS

BOSTON (U)—On a dollars-and-cents basis, Massachusetts figures probation pays off. Latest state statistics show it costs \$1,653 annually per prisoner to keep men in jail compared with \$89.33 per prisoner for probation officers.



## Society - Women

Statesman, Salem, Ore., Friday, July 23, 1954—(Sec. 2)—1

## Refreshingly Cold, Drink Filling Too

Prune Summer Coolers are truly a tonic on a summer day and what's more, there are surprisingly few calories involved. These coolers are made with dry skim milk, a scant quantity of sugar and flavorful prunes. The natural sugar in prunes acts as an excellent sweetener.

### PRUNE SUMMER COOLER

1 cup cooked prunes 3 cups sugar  
½ cup prune cooking liquid ½ cup granulated sugar  
¼ cup dry skim milk ¼ teaspoon nutmeg

Cut prunes from pits and force through a sieve. Combine with cooking liquid. Sprinkle dry skim milk over water and beat with rotary beater until thoroughly mixed (or shake in a jar). Blend in sugar. Turn into refrigerator tray and place in freezing compartment. Freeze until about half frozen. Turn out into large bowl, add nutmeg and prune mixture and beat until light and fluffy. Makes about 5 (8 ounce) glasses.

### ALL THE SAME

Hamburgers for the outdoor grill party should be even in size. Pat out the meat on a board and

cut out rounds with a cookie cutter. If you are adding seasonings to the meat, mix them in before patting out.



Among the warm weather drinks that give nourishment while quenching the thirst are the various flavored milk shakes. This one, a prune beverage, takes dry milk solids and therefore provides less calories than the richer ones.

### EATING MONEY

DULUTH, Minn. (U)—A masked gunman who stole \$200 from Ezzy Lebo, a grocer, mailed back \$60 of the loot and promised to return the balance within a year, with 6 per cent interest, "if I get a job." The letter added, "I have a tremendous conscience . . . but I also have a stomach that is bigger than my conscience."

### WIPE IT OFF

Grease, food and liquids spilled on the kitchen floor, and using rickety chairs and stools to stand on to reach high places, are the main causes of falls in the kitchen. Play safe, wipe up spills as soon as they are made; use a sturdy kitchen stepladder when you have to reach a high shelf.

### USE IT OFTEN

The more food that "goes through" the freezer, the less operating cost there will be per pound. Families who arrange to "live out of" their freezers as much as possible, and thus have a rapid turnover of frozen food, make the most economical use of this appliance.

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