



Raisin Cake Uses Coffee Flavor Too

Old recipes are always fascinating—especially when they sound utterly delicious and reflect an age of roomy, open-hearth kitchens and immense outdoor appetites. Such is this hundred-year-old Scandinavian recipe for Mocha Raisin Cake.

Believe it or not, this rich, firm, chocolatey cake was originally a breakfast cake, eaten by Norwegians after a hearty breakfast of porridge, fish, potatoes, bread and plenty of steeped coffee. Now, however, the recipe has been refurbished just for our use. The cake itself has been cut down to the proper size for the smaller American family. Modern ingredients replace some of the old hard-to-get and it's been carefully tested and retested in a shiny, new oven. Best of all, Mocha Raisin Cake is now an all-around cake—perfect for the kaffeeklatsch and also as a memorable dessert. If we do say so ourselves, it's just as good as the original!

- MOCHA RAISIN CAKE:**
- 2 cups strong coffee brew
 - 1 cup sugar
 - 2 tablespoons breakfast cocoa
 - 1 cup seedless raisins, cut up
 - 1/2 cup shortening
 - 1 cup flour
 - 1/2 teaspoon vanilla
 - 2 eggs, unbeaten
 - 2 cups sifted all-purpose flour
 - 1/2 teaspoon baking soda
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1 teaspoon each cinnamon and nutmeg
 - 1/2 teaspoon cloves

Mocha Raisin Cake is so wonderfully sweet that it doesn't need a bit of icing for extra flavor. However, for a lovely final touch, confectioners' sugar sprinkled through a paper doily does the trick. With the illusion of snowflakes on your cake and your handsomest cups on the table, you have the perfect setting for a delightful new eating experience. Just be sure to make plenty of extra coffee to complete your own success story!

Yam Spice Cake Keeps For Awhile

Brisk winter days spell their own kind of magic. Outdoors the crisp air quickens our steps and transforms every breath to a cloud of silver frost. Indoors the wonderful aroma of good things baking in home ovens holds rich promise of delectable eating. The tantalizing fragrance of spices wafts through the house and suddenly we understand why men once risked the sea to find new sources of these indispensable seasonings.

Baking day is legacy handed down for generations in America and many recipes have been kept in the same families for decades. In a precious pantry notebook of a hundred years ago is recorded a sweet spice cake, very well liked—a yam spice cake. Families, then as now, favor freshly-baked spice cakes most of all.

For a new combination of flavorful ingredients, try this yam spice cake, a delightful loaf, made of sugar and spice and everything nice, is a treat for any occasion. Hot, it's heavenly with tea or coffee or as a special snack when the children come home from school. Cold, with a hot orange sauce, yam spice cake doubles delightfully for dessert.

- YAM SPICE CAKE:**
- 1 cup sifted flour
 - 1/2 teaspoon salt
 - 2 teaspoons double-acting baking powder
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon each allspice and clove
 - 1/2 teaspoon each cinnamon and nutmeg
 - 1/2 teaspoon each cinnamon and nutmeg
 - 1/2 cup chopped nuts
 - 1/2 cup shortening
 - 1 cup sugar
 - 2 eggs
 - 1 cup mashed cooked yams or sweet potatoes
 - 1/2 cup orange juice

Sift together into a bowl the

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Chocolate Milk is a wonderful wintertime beverage, easy to prepare and popular in flavor. You can add a bit of glamour by giving it a peppermint stick for stirring and added flavor.



Yam quick cake, fragrant with spice, keeps moist for days and is therefore an extra nice recipe to make a few days ahead. Yams give a nice texture to the cake and impart good color and flavor as a special bonus. Serve plain or with fruit sauce.

WALLA WALLA PEAS

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TODAY'S BEST BUY

flour, salt, baking powder and spices. Mix 1 tablespoon of the dry ingredients with the nuts in another bowl combine shortening and sugar. Beat in eggs, one at a time. Stir in mashed sweet potato and stir in the sifted dry ingredients alternately with the orange juice. Turn the batter into a greased and floured loaf pan (8-1/2x4-1/2 inches) and bake in a 350 degree oven for 35 minutes. Serve hot or cold. Slices of the cake served with hot fruit sauce make a fine quick dessert.

ORANGE SAUCE:

- 1 1/2 cups orange juice
- 1 1/2 tablespoons cornstarch
- 1/2 cup sugar
- Pinch of salt
- 1 tablespoon lemon juice

In a saucepan combine ingredients and cook, stirring, until thickened.

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Hot Drink Of Cocoa, Peppermint

Chocolate milk is the answer to the hot drink problem during the cold months of January and February. It's so easy to prepare. All you need do is pour the contents of a bottle or container of chocolate milk into a saucepan to be heated and in just a few moments you have a warming, nutritious and delicious drink. For variety in serving, we offer these hot chocolate milk combinations.

- Candy Stick Hot Chocolate Milk:**
- 1 quart bottled or cartoned chocolate milk
 - 1/4 cup instant coffee powder
 - 2 teaspoon almond extract
 - 5 candy sticks, about 6 inches long

Add chocolate milk gradually to coffee powder and mix until smooth. Heat to serving temperature and add almond extract. Serve with candy sticks as stirrers.

- Mocha Chocolate Milk with Lemon Cream:**
- 3 cups bottled or cartoned chocolate milk
 - 1 cup strong coffee
 - 1 cup heavy cream, whipped
 - 1 1/2 teaspoons lemon juice
- Combine chocolate milk and coffee; mix well. Heat to serving temperature. Combine cream and lemon juice; blend. Serve mocha chocolate milk topped with lemon cream.

GOOD DISH: When you are frying scallops, drain well before dipping in fine dry bread crumbs, slightly beaten egg mixed with a very little water and again in the crumbs.

Spinach Soup Includes Olives

Olive spinach soup is a recipe catering to sophisticated palates. Ripe olives and fresh spinach go into this unusually delicious cream soup. Unlike many gourmet recipes, this one is quick and easy.

- OLIVE SPINACH SOUP:**
- 3/4 cup ripe olives
 - 3 tablespoons butter or margarine
 - 3 tablespoons sifted all-purpose flour
 - 3 cups milk
 - 1/4 teaspoon salt
 - 3/4 cup finely chopped uncooked spinach

Cut olives into large pieces. Melt butter and blend in flour. Add milk and salt, and cook and stir until thickened. Add spinach and cook over low heat for 5 minutes. Stir in olives, and serve very hot. Makes 5 to 6 servings.

Scone Braid New Yeast Hot Bread

Mince meat is a flavorful filling for easter than-it-looks Scone Braid a tasteful accompaniment to orange juice, a French omelet and coffee or milk for breakfast.

- SCONE BRAID:**
- 2 cups sifted enriched flour
 - 1 tablespoon baking powder
 - 1 teaspoon salt
 - 2 tablespoons sugar
 - 1/2 cup shortening
 - 1 egg
 - 1/2 to 3/4 cup milk
 - 1 1/2 cups mince meat

Sift together flour, baking powder, salt and sugar. Cut or rub in shortening until mixture is crumbly. Beat egg and add milk. Add to flour mixture, mixing only enough to moisten flour. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out to rectangle 8 x 10 inches. Spread mince meat on center third

EASY WAY: Wrap a loaf of French bread in foil and heat in a moderate oven for about 15 minutes. Good when you're having a casserole for a main dish. Instead of using foil, you can place the bread in a brown paper bag, twisting the ends closed, before heating.

NEW FLAVOR: Add thyme to the water in which you simmer spareribs before broiling them.

BEST TEST: To test a steak for doneness, insert the tip of a sharp knife into the meat close to the bone, pull the meat back and look at its color.

TO SPREAD: Tiny pickled onions are good added to cream cheese for a cracker spread. Chop the onions before adding.

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