

June Wedding Cake Is Rich and Spicy; Towers Tier by Tier

The sewing room and the kitchen probably share honors in all bridal preparations, with the bride-to-be and the dress-maker working out problems in the former and the bride's mother and the oven evolving the wedding feast in the latter. Preparations in both rooms must begin weeks before the happy day for everybody knows that neither the trowsseau nor the wedding cake can be thrown together at the last minute.

The wedding cake is by tradition a rich spicy fruit cake, towering tier upon tier, and surrounded by a miniature bride and groom or a lady wedding bell. It should be made well in advance of the wedding, in pans that graduate in size. It may be iced or plain. If there is no bride-cake, it is served as part of the wedding meal, otherwise it is given one ceremonious cut by the bride and later distributed to the guests in gaily little boxes.

The principal art needed to make a perfect wedding cake at home is patience. Each pan of the batter must be baked slowly for about three hours. The pans must be well greased and lined with greased paper. The recipe below will make ten pounds of cake, and should be baked in four graduated two-inch pans, the largest of which has a twelve-inch diameter.

JUNE WEDDING CAKE
 4 1/2 cups sifted cake flour
 1 teaspoon double-acting baking powder
 1/2 teaspoon cloves
 1/2 teaspoon cinnamon
 1/2 teaspoon mace
 1 pound butter or other shortening
 1 pound brown sugar
 10 eggs, well beaten
 1 pound candied cherries
 1 pound candied pineapple
 1 pound dates, seeded and sliced
 1 pound raisins
 1 pound currants
 1/2 pound citron, thinly sliced
 1/2 pound candied orange and lemon peel
 1/2 cup nut meats, chopped
 1 cup honey
 1 cup molasses
 1 cup cider
 Sift flour once, measure, add baking powder and spices, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, fruits, peel, nuts, honey, molasses, and cider. Add flour gradually.

Rice Balls
 4 cups boiled rice
 1/2 cup sugar
 egg or 2 yolks
 1/2 teaspoon salt
 1/2 teaspoon vanilla
 1/2 teaspoon lemon extract
 1/2 teaspoon cinnamon
 3 tablespoons cream
 Mix ingredients in double boiler, cook five minutes or until very hot. Arrange in "balls" in serving dishes and serve immediately.

RAISIN SAUCE
 1/2 cup raisins
 2 cups water
 1/2 cup sugar
 1/2 cup flour
 2 tablespoons lemon juice
 1/2 teaspoon salt
 1/2 teaspoon vanilla
 2 tablespoons butter
 Thoroughly wash raisins. Add water. Cover and simmer 10 minutes. Blend sugar with flour. Add to raisins and cook 5 minutes. Add rest of ingredients, mix and serve warm.

APRICOT LOAF CAKE
 1/2 cup fat
 1 egg
 1 cup sugar
 2-3 cup milk
 1/2 cup vanilla
 1/2 teaspoon grated orange rind
 1/2 teaspoon grated lemon rind
 1/2 cup chopped dried apricots
 1/2 cup nuts
 1/2 cup chopped candied pineapple
 2 cups flour
 2 teaspoons baking powder
 1/2 teaspoon soda
 Cream fat and sugar. Add rest of ingredients, beat thoroughly. Pour into loaf pan lined with waxed paper and bake 35 minutes in moderately slow oven. Cool and serve, cut in thin slices. This cake requires no frosting.

YELLOW SAUCE
 3 tablespoons butter
 3 tablespoons flour
 1 1/2 cups milk
 1/2 teaspoon salt
 1/2 teaspoon celery salt
 1/2 teaspoon paprika
 2 egg yolks
 Melt butter and add flour. When mixed add milk and cook until creamy sauce forms. Cook slowly and stir constantly to get a creamy consistency. Add remaining ingredients, cook one minute and serve immediately, poured over hot cooked vegetable.

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Strawberry Tarts Glazed
 8 baked tart cases
 4 cups berries
 2 cups sugar
 Wash and hull berries, add sugar, pour into tart cases. Bake 15 minutes in moderate oven. Cover with glaze.

GLAZE
 (For any kind fruit)
 1/2 pound dried apricots
 1/2 cup water
 1/2 cup sugar
 2 tablespoons boiling water
 Wash fruit and cover with water. Let soak 12 hours, simmer 20 minutes in covered pan. Press through sieve and add sugar. Boil one minute. Cool and store in covered jar in refrigerator. When ready to use, add boiling water to thin and spread over tops baking tarts. Bake 20 minutes in slow oven.

A FOX BRACELET
 Paris (P)—Fox bracelets are next! Cook until well browned on under-sides. Turn and brown. Serve warm as garnish for chicken, veal or beef.

Banana Bread
 1 1/2 cups flour
 1 cup bran
 1-3 cup sugar
 1/2 teaspoon salt
 1/2 teaspoon soda
 3 tablespoons molasses
 1/2 cup bananas (mashed)
 1-3 cup broken nut meats

2 tablespoons fat, melted
 Mash bananas with fork until soft and creamy, add to rest of ingredients and beat two minutes. Pour into greased loaf pan. Let rise 15 minutes. Bake 30 minutes in moderately slow oven. Cool five minutes and remove loaf from pan.

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