

Edited by Marian Levy Fischer

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A Cake for All February's Holidays



Valentine Cake — "Because You're Mine" is reason enough for baking and decorating a special Valentine Cake. This special recipe will join your hit parade of all time favorites, once you try it.

Glamorous Ways to Decorate

By Zola Vincent
February has many special occasions to justify baking a cake and decorating it appropriately. We give you a marvellous cake recipe and suggest several easy but glamorous ways of dressing it up to this various special occasions.

For Valentine's Day, decorate as pictured with those heart-shaped cinnamon candies; or maybe you've got a better idea for arranging them.

For Washington's Birthday, make a hatchet pattern using red maraschino cherries or seeded canned and carefully drained red cherries.

For Anybody's Birthday, cut up (with scissors) small gumdrops in assorted colors and sprinkle over and around cake or arrange in any desired lettering; then arrange birthday candles. If you're handy with a pastry tube, you can always write names and/or "Happy Birthday" and no some plain or fancy frosting.

Decorative Cake

For this cake, have shortening at room temperature. Line bottoms of pans with paper. Use two deep, lightly greased 9-inch layer pans. Start oven for moderate heat, 375 degrees. Be sure to sift flour once before measuring which as you know, is standard procedure for cake making.

2 1/2 cups sifted cake flour
3/4 teaspoons double-acting baking powder

1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon allspice
3/4 cup shortening
* Milk (see below for amount)
1 teaspoon vanilla
1 1/4 cups brown sugar, firmly packed

3 eggs, unbeaten
*With butter, margarine, or lard, use 1/4 cup milk. With vegetable or any other shortening, use 1 cup milk.

Into sifter, measure cake flour, baking powder, salt, cinnamon, nutmeg and allspice. In mixing bowl, stir shortening just to soften. Sift in dry ingredients. Add brown sugar, sieved if necessary to remove lumps. Add milk and mix until flour is dampened. Then beat 2 minutes by hand or at a low speed on electric mixer. Add eggs and beat 1 minute longer. Count only actual beating time or count beating strokes allowing 150 full strokes per minute. Scrape sides of bowl and spoon often.

Turn batter into greased pans, bottoms of which have been lined. Bake in moderate oven, 375 degrees, 25 minutes or until done.

Spread Seven-Minute frosting between layers and swirl generously on top and sides of cake. Decorate however planned.

Decorator's Frosting, if you prefer, is made by creaming 1/4 cup margarine and 2 cups confectioners' sugar together. Blend in 2 tablespoons milk and beat until creamy. Add food coloring in any desired shade.

Valentine Tapioca
Children's parties should get priority on St. Valentine's Day which is next Saturday. You can make sure of a happy party ending by making a delicious,

wholesome, pretty tapioca pudding.

Serve it chilled with a glamorous garnish and win applause from the juvenile contingent. Arrange halved segments of a small orange or tangerine, half a dozen of them on each dish or pudding to suggest a half-open flower. A wreath of hearts cut from slices of apples that have been simmered for a minute in a little melted jelly... or a single apple heart... makes an eye appealing decoration. Bits of jelly provide the necessary color.

2 egg yolks
4 cups milk
1/2 cup quick-cooking tapioca
1/2 cup honey
1/2 teaspoon salt
2 egg whites

Mix egg yolks with 1/2 cup milk in saucepan. Add quick-cooking tapioca, honey, salt and remaining milk. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Mixture will be thin. Do not overcook. Beat egg whites until stiff enough to hold shape. Fold hot tapioca mixture gradually into egg white. Cool. Mixture thickens as it cools. Chill. Seven or eight servings.

Molasses Cookies

1/2 cup margarine or butter
1/2 cup sugar
1 egg
2 1/2 cups sifted flour
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger

Cream shortening and sugar. Add egg and beat well. Stir in molasses. Sift remaining ingredients together into creamed mixture. Stir until thoroughly blended. (Use your fingers if stirring seems hard.) Divide dough in half. Shape into rolls 1 1/2 to 2 inches in diameter. Wrap in waxed paper. Chill in refrigerator four hours or over night. Slice 1/4 inch thick with a sharp knife, place on greased baking sheet and bake in a hot oven (400 degrees F.) 10 minutes. Yield: 5 to 6 dozen cookies.

Quick Chill Deep Dish
For unexpected guests, pour canned chili into a baking dish. Top with a package of cornbread mix made up according to directions on the package. Bake at 400 degrees F. for about 30 minutes. Add green salad and dessert and dinner is ready.

A Sauce for The Gingerbread
Here's a tasty sauce for gingerbread, if gingerbread needs a bit of dressing up.

Banana Whipped Cream Sauce
1/2 cup white sauce mix
1/2 cup sugar
1/2 teaspoon salt
1 cup water
1 egg yolk
1/2 cup sieved ripe bananas
1/2 teaspoon vanilla
1/2 cup heavy cream, whipped
1 tablespoon confectioners' sugar

Combine white sauce mix, sugar, salt and water in a saucepan. Cook, stirring constantly, until sauce is smooth and thick. Remove from heat and mix a small amount of sauce with egg yolk. Return to saucepan and cook over low heat 3 or 4 minutes. Cool, stirring occasionally. Add banana and vanilla to sauce and chill. Fold in whipped cream and confectioners' sugar just before serving. Serve with hot gingerbread. Yield: 2 cups.

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Peach Cobbler Always Hit

To "cobble up" means to put together in a hurry and to "gobble up" means to eat up in a hurry. And that is what your family will do when this peach cobbler appears. This bakes in a hurry also and can be baking while the rest of the dinner cooks, because it is served warm.

1 large can peach halves
1 cup sirup drained from peaches
2 tablespoons brown sugar
1 tablespoon constarch
3 tablespoons orange juice
1/2 recipe rich biscuit dough

Drain peach halves and arrange in a shallow baking dish. Combine sirup and brown sugar; heat to boiling. Dissolve constarch in orange juice and add to sirup, stirring constantly. Cook until thick. Pour over peaches. Drop biscuit dough by tablespoons over peaches. Bake in hot oven, 425 degrees, for 25 minutes. Serve warm with cream. Makes 6 servings.

Creole Slices With Cheese Sauce
3 tablespoons butter or margarine
1 cup diced celery
1/2 cup diced green pepper
1/2 cup chopped onion
1 8-ounce can tomato sauce
1 1/2 cups water
1/2 teaspoon salt

Melt butter, add celery, green pepper, and onion; cook slowly until tender. Add tomato sauce, water, and salt. Bring to a boil. Add cereal gradually; cook over low heat 3 minutes, stirring constantly. Remove from heat. Gradually stir hot mixture into beaten eggs; blend well. Stir in grated cheese. Turn into loaf pan, 3 1/2 x 7 1/2 inches; chill. Cut into 12 slices and place in shallow baking dish. Cover with Cheese Sauce. Bake in a moderate oven (350-375 degrees F.) for 30 minutes. Yield: 6 servings.

3 tablespoons butter or margarine
3 tablespoons flour
1/2 teaspoon mustard
1/4 teaspoon salt
1 1/2 cups milk
1 cup grated American cheese
Melt butter; add flour and seasoning. Stir to a smooth paste. Add milk gradually; cook over low heat, stirring con-

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This Is Hearty Cheese Dish for Lenten Dinner

There's more than just tasty eating in this cheese main dish. Hidden in all its goodness is a plentiful supply of protein which needs to be included in your meatless Lenten meals.

Cereal and cheese, both good protein providers, are ingredients of these suggestions for Lenten meal planners. Either uncooked farina—plain or malt-flavored—may be used instead of the whole wheat cereal in the recipe for the Creole Slices with the baked-in cheese sauce.

The cereal slices are flavored with the vegetables and cheese, then cooked together before they are poured into the loaf pan. After thorough chilling, the loaf is sliced and placed in a baking dish, then covered with the tangy cheese sauce given below.

3 tablespoons butter or margarine
1 cup diced celery
1/2 cup diced green pepper
1/2 cup chopped onion
1 8-ounce can tomato sauce
1 1/2 cups water
1/2 teaspoon salt

Melt butter, add celery, green pepper, and onion; cook slowly until tender. Add tomato sauce, water, and salt. Bring to a boil. Add cereal gradually; cook over low heat 3 minutes, stirring constantly. Remove from heat. Gradually stir hot mixture into beaten eggs; blend well. Stir in grated cheese. Turn into loaf pan, 3 1/2 x 7 1/2 inches; chill. Cut into 12 slices and place in shallow baking dish. Cover with Cheese Sauce. Bake in a moderate oven (350-375 degrees F.) for 30 minutes. Yield: 6 servings.

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Watch for Plentiful Foods Now

Knowledge concerning availability of fresh fruits and vegetables, dairy products, poultry, meat, fish and shell fish is vital to the homemaker trying to operate on a budget. Our weekly report is given after careful checking of information from a wide variety of sources, together with personal shopping expeditions. It will pay you well to follow it closely and also to watch local grocery advertisements for special buys.

Best Vegetable Buys

Carrots, celery, cabbage and broccoli continue to head the list of best buys, with white potatoes, onions, winter squash and parsnips running them a close second. Lettuce, the most popular of all salad greens, is available in unusually large quantities for February. It is interesting to note that, according to figures from the Bureau of Agricultural Economics, the average person in the U. S. consumed only 7 pounds of lettuce in 1918 as against 21 pounds per person in 1948. Tomatoes and Bell peppers are in good supply and reasonable in price for this time of year. Cucumbers and eggplant are in light supply.

Best Fruit Buys

Apples, particularly large size Delicious are good buys. Avocados are plentiful so why not enjoy them on the "half-shell" stuffed with your favorite filling. Grapefruit are of exceptionally good quality thanks to the mild weather. Rhubarb is available at fair to moderate prices, as are pears, oranges and bananas.

Meat Department

Beef is being headlined this week because it is lower than we have seen it in a long time. Particularly good buys are to be found in ground beef, shoulder roasts, rump roasts, shortribs, necks and flank steaks. Pork continues abundant and at correspondingly low prices. Choice grade veal and light lambs are in light supply.

Greens Department

Dried beans, peas and lentils offer wonderful appetite satisfying nutrition for a very few cents a pound. There are few things tastier than a bowl of

thick split pea soup on a cool day. Raisins, dried apricots and prunes continue to be good buys. Dried skim milk is inexpensive and can help you stretch your grocery dollar. Watch the ads for canned food specials and if your storage space permits stock up on such basics as apple sauce, tomato juice, peaches, tomatoes etcetra. Happy marketing!

Onions Plentiful All Year

Plenty of onions the year around. Onions of almost any variety are good "boilers" when they range from 1 to 1 1/2 inches in diameter. Smaller ones are termed "picklers," and of course, bigger ones are "slicers."

When selecting dry onions, look for those that are well shaped and dry enough to crackle. Thin necks and bright, hard bulbs are other indications of quality. For this recipe use the larger onions.

Scalloped Onions Good

6 large onions
3 tablespoons butter
Salt and pepper
6 tablespoons flour
1 1/2 cups milk

For special occasions, we add a package of Philadelphia cream cheese to this, and some chopped-up pimiento.

Peel onions and slice thinly. Place 1/4 of them in bottom of a buttered baking dish. Dot with 1 tablespoon of butter, sprinkle with salt and pepper and with 3 tablespoons of flour. Repeat this process.

Top with remaining 1/2 of the onions and dot with remaining 1/2 tablespoon of butter. Pour the milk over top, cover and bake in a hot oven, 400 degrees for about 30 minutes. Uncover and bake for 20 to 30 minutes longer or until onions are tender. Serves six.

Toasted Bean Rolls

Maah contents one can spiced chili beans. Spread on thin slices of white bread from which crust has been removed. Roll and fasten with toothpick. Wrap roll in half strip of breakfast bacon. Broil, turning until bacon is crisp.

New!
Glorious Grape Jelly
LITTLE AS **9¢ A GLASS**
Make it today...
IN JUST 15 MINUTES!

BOTTLED GRAPE JUICE JELLY
YIELD: 5 GLASSES (1 1/2 LBS. JELLY)
3/4 cup sugar 2 cups bottled grape juice
1/2 bottle Certo liquid pectin

1. Add sugar to grape juice in large saucepan. Mix well. Place over high heat. Bring to boil, stirring constantly.
2. At once stir in Certo. Then boil hard for 1 minute, stirring constantly.
3. Remove from heat; skim off foam. Pour quickly into glasses. (No paraffin necessary. 2 used in 2 months—just cover and keep in refrigerator until eaten.)

Certo is a liquid pectin product. If you prefer a powder, use Sure-Jell, following recipe in package.

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"The only home-perfected recipes for Oregon homemakers!"



Absolutely sensational in looks, texture, flavor! Success guaranteed! Follow Martha Meade's recipe carefully, use Drifted Snow Flour, and expect compliments galore. You'll get them!

SALEM MARASCHINO CHIFFON CAKE

All measurements are level. Sift flour before measuring. Preheat oven to baking temperature, 325°, a slow-moderate oven. Have all ingredients at room temperature (about 70°). Measure all ingredients before starting to mix cake. Have ready an ungreased tube pan, 10 inches diameter, 4 inches deep. Sift together into a mixing bowl—

2 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour
1 1/2 cups granulated sugar
3 teaspoons double-action baking powder
1 teaspoon salt

Make a well in center of dry ingredients and add in the order listed—

1/2 cup cooking oil, such as Wesson
2 egg yolks, unbeaten
1/4 cup liquid (put 2 tablespoons maraschino juice in cup and fill to 1/4 level with cold water)
1 teaspoon vanilla extract
1 tablespoon strained lemon juice
1/2 cup finely chopped maraschino cherries

Beat with a spoon until it forms a smooth batter. In a very large mixing bowl place—

1 cup egg whites, unbeaten (7 or 8)
1/2 teaspoon cream of tartar

Whip (using hand whip, rotary beater, or electric mixer) until whites form very stiff peaks. Do not underbeat. (Whites should be much stiffer than for angel cake or meringue.) Then pour batter slowly and gradually over stiffly beaten egg whites, while gently folding in with a rubber scraper or large spoon. Fold in just until blended; do not stir. Pour immediately into the ungreased tube pan. Bake in preheated oven, for 1 hour 15 minutes. When done, top surface of cake will spring back when lightly touched with the fingers, and the "cracks" will look dry. Take from oven and immediately turn pan upside down, placing the tube part over neck of funnel or bottle. Let hang, free of table, until thoroughly cold. Loosen cake from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen. Spread top and sides of cooled cake with Fluffy Pink Icing. 16 to 20 servings.

HIGH ALTITUDE ADJUSTMENTS
For best results use these corrected ingredient amounts for the altitude in which you reside.