

Fluffy Pink Frosting For Cake

February is "party month" for everyone. Try this delicate chiffon cake flecked with the red of maraschino cherries and adorned with party-pink frosting.

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

- 2 cups sifted enriched flour
- 1 1/2 cups 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
- 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
- 1 tablespoon strained lemon juice
- 1/4 cup finely chopped mar-

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

- 1 cup egg whites, unbeaten (or 8)
- 1/4 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 and 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.

Fluffy Pink Icing
Measure into the top part of a double boiler:

- 1 large egg white, unbeaten
- 1 cup sugar
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon salt

3 tablespoons maraschino juice
2 tablespoons cold water
Stir to blend ingredients. Place over continuously boiling water and beat steadily with rotary beater for 6-7 minutes, or until mixture holds its shape. Cool slightly before using.

Crab Bisque Delight To Eat

The west coast crab is a sea food of high quality and distinctive flavor and makes wonderful eating in many ways, both hot and cold. Whether you use fresh cooked crab or the canned variety, this recipe will delight all who taste it.

CRAB BISQUE

- 5 tablespoons butter or margarine
- 1 cup finely cut carrot
- 1 cup finely cut celery
- 1/2 cup chopped onion
- 1 small bay leaf
- 2 cups water
- 5 tablespoons flour
- 3 cups milk
- 2 tablespoons salt
- Pepper to taste
- 1 1/4 cups crab meat or 1 1/4-ounce can

Parsley and paprika
Melt 2 tablespoons butter in frying pan. Add vegetable and bay leaf. Cook about 10 minutes, stirring frequently. Add water and 1 teaspoon of salt. Cover and cook 15 minutes longer.

Make white sauce by melting remaining butter, blending in flour, 1 teaspoon salt, pepper, adding milk gradually and cooking until thickened, stirring constantly. Add undrained vegetables and crab meat. Continue to cook until thoroughly heated; about 5 minutes. Serve from your favorite tureen in piping hot bowls. Garnish with finely cut parsley and a dash of paprika. Serves six.



These Tarts Require No Cooking

Two things go toward making your daily meals a big success. They are delicious food and attractive service. In the delicious dessert department try serving these Magic Prune-cot tarts. The magic comes in where the cooking goes out! The tangy fruit filling needs no cooking at all. The principal ingredient is sweetened condensed milk, a creamy combination of whole milk and sugar that blends smoothly with the prunes and apricots to make a quick, easy filling you need only pour into baked tart shells. Even a brand-new bride can make this dessert without fear of failure.

If you have over-size tart pans in your cupboard, make extra big Prune-cot tarts for the

men behind your menu. They appreciate a big helping of a toothsome dessert to go with that cup of coffee at the end of a meal.

It seems very little extra effort to serve your meals attractively. You can do wonders with a pretty tablecloth, a charming centerpiece, and candlelight every now and then. Your whole family will appreciate these touches of gracious living as well as your delicious desserts.

Magic Prune-cot Tarts
1 1/2 cups (15 oz. can) sweetened condensed milk
1/2 cup lemon juice
1/2 teaspoon grated lemon rind or 1/4 teaspoon lemon extract
1/2 cup cooked prunes, finely cut
1/2 cup cooked apricots, finely cut
1/2 cup heavy cream
1 tablespoon confectioners' sugar
1/4 teaspoon vanilla extract
Put into mixing bowl sweetened condensed milk, lemon juice and lemon rind or lemon extract; stir until mixture thickens. Fold in prunes and apricots. Pour into cooled baked tart shells.
Whip cream until stiff and fold in sugar and vanilla. Pile lightly on tart filling. Chill.

Individual Tuna Molds Are Tasty

Individual tuna ring molds, with centers filled with appetizing chunks of tuna, are eye-appealing on the dinner table or as salad course to an evening buffet.

A tasty vegetable slaw, a hearty tossed salad, as well as Tuna Salad Molds, are all prerequisites to well-rounded meals.

Tuna Salad Molds
(Makes 6 servings)
1 package lemon-flavored gelatin
1 cup hot water
1 cup cold water
1/2 cup mayonnaise
1 tablespoon bottled or fresh lemon juice
1/2 teaspoon salt
1 7-oz. solid-pack tuna, drained
1/2 cup chopped pimiento-stuffed olives
1 cup diced celery
1/2 cup chopped green pepper
1 medium-sized cucumber peeled and sliced thin

In a large bowl, dissolve gelatin in hot water. Add cold water, mayonnaise and lemon juice, mixing well. With a fork, break tuna into large chunks; stir in remaining ingredients; mix thoroughly. Pour into 6 individual oiled ring molds. Chill until firm. To serve, unmold on salad plates and fill centers with additional tuna. Garnish with crisp salad greens.

Stuffed Carrot Rings
Scrape medium-sized or large carrots and cut in half crosswise. Remove center from each carrot half with an apple corer. Fill with cheese spread. Chill in refrigerator. Slice in thin rings just before serving.

Tuna Scotch in Chafing Dish Is Delicous and Easy

Those Sunday night buffet suppers call for something just a little special in the way of good food. Whether or not you have a chafing dish, you'll want to try this delicious Tuna Scotch served over buttered toast. Add a generous portion of tossed salad to the serving platter for a well-rounded meal.

Tuna Scotch in Chafing Dish
(Makes 4-6 servings)
1 chicken bouillon cube
1/2 cup boiling water
4 egg yolks
1/4 cup sherry wine
1 tablespoon chopped parsley
1 tablespoon minced onion
1 cup heavy cream, scalded

Dash cayenne
1/2 teaspoon paprika
Salt and pepper to taste
1 7-ounce can solid-pack tuna, drained
1 3-ounce can mushroom caps, drained
12 fresh or frozen oysters, drained
Buttered toast

In the top pan of a 1-quart chafing dish (or double boiler), dissolve bouillon cube in boiling water. Beat egg yolks slightly with sherry; add parsley and onion. Gradually stir egg yolk mixture into bouillon and bring to a boil over direct heat, stirring constantly. Place over hot water pan; add scalded cream and seasonings. Cook 3 minutes, stirring constantly. Add tuna which has been broken into large pieces, mushrooms and oysters; heat thoroughly. Serve over buttered toast.

German Potato Salad

German potato salad is the sweet-sour kind made with vinegar and bacon, and served hot. Even though it's called potato salad, it by no means signifies it is a hot weather dish. One of our readers suggested adding ripe olive wedges to the usual ingredients. We did, and think they make a great improvement.

QUICK RAREBIT

Take 1 can of condensed tomato soup, 1 cup of grated American cheese, 1 cup of chopped ripe olives, salt and pepper to taste. Combine all ingredients and heat thoroughly over low heat. Serve over crisp crackers or toast.

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