



### Bake Your Own Cake, a Double Ring One, for That Informal Home Wedding Reception; It's Easy to Do

A double ring cake is delicate and lovely, a cake designed specifically for the bridal dinner, shower or small reception. For the Bridal cake which is always the center of attraction this double ring cake lends interest because it is different from the usual type of cake, yet it is very appropriate. Also, it symbolizes the marriage ceremony.

The recipe given makes a very fine grained and delicately flavored cake. It serves 25 to 30 people. The butter frosting enhances the flavor of the cake. It is very easy to decorate—even for the amateur—when a butter frosting is used. This type frosting spreads easily and attractively and can be used effectively with a cake decorating set. To give the bridal touch to the cake use tiny silver candy beads placed around the edge. Then place a miniature bride and groom

doll in the center of the cake. According to bridal party custom there is a difference when the groom doll is featured in the decorative plan. For a reception, bride and groom shower or bridal dinner when the groom is present too, use the doll couple. If the party is for the bride only, then just feature the bride doll.

Below is the recipe for making one of the rings for the cake. This cake can be made very successfully, too, with a white cake mix. Allow one box of mix for each ring. Two rings are needed for the entire cake. It is best to bake each ring mold separately.

**Double-Ring Wedding Cake**  
Serves 25-30. Recipe for one 10 1/2" ring mold. 350 degrees preheated oven—35 minutes.  
3 cups sifted cake flour  
4 teaspoons baking powder  
1 teaspoon salt  
1/2 cup butter  
1 1/2 cups beet or cane sugar  
1 cup milk  
1/4 teaspoon vanilla

1/4 teaspoon lemon extract  
1/4 teaspoon almond extract  
5 egg whites, stiffly beaten  
Sift together flour, baking powder and salt. Cream butter and sugar until light and fluffy. Add flour to creamed mixture alternately with milk. Add flavoring and blend well. Fold in egg whites. Pour into ring mold.

This recipe makes one of the rings for the cake. Make the recipe again for the second ring. Do NOT try to double the recipe and make the both rings at once!

**How to Put the Cakes Together**  
When cakes are cool, place the side of one cake over the side of the other far enough so that a small space appears in the center. Mark the lower cake when the top one overlaps and cut out the two pieces in the lower ring. Place the cake on a flat serving platter when fitting them together to keep the cakes level. Place the cut ring on platter after cutting the two pieces out. Then

fit the whole ring into the cut ring. Take the small curved piece from the cut ring and fit it into the center of the whole ring to make the bottom ring look complete. Frost the cake with butter frosting.

**Butter Frosting**  
1 cup butter  
2 pounds sifted confectioners' sugar  
1/2 teaspoon salt  
2 egg whites, unbeaten  
3 teaspoons vanilla extract  
1 teaspoon almond extract  
1/2 teaspoon lemon extract  
4 tablespoons light cream (approx.)

Let butter stand at room temperature until soft enough to cream easily. Gradually add about one-half the sugar, the salt, egg white and flavoring extracts. Beat until creamy and smooth. Add remaining sugar, a little at a time. Gradually add enough cream to make frosting a consistency which can be spread smoothly without running off the cake.

### Shortcake But Now a Striped One

One of America's top-ranking desserts—strawberry shortcake served up in a new and different style. The enriched biscuit dough is spread in a baking pan then striped with luscious ripe red berries, generously sweetened with either beet or cane sugar, then the baking!

**Striped Short Cake**  
2 cups strawberries, washed and hulled  
1 cup beet or cane sugar  
2 teaspoons cornstarch  
1 1/2 cups sifted all-purpose flour  
3 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup shortening  
1 egg  
1/2 cup milk  
1/2 cup whipping cream  
Crush strawberries with 1/2 cup of the sugar. Measure 1/4 cup of the sugar berries into a saucepan; stir in cornstarch and cook over medium heat until thickened and clear, stirring constantly. Remove from heat; chill.

Sift flour, baking powder, salt and the remaining 1/2 cup sugar into a mixing bowl; cut in shortening until very fine. Beat egg and combine with milk; add, all at once to flour mixture, stirring lightly with fork to make soft dough. Spread evenly in oblong cake

### Flavor Does A Lot When Appetite Fails

Creating a festively different dessert to top off a meal is never a homemaking pleasure when the weather is willing. Yet, with the simple addition of flavor even simple fare can quickly be lifted out of the every-day category to tempt heat-jaded appetites.

Best of all, the following suggestions can be made at your leisure and stored in the refrigerator until ready to use.

**Coronet Fruit Compote**  
Place diced fresh pineapple, peaches, pears or berries in a bowl. Cover with two parts sugared juice and one part brandy. Marinate overnight in refrigerator. Just before serving, place in sherbet glass, add brandied juice and pour two

pan (13x9 1/2 x 2 inches). With the back of a teaspoon make five deep diagonal grooves on top; fill grooves with the remaining sugared berries.

Bake in a moderate oven (375 degrees F.) 30 minutes or until top is golden brown.

Serve warm with sauce made by combining thickened chilled strawberry mixture and cream, whipped until stiff. Serves 8.

teaspoons ice cold ginger ale over each portion.

**Cornet Surprise**  
Place seedless raisins in bowl, add two jiggers brandy and soak overnight in refrigerator. When ready for dessert, slice plain or sponge cake thin, add raisins to can of sweetened applesauce. Cut into portions and serve as is or with whipped cream.

**Coronet Branded Peaches**  
1 pint water  
3 pounds sugar  
4 pounds peeled peaches  
Brandy  
Dip peaches in boiling water for five minutes for easy skinning. Cook in sugar and water syrup gently until tender. Lift carefully into sterilized jars. Measure remaining syrup and add 1 pint brandy for each quart of syrup. Cover lightly and bring to boil. Pour over fruit in jars and seal. Store in refrigerator until needed and serve plain or with vanilla ice cream.

### Coffee Bars Good As Cookie Addition

The flavor and aroma of coffee is always enticing. And what could be more enticing when you're spending a day out-of-doors than a thermos of piping hot coffee and a tasty bar-type cookie to nibble on? "Coffee Bars" are perfect for just such an occasion for they are easy to make, easy to pack. The bare delicately flavored with powdered coffee have 1/2

a cup of raisins to give them chewy goodness.

**Coffee Bars**  
1/2 cup seedless raisins  
1/4 cup shortening  
1/4 cup brown sugar (packed)  
1 egg  
1/2 cup sifted all-purpose flour  
1 teaspoon powdered coffee  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/4 teaspoon cinnamon  
Rinse raisins, cover with hot water and let stand while mixing batter. Cream shortening and sugar together. Add egg and beat well. Sift together flour, coffee, salt, baking powder and cinnamon. Blend into creamed mixture. Stir in well-drained raisins. Turn batter into greased 9-inch square pan. Bake in moderate oven (350 degrees F.) 30 minutes. Cool in pan. Cut into bars. Makes about 32 bars.

Some of the extinct Moas, a New Zealand bird, were 12 feet tall.

**LOCKER BEEF**  
U. S. Federally Graded  
State Inspected  
1/2 or Whole  
**28** lb.  
SALEM MEAT CO.  
1325 So. 25th Ph. 3-4858

# ONE-STOP food center

**CLOROX** 1/2 gal. 29¢  
**White Star TUNA** Bite Size 1/2's 33¢  
**Lindsay RIPE OLIVES** Tall Cans 19¢  
**All Pure MILK** 2 for 25¢

<b>SUGAR</b> Spreckels Fine Granulated 10-lb. bag 99¢	<b>MARGARINE</b> Tastewell Cubed, Colored 4 lbs. 79¢
<b>RICE</b> M.J.B. Quick Cooking 2 pkgs. for 25¢	<b>TOILET TISSUE</b> Royal Arms Brand 6 rolls 39¢
Plus Free 10¢ Coupon in Each Package	<b>RINSO</b> Large size 30¢
<b>BABY FOOD</b> Gerber's & Heins 4 cans for 35¢	<b>LUX TOILET SOAP</b> 3 for 25¢
<b>GERBER'S TEething Biscuits</b> 10 Individually Wrapped Biscuits 23¢	<b>Lifebuoy</b> Reg. 3 for 25¢
<b>ZEE PAPER NAPKINS</b> 80-count pkg. 9¢	<b>SPRY SHORTENING</b> 3-lb. can 93¢
<b>DOG FOOD</b> PLEASE BRAND 3 tall cans 25¢	<b>HEINZ MACARONI</b> Buffet Tin 10¢
Lemon, Strawberry, Orange, Raspberry, Lime	<b>Mission Macaroni</b> 24-oz. pkg. 29¢
<b>JELLO</b> 3 pkgs. for 25¢	<b>Sunshine Hi-Ho Crackers</b> 1-lb. pkg. 31¢

**FREE** of extra cost  
trial-size bottle of Johnson's NEW **JUBILEE KITCHEN WAX**

**Magic blend of detergents and wax for costly kitchen equipment**

There's no easier way to keep your kitchen spotless! Just wipe Jubilee on with a damp cloth. Fingerprints, dirt, greasy cooking films disappear. Then buff lightly and you leave a lustrous, protective coat of wax. Jubilee Kitchen Wax is the quick, safe way to clean your refrigerator, range, cabinets, woodwork and walls—almost everything in your kitchen but the floor!

...when you buy Johnson's **HARD GLOSS GLO-COAT** (either pint or quart)

**JOHNSON'S HARD GLOSS GLO-COAT FOR ALL FLOORS Self Polishing**

**Its harder, brighter shine puts an end to scuffed-up floors!**

Never before has there been a floor polish like this! Without any buffing, Hard Gloss Glo-Coat gives floors a brilliant shine—and the shine is so super-hard it doesn't get a scuffed-up look after weeks of wear. That means you don't have to polish floors nearly so often. Floor cleaning is far easier too!

Get this 2-in-1 package at your dealer's right now!

## VEGETABLES

Extra Large **LEMONS** For that cool drink doz. 39¢  
Fresh Driscoll **Strawberries** Large red 27¢  
Solid Snobby **LETTUCE** Large heads lb. 10¢  
**Gr. Peppers** For added flavor 23¢

## MEATS

Rolled, Boneless Prime **Rib Roasts** Lb. 79¢  
Lee's High Quality **Fryers** 1 lb. 10-oz. min. wt. Each 98¢  
Assorted **Luncheon Meats** 1/2 lb. 59¢  
Pure Lean **Ground Beef** 3 lbs. 1.00  
**LAMB** Leg Chops 1 lb. 69¢ Sh. Roast 1 lb. 15¢

U. S. No. 1 Deschutes **SPUDS** SMOOTHIES 10-lb. Mesh Bag 49¢

# Elmer's PARK 'N' MARKET

MEAT • BAKERY • VEGETABLES • LOCKERS  
3025 Market St. at Park Avenue  
Late 01 Free Parking Space