

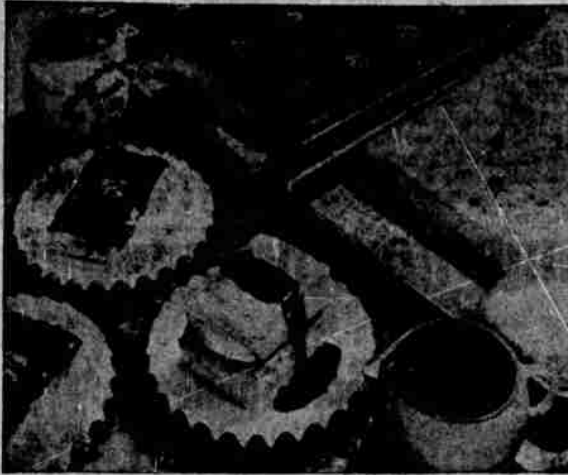
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Families Gather on Memorial Day; Picnic Season Due Soon

Decoration Day Usually Marks Start of Annual Picnic Season; Get Ready!



Cake Baking Easy—So you're the cake maker for the crowd and you have the problem of transporting the picnic or "sociable" cake from here to there. "It's no problem at all when you bake in casserole or good-sized pan; carry and serve like this.

By ZOLA VINCENT
(Food Writer)

Decoration day, or Memorial day, and the beginning of the picnic season seems an ideal time to talk about cake baking and cake transportation. From now on, we west coasters picnic both early and late; at noontime and far into the twilight. Both family and friends are happily fed out-of-doors . . . in our own yards or in other people's yards or picnic grounds.

For serving at home or elsewhere here are fine ideas to delight family, guests and "the committee on eating arrangements."

This dessert treat combines flavors of fresh orange and semisweet chocolate topping. Cake can be iced with delicious chocolate frosting or cake can be topped with ice cream and sauced with same chocolate; difference is in amount of milk used. Orange Cake:

Orange-Chocolate Cake
3 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
¼ cup shortening
1 cup beet or cane sugar
3 eggs
¼ cup orange marmalade
2 tablespoons grated orange rind
1 cup orange juice

Sift flour with baking powder and salt. Cream shortening, add sugar gradually, blending together until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in marmalade and orange rind.

Add flour alternately with orange juice, mixing well, ending with flour. Turn batter into well greased pan, 10 by 15 by ¾-inch. Bake in moderate oven, 350 degrees, 30 minutes. Cut cake in squares, top with slice of ice cream and serve with chocolate sauce or frost cake with chocolate frosting. Makes 24 squares.

Chocolate Frosting or Sauce

1 package semi-sweet chocolate
2 tablespoons butter or margarine
1 cup sifted confectioners' sugar
3 to 4 tablespoons hot milk (for frosting) or ½ cup hot milk (for sauce)
1 teaspoon vanilla
1 teaspoon vanilla

In top of double boiler put semi-sweet chocolate and butter. Heat until melted and mix until smooth. Remove from heat. For frosting, add milk and sugar alternately, adding enough milk to make spreadable consistency. Stir in vanilla. For sauce, increase milk to ½ cup. Makes frosting for topping 10x15 inch cake or 1 ½ cups chocolate sauce.

Chocolate Casserole Cake
You bake this sweet, dark and handsome chocolate cake in a 2-quart heat-resistant glass casserole. Cool and frost it. Lid goes on and off you go with no casualties.

Combine ½ cup shortening (at room temperature), 1 teaspoon vanilla and 1 ½ cups beet or cane sugar (whatever you have in the sugar canister; both give identical results), and 2 eggs. Beat together for about 3 minutes with electric or rotary beater. Add 3 ounces (squares) unsweetened chocolate that has been melted and cooled; beat until well blended. Combine 2 cups sifted cake flour, ½ teaspoon salt, 1 teaspoon baking soda and add to mixture gradually alternating with 1 cup milk, beating well after each addition; 4 additions of flour and 3 of milk does it.

Pour batter into greased and floured 2-quart round deep casserole. Bake in moderate oven, 350 degrees, 55 to 60 minutes or until wooden pick thrust in center comes clean. Remove from oven; set casserole on rack to cool. Frost with frosting recipe given today for Orange-Chocolate Cake or with other flavored frosting. Top with nut meats if you like.

shire sauce
Dash of tabasco
2 eggs
1 cup tomato juice
4 slices bread

Combine meat with onion and seasonings. Beat eggs and add tomato juice. Cube bread and soak in the liquid mixture. Beat well. Add to meat and mix lightly. Pack into 5x9 inch meat loaf pan and bake at 350 degrees for 1 ½ hours. Let loaf stand for 10 minutes; then drain off liquid and turn out of pan. Spread with catsup, hot tomato sauce, or barbecue sauce.

Vary the Meat. Use ½ pound ground pork shoulder, ½ pound ground veal and 1 pound ground beef . . . or use 1 ½ pounds ground beef and ½ pound ground bologna.

Vary the seasonings. Use dry mustard, thyme, horseradish or pickle relish.

Vary the liquid. Use catsup, chili sauce, tomato sauce or canned soups.

Vary the toppings. Spread loaf with chili sauce or thick barbecue sauce before baking.

Vary the shape. Bake meat loaf mixture in muffin pans or ring mold. Or shape into individual loaves.

Extra hints. For moist meat loaf, bake in a loaf pan; for a crustier, browner loaf, shape meat in loaf form in a shallow pan for good circulation of heat.

Stock Up Now for Picnic Time

Might as well start right now and put in a good supply of paper plates, paper cups and napkins for use all summer long. Nowadays paper plates are colorful and fancy as well as sturdy and practical; laminated, they're a vast improvement on plates of yesteryear. It is quite obvious that they save a vast amount of time and energy so we're not going to mention it.

It's a good idea to reserve a shelf for picnic supplies now. It will prove a joy for months to come. Staples handy to have on hand include canned meat spreads, canned meats to grill and serve with barbecue sauce, canned frankfurters to roast at a moment's notice, packaged potato chips and corn chips, jars of pickles, plenty of mustard and mayonnaise, assorted packaged cookies.

Ground beef, plentiful and low-priced will star at many a picnic in hamburgers, cheeseburgers, meat loaf, meat balls and casserole dishes. Better put in some frankfurters, too. Another good meat buy for summer months is a smoked pork shoulder butt, sometimes called a "cottage roll." Easy to prepare, easily sliced; fine hot or cold.

Cold cuts now come in amazing variety both in the meat section and in the canned foods section. Ideal for sandwich-making, they also go into many quick hot dishes. Keep sliced cold cuts in the refrigerator at all times; wrap in waxed paper or store in the wrappings in which purchased; use within a few days.

Fowl plentiful include turkeys for roasting and for frying; chickens for broiling and for frying. Consider poultry for one or more holiday meals.

Vegetable Buys
Potatoes and onions, flavored salad duo are plentiful, low-priced along with asparagus, cabbage, cauliflower, radishes, greens, lettuce, carrots and celery; all good salad makings.

Fruit Buys
Loose, local apples, white grapefruit lead with avocados, lemons, oranges, bananas in good supply. Strawberries, pineapples, pears are variable right now. Melons and cherries are increasing right along. Good marketing! Happy holiday!

Sugar-Crust Raisin Bar for Your Picnic

Warm weather brings picnics and they mean plenty of food to satisfy ravenous out-of-doors appetites. We like to plan foods that will give the cook a holiday, too. A dessert that goes over big is fresh fruit and these "Sugar-Crust Raisin Bars." The bars are the perfect picnic cookies since they taste extra good and are easy to pack. Bake the batter in a 9-inch square and carry it to the picnic that way. The bars are rich and delicious with flavorful raisins to help keep them fresh. They're wonderful to serve with cold refreshments during the summer months.

Sugar-Crust Raisin Bars
¼ cup seedless raisins
1 egg
½ cup brown sugar (packed)
½ cup melted butter or margarine
1 cup sifted all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
1 teaspoon vanilla extract

Topping:
2 tablespoons granulated sugar
½ teaspoon cinnamon
Rinse and drain raisins. Beat egg lightly and stir in sugar and butter. Sift together flour, baking powder and salt. Add to first mixture and blend well. Stir in vanilla and raisins. Spread in greased 9-inch square pan. Stir topping ingredients together and sprinkle over batter. Bake in moderate oven (350 degrees Fahrenheit) about 25 minutes. Cool. Cut into bars. Makes about 24 small bars.

For the Children

Here's one for the kids. Cook rice in milk in a double boiler. Serve hot and crown with tiny flecks of butter, brown sugar and chopped walnuts. 'Tis a good dessert with stick-to-the-rib qualities.

Chocolate Coated Pineapple Chunks

Chocolate coated pineapple chunks have a wonderful fruity flavor and all you have to do is blot drained pineapple on paper towels to remove excess moisture. Then melt dipping chocolate over hot, but not boiling, water. Drop in the golden pineapple chunks and using two forks, twirl until they are coated on all sides. Lift out and place on waxed paper until the chocolate is set.

Special 'Burger'

The teen-age crowd will give their stamp of approval to these moist and flavorful pineapple cheese-burgers. Broil hamburger patties as usual, then top with a ring of pineapple and a slice of cheddar or American cheese. Return to broiler just long enough to melt the cheese. Sandwich between split, toasted hamburger buns and serve immediately.

This Glace Pie Worth The Effort

A good peach pie is something to bring praise to your dinner.

Peach Glace Coconut Pie
1 package coconut cream pudding and pie filling mix
2 cups milk
1 baked 9-inch pie shell
½ package (3 ½ tablespoons) orange flavored gelatin
½ cup hot water
½ cup fruit juice and water
2 teaspoons lemon juice
1 cup drained sweetened slice fresh peaches
½ cup cream, whipped and sweetened

Combine pie filling mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool only about 5 minutes, stirring once or twice. Pour into pie shell. Place waxed paper on surface

Colorful Dessert

Cup cakes and ice cream make a pleasing dessert especially if the cup cakes are decorated attractively. Divide your butter cream icing into several parts. Flavor some grated orange rind, some with vanilla extract and some with melted chocolate. Frost cakes and decorate with halved and chopped walnuts. Pretty as can be!

of filling. Chill.
Meanwhile, dissolve gelatin in hot water. Add fruit juice and water and lemon juice. Chill until slightly thickened. Then fold in peaches.

Remove waxed paper from top of chilled pie. Spread gelatin mixture over filling. Chill until firm. Garnish with puffs of whipped cream and mint leaves.

*If desired, 1 box (12 ounces) quick frozen sliced peaches, thawed and drained, may be used. Or use drained canned sliced peaches.

Pineapple Nut Bread Is Good

Novelty fruit bread changes the humble sandwich into a glamorous treat whether the sandwich is jumbo size for the lunch box or dainty, bite size cut in fancy shapes for the tea tray.

Pineapple nut bread is easy and quick, sure in the making, and slices best when one day old. The technique for making this bread is the same as for muffins. Sift the dry ingredients together. Combine wet ingredients and add to the dry, stirring only to blend. Do not beat.

Pineapple Nut Bread
3 cups sifted all-purpose flour
¼ cup sugar
1 teaspoon baking powder
½ teaspoon salt
1 cup raisins
1 cup walnuts, coarsely chopped
1 egg, beaten
1 teaspoon vanilla

Try This Sandwich

Try this sandwich for lunch sometime: Toast one side of bread. Spread tuna salad mixture on untoasted side. Top with slices of processed American or Swiss cheese and broil until cheese is melted. Good for supper and late evening snacks, too.

2 tablespoons melted shortening
1 No. 1 flat can (1 cup) crushed pineapple, not drained
1 teaspoon soda
Sift flour, sugar, baking powder and salt into bowl. Add raisins and nuts.

Combine egg, vanilla and shortening; add to mixture. Dissolve soda in pineapple and s.d. Stir just until blended.

Pour into greased 8"x8" loaf pan and bake at 350 degrees (moderate oven) about one hour, or until done. Cool on rack.

Serve buttered, or spread with cream cheese.



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