

A Lady Baltimore Cake...

(AP Newsfeature)
This cake and frosting have been going steady for a long time. And it's no wonder—snowy frosting complements strawberry cake layers perfectly. They were made for each other.
One of the great desserts of the South, this fruit-filled delight is called "Lady Baltimore."

more." According to legend, it originated in Charleston, South Carolina, at the turn of the Century, and now holds a place of honor all over the country.
We don't mind saying that our up-to-date version of Lady Baltimore cake couldn't have a more heavenly, fluffy texture. A modern kitchen aid such as

the portable electric mixer shown in the accompanying photograph, does a lot to help a cook achieve this delightfully airy result. With the mixer, you can blend the shortening and sugar so harmoniously, beat up the whites to a peak of perfection, give the batter its final beating in a few minutes—and be sure of success.



Lady Baltimore frosting for Lady Baltimore cake.

Lady Baltimore Cake
Ingredients: 3 cups sifted cake flour, 3 teaspoons double-acting baking powder, ¼ teaspoon salt, 3 egg whites, ½ cup shortening (at room temperature), 1 ½ cups sugar, ½ cup water, 1 teaspoon vanilla, ¼ teaspoon almond extract, ¼ cup milk.

Method: Sift together the flour, baking powder and salt. Beat egg whites in small bowl at high speed until stiff but not dry. In another bowl beat shortening and sugar together at high speed until fluffy. Add water, vanilla and almond extract; beat at high speed for 1 minute (mixture will look curdled). Working quickly, add flour mixture and milk alternately while beating at low speed for 2 to 3 minutes. Fold in beaten egg whites and pour into two 9-inch round cake pans that have been greased, lined with waxed paper, and the paper greased. Bake in moderate (375 F.) oven 25 to 30 minutes or until cake tester inserted in center comes out clean. Allow cake (in pans) to stand on cake racks 5 minutes. Turn out on racks and remove paper. Cool completely before filling and frosting with Lady Baltimore Frosting.

Lady Baltimore Frosting
Ingredients: 1 ½ cups sugar, ½ cup hot water, ¼ teaspoon cream of tartar, ¼ teaspoon salt, 4 egg whites, 1 teaspoon vanilla, ¼ teaspoon almond extract, ½ cup finely chopped figs, ¼ cup chopped raisins, ¼ cup finely chopped pecans.

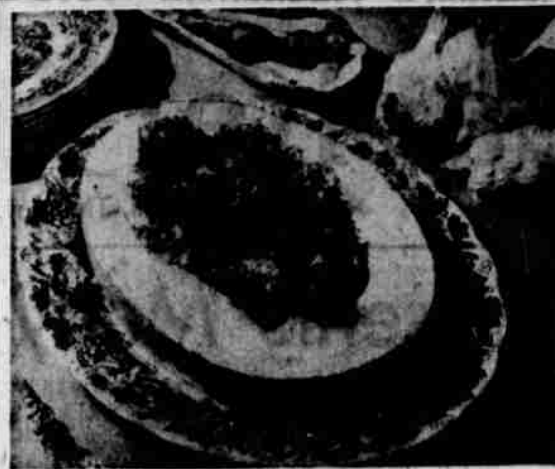
Method: Stir sugar, water, cream of tartar and salt together in saucepan. Cook to 260 F. or until a small amount of the mixture forms a hard ball in cold water. Beat egg whites at high speed until stiff but not dry. Add vanilla, then gradually pour in sugar syrup while beating at high speed until frosting forms stiff peaks—about 5 minutes. Mix almond extract, figs, raisins and pecans, fold into one-fourth of frosting. Use as a filling between cake layers. Frost top and sides of cake with remaining frosting.

Summer Salad In Aspic

If potato salad's a hot weather standby in your household, perhaps you'd like to do something a wee bit different with it. How about making it the basis for a jellied ring mold flavored with chicken bouillon? Here's a really cool main dish on a platter, dressed up to delight summer guests if you have them, and guaranteed to satisfy hearty appetites.

Potato Salad in Chicken Aspic

1 envelope unflavored gelatin
¼ cup cold water
2 cups hot chicken bouillon
½ teaspoon Accent
Few grains nutmeg
1 cup potato salad
½ cup diced cucumber
3 hard-cooked eggs, chopped
1 tablespoon cut chives
1 tablespoon diced pimiento
Soften gelatin in cold water; dissolve in hot chicken bouillon; add Accent and nutmeg. Chill until consistency of unbeaten egg white. Fold in remaining ingredients. Spoon into oiled ring mold; chill until set. Unmold. Fill center with salad greens. Serve with mayonnaise. Serves 4.



Nectar Pudding Made With Tapioca

If your children like tapioca here's a special treat for them in "Nectar Tapioca Pudding." Use quick-cooking tapioca and apricot whole fruit nectar as the base. Chopped cooking apple contributes a second fruit flavor and chopped blanched almonds add crunchiness to the smooth-textured tapioca. Topped with whipped cream and a maraschino cherry it's wonderful company fare—easy, but oh-so-good.

Nectar Tapioca Pudding

1 ½ cups apricot whole fruit nectar
½ cup granulated sugar
½ teaspoon grated lemon rind
¼ teaspoon salt
¼ cup quick-cooking tapioca
1 cup finely chopped cooking apple
¼ cup chopped nuts
1 tablespoon lemon juice
Whipped cream
Maraschino cherry halves
Combine nectar, sugar, lemon rind, salt and tapioca. Cook and stir until mixture boils briskly (about 5 minutes). Add apple and continue cooking 5 minutes longer. Remove from heat and stir in almonds and lemon juice; chill. Serve with whipped cream and cherry topping. Serves 4.

Filled Cookies

Fruit-filled cookies have been popular since the days of the wood stove. Here's the way to do them nowadays. Shape a rich cookie dough into small balls and make a depression in each with handle of small knife. When cookies are baked, fill with a prune filling made in the proportions of 1 cup cooked pitted prunes to ¼ cup sugar.

Hot Stuffed Rolls

A favorite for Sandwich Month in August are these hot stuffed rolls. Split 6 finger rolls lengthwise and hollow out centers. Fill with a combination of ½ cup of grated cheese, 1 (4½-ounce) can chopped ripe olives, 1 sliced green onion and ½ cup mayonnaise. Cover with top half and bake in slow oven about 20 minutes until filling begins to melt.

Chicken Salad Always A Summer Time Favorite

Summertime is chicken salad time. Make it often but make it easy on yourself by using canned boned chicken.

This Sunset Chicken Salad will keep your hubby happy because it's not only cool and pretty to look at but it's heavy on the meat, the way men like them. It's a recipe that keeps the budget happy, too, by calling for flavorful potato chips or corn chips instead of nuts.

Sunset Chicken Salad

2 5-ounce cans boned chicken or turkey, cubed
½ cup diced celery
½ cup chopped green pepper
2 teaspoons minced green onion
1 tablespoon vinegar
½ cup mayonnaise
1 cup crushed potato chips or corn chips

Just toss together all ingredients except chips. Chill. Toss in chips and serve on crisp lettuce. Garnish with slices of melon and strawberries. Makes 3 to 4 servings.

Tomato Turkey Salad

1 5-ounce can boned turkey
1 cup chopped celery
3 tablespoons French dressing
¼ teaspoon curry powder
1 teaspoon grated onion
3 large tomatoes
1 cucumber, sliced

Toss boned turkey lightly with celery, French dressing, curry and onion. Cut tomatoes almost through into six sections. Fill each tomato with the turkey salad and insert cucumber slices between tomato wedges. Makes 3 servings.

Chicken Rice Salad

2 cups cooked cold rice
½ cup chopped green pepper
1 teaspoon grated onion
2 5-ounce cans boned chicken or turkey
¼ cup French dressing
2 dashes Tabasco
2 hard-cooked eggs, shelled

1 tablespoon mayonnaise
½ teaspoon prepared mustard
1 tablespoon pickle relish
Salt to taste

Combine rice, green pepper, onion, boned chicken, French dressing and Tabasco in bowl. Toss lightly, chill overnight. Before serving, cut eggs in quarters. Combine yolks in a small bowl with remaining ingredients. Fill egg whites. Arrange lettuce in a bowl and mound rice mixture in center. Arrange stuffed eggs on top. Makes 4 servings.

SUMMER FARE
...meal planning's a "breeze" with

Porter FRIL-LETS
FRESH-EGG NOODLES

COOKING TIME
6½ MINUTES

Economical, delicious, healthful, nourishing... and so easy to prepare. ASK YOUR GROCER for these Porter products, too: Saladettes, Midget Sea Shells, Kurio-O Noodles and Lasagne.

The Noodle that won't slide off the fork

RANDALL'S

1288 STATE ST.
PHONE 3-6489

Believe Me LADIES... HERE'S Where I Really SAVE MONEY



Buy Locker Beef Now! We recommend the purchase of Fine Eastern Oregon Hereford Beef at this time because the price is definitely right and the quality is good. The U.S. Department of Agriculture recommends your storing of foods for the freezer for the same reason. We accept and pass on to you the recommendations of the U.S. Department of Agriculture because it is sound judgment to purchase your meats and other foodstuffs at a seasonally low price and store them for use at a later date when the market might normally be higher. We offer you this opportunity to buy meats not only at a seasonally low price, but with a large wholesale discount besides. Whether you wish a quarter or a half of Beef or any number of retail cuts, we know we can save you money. Our price, quality considered, is the best in the State of Oregon. The weight is guaranteed to be honest and you will find our service to be courteous and helpful. Any of our retail cuts double wrapped for your locker Free! Plan to buy a week's supply. Shop Randall's Market and Save!

NEW LOW PRICES ON LOCKER BEEF

Best selection of Fancy Eastern Oregon Hereford beef. Don't fail to take advantage of these prices. Convenient credit may be arranged. Nothing down — a full year to pay.

Half or Whole	Front Quarter	Hind Quarter
28½¢ LB.	23½¢ LB.	33½¢ LB.

ROUND STEAKS Lb. 49¢

BONELESS NEW YORK CUT LB. 59¢

SIRLOIN TIP ROAST OR STEAK lb. 53¢

BEEF TENDER LOIN LB. 89¢

FRESH BEEF HEARTS LB. 29¢

COUNTRY STYLE SAUSAGE LB. 29¢

Fresh Ground Beef LB. 29¢ Lean Short Ribs . . . LB. 17¢

Fresh Ground Round LB. 49¢ Lean Beef Cubes . . . LB. 49¢

Fancy Eastern Oregon Hereford Beef ROAST Lb. 33¢ Beef STEAK Lb. 43¢

Baby Beef LIVER Lb. 39¢ Fresh Beef TONGUES Lb. 29¢

Deep Sea Crab lb. 45¢

FRESH SALMON By the Piece . . . lb. 39¢

FRESH SALMON Whole Fish . . . lb. 33¢

FRESH Chinook Salmon Sliced lb. 69¢

FRESH SLICED HALIBUT lb. 49¢

FRESH FILET OF RED SNAPPER . . . lb. 39¢

Kipped Salmon Tips lb. 49¢

By the Piece LING COD lb. 29¢

FRESH FILET OF SOLE lb. 59¢

Monarch
DICED BEETS

No. 2 Can **FITT'S FISH & POULTRY**
Phone 3-4424 — Free Delivery
216 North Commercial St.