

Honey Coffee Cake With Glamor



Two weeks ago a honey crisp coffee cake recipe proved of interest, unfortunately, somewhere along the line the amount of milk was left out. Here is a version of the recipe with picture of the cake:

The batter is a simple combination of standard cake ingredients. The glamour is provided by honey, shredded coconut and pineapple combined and spread over the batter before baking. A quick 35 minutes in the oven, and you have a golden brown, tender, light, tasty coffee cake to serve, hot from the oven.

Honey Crisp Coffee Cake

- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/4 cup shortening
- 1/2 cup sugar
- 1 egg

1/2 cup milk

- 1 cup sugar coated corn flakes
- 3 tablespoons soft butter or margarin
- 1/4 cup honey
- 1/2 cup shredded coconut
- 1/2 cup drained crushed pineapple

Sift together flour, baking powder and salt. Blend shortening and sugar; add egg and beat well. Stir in sifted dry ingredients alternately with milk, being careful not to overmix. Spread in greased 9x9-inch pan.

Crush sugar coated corn flakes slightly. Blend butter and honey; stir in shredded coconut, pineapple and flakes. Spread over batter. Bake in moderately hot oven (400 deg.) about 35 minutes. Yield: 9 3-inch squares.

Plan Gay Valentine Meal For Family; Easy to Do

By ZOLA VINCENT (Foods Writer)

With week-end entertaining centering on hearts and flowers and red and white color schemes, there's no reason why all of us, partying or otherwise, shouldn't have a more colorful and interesting food than usual. The children will love it. And papa will like a little pampering, too.

A centerpiece of "paper dolls" will make a gay conversation piece. Paper napkins and place mats or doilies or tablecloth will gaily dispose of the laundry problem and create atmosphere very inexpensively. Place cards and miniature bags of candy tied with red ribbons can serve as favors and also as mints for munching with the coffee service.

Or sprinkle bright red hearts, cupid and/or arrows cut from red paper over a snowy white cloth. Maybe use large hearts as place mats and cupid or arrows as place cards using white ink. Paper lace doilies make ideal favors for bouquets of all sizes.

Colorful Food Ideas
Any or all of the following menu suggestions can go a long way toward creating a festive occasion.

Beef Cuts Plentiful
The list of retail beef cuts numbers more than thirty. However, many homemakers ask for the same few cuts week after week. It's the wise homemaker who learns the beef cuts in her meat market. This not only is a way to add variety to her menus, but a way to aid her food budget also.

Croutons... Celery curls with pimiento cheese stuffing... Stuffed olives... Chicken or tuna short-cake with pimiento flecks... Tossed green salad with pink mayonnaise (just add a drop or two of red coloring)... Glazed cinnamon red apples with heart shaped cookies or Valentine cake... Red and white candy... Salted nuts... Valentine party drink... Or, if it is an ice cream party, strawberry or peppermint ice cream seems appropriate.

Sweetheart Cookies can be made from any cookie recipe and iced in white and red in any way that suits your fancy.

Heart-shaped Biscuits, perhaps with bits of pimiento or made with tomato juice in place of the usual milk can top any favored creamed chicken, shrimp or other dish.

Valentine Salad
Place border of thin strips of pimiento around bottom of heart-shaped (or other) molds. Place small heart cut from pimiento in center. Fix 1 box lime or lemon flavored gelatin according to package directions. When partly firm, add 1/2 cups cottage cheese, 1/2 cup chopped celery and a dash of salt; mix well. Fill molds with cheese mixture. Chill. When firm turn out on lettuce or other greens.

Ideal for children's and teenager's parties; also good as an appetizer passed in the living room before a grown-ups' dinner party. Recipe makes 4 tall glasses, 6 or 8 smaller ones. Combine package red cinnamon candies with 1/2 cup pineapple juice and heat until candies melt. Chill. Divide among glasses and finish filling with ice cold pale dry ginger ale. Stir gently to mix.
Pink Mayonnaise is easily made by adding a drop of red coloring or by combining mayonnaise and tomato paste in equal parts; with a dash of salt, pepper and paprika.

A Simple Valentine Day Cake

A package of graham crackers, some shredded coconut and whipped cream go into this super cake which you can ice with any flavored frosting or top with whipped cream as we did, with a real or artificial flower through center of a red paper heart allowing one for each serving.

Valentine Cake

- 1/2 cup sifted flour
- 2 teaspoons double-acting baking powder
- 1 8-ounce package graham crackers finely crushed (scant 2 cups)
- 1/2 cup shortening
- 1 cup sugar
- 3 egg yolks, unbeaten
- 3/4 cup shredded coconut, finely cut
- 1 teaspoon vanilla
- Milk (see below for amount)
- 3 egg whites, stiffly beaten
- 1 cup cream, whipped

*With butter, margarine or lard, use 1 cup milk. With vegetable or any other shortening, use 1 cup plus 2 tablespoons milk.

Sift flour once, measure, add baking powder and sift again. Add graham cracker crumbs. Cream shortening; add sugar gradually and cream together until light and fluffy. Add egg yolks and beat well. Add coconut and vanilla and mix thoroughly. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Fold the egg whites quickly and thoroughly.

Turn into two round 8-inch layer pans, 1 1/2 inches deep which have been lined on bottoms with paper. Bake in moderate oven, 375 degrees, 30 minutes or until done. Cool. Split each cake layer and spread whipped cream between layers and on top. Sprinkle with additional coconut, if desired.

To decorate, as mentioned before, we placed a small flower through paper hearts. Very festive! Very good!

Mince-meat Drop Cookies Delicious

When the cookie jar shows need of a refill, here's a cookie you'll want to bake—Mince-meat Cookies. It's an easy and quick recipe for these cookies are of the handy drop variety. They're prepared with the economical shortening, lard, so they will stay fresh tasting for days.

Mince-meat Drop Cookies

- 3/4 cups sifted flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1 cup lard
- 1 1/2 cups brown sugar
- 3 eggs
- 1 1/2 tablespoons hot water
- 1/2 cup chopped pecans
- 1 1/2 cups or 1 nine-ounce package dry mince-meat
- 2 tablespoons vanilla

Sift flour with soda and salt. Cream lard and sugar thoroughly. Add eggs and beat. Add water. Combine pecans with flour mixture. Break up mince-meat and add alternately with dry ingredients to creamed mixture. Add vanilla. Drop from a teaspoon onto a cookie sheet. Bake in moderate oven (375 degrees F.) for 15 minutes.

Glaze for Ham Loaf

Wondering what to serve a crowd? Or what to have for dinner today with enough left over for tomorrow? You can't go wrong on this. Pork shoulder and ham are ground together, given an orange glaze.

Upside Down Loaf

1 1/2 pounds lean pork shoulder, ground
1 1/2 pounds smoked ham, ground
2 cups milk
2 eggs, beaten
1 cup premium cracker crumbs
or 1 1/2 cups soft bread crumbs
1/2 teaspoon pepper

Combine all ingredients in order given and line pan with this glaze: Spread 1/2 cup brown sugar and 1/4 cup soft butter or margarine evenly in shallow baking pan. Cover with orange slices. Place ham mixture over fruit and press down evenly into a thin loaf. Bake in moderate oven, 350 degrees, about one hour. Turn upside down on chop plate. Serve in squares. Reheat if served second time.

Party Time Noodles

Puppy seed noodles are a party-time dish. Cook an 8-ounce package of noodles as directed. Combine 1/4 cup each chopped or slivered roasted almonds and butter with 2 teaspoons poppy seeds. Toss lightly with the hot drained noodles.

Limas Economical

Ease your food-budget by serving economical and nutritious dry limas as the mainstay of thrifty menus. Cooked limas baked in a creamy pimiento cheese sauce hits the spot on a cold day.

Tips Given on Freezing Meats

Are you making the most of your home freezer? It's wise to buy foods when you can take advantage of special prices. Today with plentiful supplies of beef coming to market, you'll wisely add to your freezer a quantity of beef cuts.

When packaging meat for freezing, have it cut the right size for your family meals or for guest meals. Clearly mark each package accordingly so you quickly choose it from the freezer.

It's highly important that you wrap meat so that air cannot reach the meat surface. A number of wrappings on the market may be used. If you purchase meat from self-service market unwrap it, then place in regular freezing wrappings before freezing.

Frozen meat may be defrosted before or during cooking. If before cooking, defrost either in the refrigerator or at room temperature. Of course defrosting time depends upon the temperature and the size. Chunky pieces take a longer period than thin cuts. Wrapped frozen meat, likewise, takes longer than unwrapped meat.

When preparing a frozen roast you can estimate cooking time by allowing approximate-

ly 1/2 to 3/4 again as long as those which have been defrosted. Steaks or chops to be coated with batter or with crumbs should be defrosted before cooking. Thick frozen steaks and chops must be broiled more slowly than defrosted steaks or chops in order that the meat will be cooked to the doneness desired without becoming too brown on the outside.

This Peach Chiffon Pie Airy, Delicious

This luscious "Peach Chiffon Pie" is worth trying. The filling is airy as a cloud and with its pretty face of whipped cream, toasted almonds and garland of golden peach slices, it's sure to be the prima donna of any special dinner!

Peach Chiffon Pie

- 1 cup canned peach slices
- 1 envelope (1 tablespoon) plain gelatin
- 1 1/4 cups milk
- 2 eggs
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon almond flavoring
- 1 baked 9-inch pastry shell
- Whipped cream
- Canned peach slices for garnish

Maraschino cherries
Slivered toasted almonds
Drain peaches. Soften gelatin in 1/4 cup milk. Seal remaining milk. Beat egg yolks with sugar and salt. Pour scalded milk over beaten yolks and cook over hot water, stirring constantly until custard coats spoon. Blend in flavoring and softened gelatin. Chill until slightly thickened. Fold in stiffly beaten egg whites and peaches. Pour into baked pastry shell and chill until firm. Spread with whipped cream and top with wreath of peach slices, maraschino cherries and slivered toasted almonds.

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