



KEEPING HOUSE

by Norma Crane
FAMOUS HOME ECONOMIST

ICINGS—When you apply icings and frostings to cakes, don't dawdle—do it rapidly or it will begin to set and the frosting will have a worked-over appearance. Frost a two-layer cake by inverting the lower layer and spreading the frosting over it, then placing the upper layer (right side up) on top of it. Apply frosting to the sides of the cake and then heap the remainder on top, working it into swirls with the knife or spatula. If the frosting begins to "set" while you are still applying it, dip the spatula into hot water, shake off the excess water and then continue to spread. Save extra dish washing by putting four triangles of wax paper on your cake plate so that the broad sides of the triangles protect the outer edge of the plate from being smeared with frosting.

The points of each triangle should extend outside of the dish leaving square uncovered area in the center of the plate. Place the cake over this area and frost it as above. When finished, slide the wax paper out from under the cake. Behold—the dish is neat and clean and ready to place on the table. No handling or shifting it from one plate to another.

Recipe of the Week

Spley Cream Layer

- 1 package layer cake mix
- 1 teaspoon vanilla
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1/4 teaspoon ginger
- 1/4 teaspoon clove (ground)
- 1 envelope plain gelatin
- 1/4 cup cold water
- 1/2 pint heavy cream
- 1/2 cup confectioner's sugar
- 1 teaspoon almond extract
- 1 teaspoon vanilla

Add the flavoring and spices to the cake mix, then add other ingredients according to the directions on the package and bake. When the layers are cool, prepare the cream filling by soaking the gelatin in 1/4 cup cold water and then adding 1/4 cup of scalded cream. When well combined, stir in the remainder of the 1/2 cup of cream and chill until slightly thickened. Whip until it reaches spreading consistency. Sweeten

Sweet Pickle Publicity Story



Almost anywhere cucumbers are grown, when the cucumbers are ready to pick the farmer (or gardener) goes out and picks them and makes pickles out of them. Not so in Florida. When Florida's cucumbers are ready to pick, a couple of cuties in shorts and a guy with a camera go out and make publicity out of them. This is what happened at the Hialeah Park race track (of all places to grow cucumbers), in Miami; and the cuties they sent out are Betty Wagner, left, and Olga Petersen. The moral: Don't pickle your cucumbers; publicize them.

and flavor with confectioners sugar and vanilla and almond extract. Spread between the layers of cake and over the top. This may be served immediately or else put into refrigerator until serving time. Serves eight.

A LITTLE OF THIS AND THAT: Ever get a splinter of steel wool in your finger? Pretty painful, isn't it? You can easily eliminate this trouble by using a spring type clothes pin to grasp the steel wool pad. It acts as a handle and can be adjusted quickly when the pad becomes partially used or ready to discard. If you scorch part of a garment slightly while ironing, immediately sprinkle the area with water. Should the scorched spot still remain visible, it can usually be removed by soaking in lemon juice and then bleaching in the sun. However, a heavy scorch or burn generally cannot be remedied with much success. Keep the coffee pot sweet and clean by doing the following about once a month: Scrub the pot thoroughly inside and out, fill with water, add 1/2 teaspoon bicarbonate of soda and boil about five minutes. Rinse out and dry and you're ready for another de-

licious cup of the aromatic brew. **TIMESAVER TRICKS:** You will be able to keep parsley crisp and fresh for weeks if you cut it up with your kitchen shears, and store it in a tightly capped jar in the refrigerator. Patterns for two-piece outfits should be divided and put into separate envelopes marked "jacket" and "skirt." But the two envelopes back in the original pattern envelope and you can easily pick out whichever part of the pattern you may want to use again. Simplify your starching chores by keeping on hand a bottle of prepared starch solution. Just add it to the water, using the recommended amount for the desired stiffness.

You may like the looked of cooked French green beans best of all but they contain only half as much vitamin C as those cooked whole of in one-inch lengths.

The orchard fresh flavor of whole fruit nectars has made them famous the country over. They are made from tree-ripened apricots, peaches or pears and contain pulp as well as the juice of the fruit.

Crisp red apples are arriving in large quantities so we can fix yummy baked apples for dessert on coolish evenings. Stuff the apples with a mixture of chopped prunes, chopped almonds, brown sugar and a bit of grated orange rind before baking. Then serve while they're still on the warm side.

The art of cooking with herbs is fast regaining popularity. A good selection for the beginner to get acquainted with includes sweet basil, chervil, sweet majoram, thyme, rosemary and tarragon.

Juvenile Grange

Coquille Juvenile Grange No. 174 met September 24, 1948. The Grange was opened by David Morten, overseer, as the master was absent.

Master Robin Griffith, lecturer, James Brewster and assistant steward were absent.

Loren McNair and Bradley were obligated as new members of our Grange.

We are planning to have a Halloween party. We are going to see who has the best costume. A committee was appointed to find games to play that night.

Marilyn Morton, Reporter



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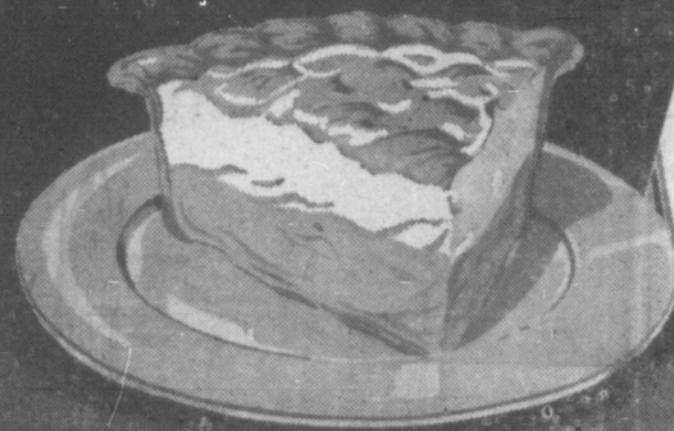
If you find the names of the different sizes of ripe olive, jumbo, colossal, giant, etc., a bit confusing, just remember that every jar or can has a drawing on its label showing the approximate size of the olives it contains.

Coquille Valley Sentinel

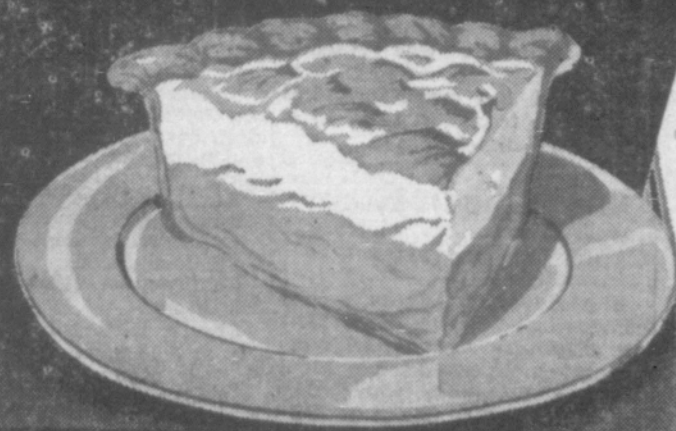
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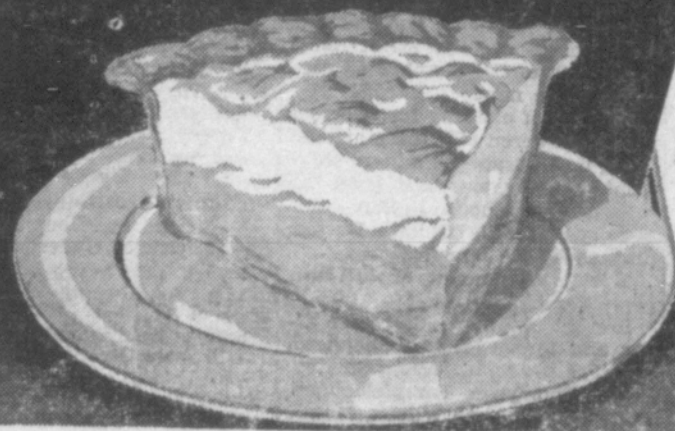
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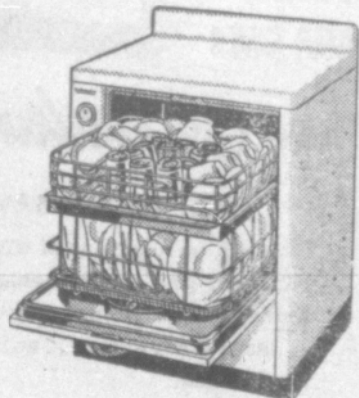
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