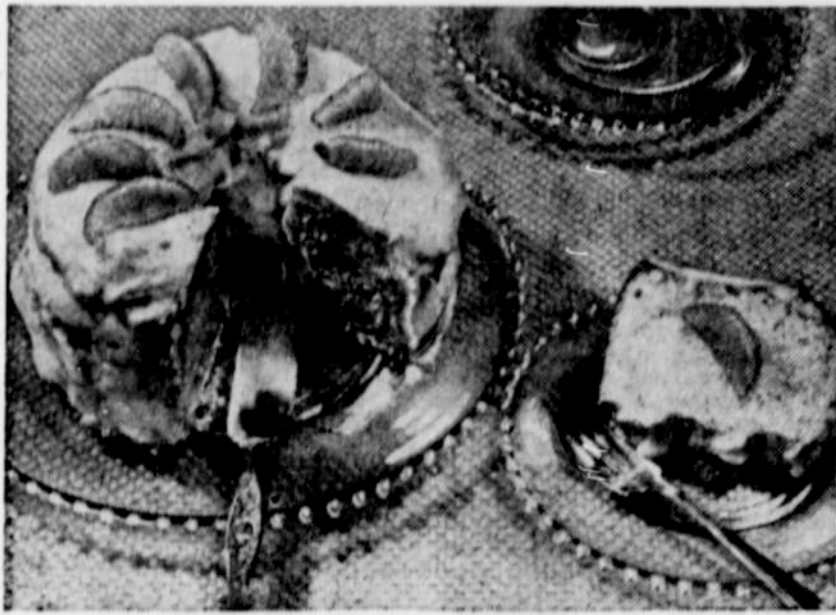


Household News

by Lynn Chambers



Luscious to Look At and Eat, too . . . Orange Sponge Cake (See Recipes Below)

Snacks, II

"What shall I serve to guests who drop in for an evening of bridge or for a chat?" This is a question I've heard many hostesses ask, especially often during colder weather when visiting time really comes into favor again. The answer is simple, for a delectable cake with steaming coffee or hot drink turns the trick.

Your guests will have finished their supper only a short time before, and since snacks do not come late in the evening, it is best to serve something not too heavy. Light cakes, preferably those with a touch of piquancy and tartness, fill the bill perfectly. These cakes may be baked in one of your not-so-busy moments to have on hand for just such an occasion.

Hot drinks are favorites in the chilling weather. If you like coffee, be sure to have quantities of the steaming beverage on hand. If you're on the lookout for new ideas, there are the hot fruit juice combinations which hit the spot. Either type of drink goes well with these dessert-like cakes.

Here's the first cake on our list. It's like spun gold in color with just the right tartness. You'll find that the navel oranges which peel and separate easily into sections will be perfect for decorating the cake as pictured above:

*Orange Sponge Cake.

- 5 egg yolks
- 1 1/4 cups sugar
- 1/2 cup orange juice
- 1/2 cup water
- 2 cups sifted flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 tablespoon grated orange peel
- 5 egg whites

Beat egg yolks, sugar and orange juice until light. Add water and beat 2 minutes. Add flour sifted with baking powder and salt. Beat 1 minute or until thoroughly blended into egg mixture, fold in grated orange peel and egg whites beaten stiff but not dry. Bake in 9-inch ungreased tube pan in a moderate (350-degree) oven 70 minutes. Invert pan until cake is cold. Remove. Cut in three cross-wise layers.

Gold Topping.

- 1/4 cup cold water
- 1 tablespoon gelatin
- 4 egg yolks
- 3/4 cup sugar
- 1 cup orange juice
- 1 teaspoon grated orange peel
- 4 egg whites
- 1/4 cup sugar
- Orange sections

Soften gelatin in water. Cook egg yolks, sugar and orange juice in top of double boiler until thick. Add gelatin and stir until dissolved. Add grated peel and cool mixture. Beat egg whites stiff, adding 1/4 cup sugar and fold into cooled orange mixture. Spread between layers and on

Lynn Says:

Hot mulled fruit juices lend tang to winter evening snacks. You can have hot mulled cider by heating the cider and adding 1 teaspoon whole cloves and 1 stick of cinnamon (tied in a bag) while the cider is heating.

Here's another mulled fruit juice served piping hot: Tie in a bag, 12 whole cloves, 1 3-inch stick of cinnamon, and 1 whole nutmeg. Empty a large can of apple juice and a 12-ounce can of cherry juice in the saucepan and add spices. Heat, remove spices and serve. This recipe takes care of eight people.

Hot spiced lemon tea has lots of pick-up. Make it by pouring 5 cups boiling water over 6 teaspoons of black tea. Steep 5 minutes, then strain. Dissolve 1/4 cup sugar in 1/4 cup boiling water. Combine 6 tablespoons lemon juice, 1 teaspoon grated lemon peel, 1/2 teaspoon ground cinnamon and 1/4 teaspoon ground cloves, and add to hot tea. Serve at once, garnished with lemon slices. Serves 6.

Evening Snack Ideas

- *Orange Sponge Cake
- Coffee
- Mints
- *Gingerbread With Whipped Cream
- Hot Spiced Tea
- Salted Nuts
- *Orange Pumpkin Pie
- Hot Mulled Cider
- Chocolate-Covered Nuts
- *Lemon Cake-Pie
- *Mulled Fruit Juice
- Mixed Hard Candy
- *Recipe Given.

top of cake. Chill in refrigerator. Decorate with fresh orange sections just before serving.

Glenn from an excellent chef, this Lemon Cake-Pie is a good combination of a cream pie and cake. Because of the delicate lemon flavor it will prove interesting to serve for those evenings when friends just drop in for a bit. Made just according to directions, it's guaranteed to bring plenty of encores!

*Lemon Cake-Pie.

- 1 cup sugar
- 1 tablespoon butter
- 2 tablespoons flour
- 2 eggs
- 1 cup milk
- 1 lemon

Blend the sugar and butter, add beaten egg yolks, milk, flour and the juice and rind of the lemon. Fold in the stiffly beaten egg whites and pour into an unbaked pie-crust. Bake in a slow (325-degree) oven 35 to 40 minutes. The top will be like a sponge cake and underneath there's a soft, firm custard.

Pumpkin pie will never wear out its welcome if you serve it this way. It has extra zest because of the addition of orange juice:

*Pumpkin Pie.

- 3 eggs, slightly beaten
- 1 cup sugar
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/4 teaspoon cloves
- 2 cups cooked canned pumpkin
- 1 cup cream, rich milk or undiluted evaporated milk
- 1 cup orange juice

Mix sugar, spices, salt. Add slightly beaten eggs, pumpkin, cream or milk, and orange juice. Pour into an unbaked 10-inch pie shell. Bake at 450 degrees for 10 minutes, and then in a moderate (350-degree) oven for about 50 minutes or until knife comes out clean when inserted in filling. Serve with whipped cream garnished with grated orange peel.

Gingerbread is a favorite for after-dinner bridge type of entertaining. Gingerbread made with boiling water gives the cake a special kind of feathery texture which is certain to charm. Most of the time you like to serve gingerbread with whipped cream, but you can vary this if you add crushed peppermints to the cream before serving.

*Old-Fashioned Gingerbread.

- 1/2 cup boiling water
- 1/2 cup shortening
- 1/2 cup brown sugar
- 1/2 cup molasses
- 1 beaten egg
- 1 1/2 cups flour
- 1/4 teaspoon salt
- 3/4 teaspoon baking powder
- 1/4 teaspoon soda
- 1/4 teaspoon ginger
- 1/4 teaspoon allspice
- 1/2 teaspoon cinnamon

Pour water over the shortening and add sugar, molasses and egg. Add sifted dry ingredients and beat until smooth. Bake in a waxed-paper lined square pan in a moderate (350-degree) oven for 35 minutes. Cool before turning out from pan. For variation, 1 package of semi-sweet chocolate pieces may be added with the dry ingredients if a chocolate-flecked cake is desired. (Released by Western Newspaper Union.)



CREED FOR AN AMERICAN IN AN ALL-OUT WAR

I am through with compromise, halfway measures, crystal gazing and the idea that it's all done by mirrors.

I am finished with talk for talk's sake and the "that's under advisement" and "in due time the matter will be attended to" technic.

I have canceled my subscription to the theory that "it all comes out in the wash," even if you haven't thought to provide soap.

I believe in my country's capacity to triumph, despite its tendency to argue, muddle, procrastinate and compromise.

I believe the "Never say die" spirit of America will completely supersede the "What's in it for ME?" motif, and that it's about time.

I believe the Spirit of '76 will submerge the Spirit of Every Man for Himself, Every Politician for the Main Chance and Every American for Softer Upholstery.

I believe in the American Way and I now believe it is the way upward and forward and not just a circular path around the artificial rosebuds.

I believe the country is beginning to understand that sacrifice is not merely something done with a goat.

I believe that patriotism is something beginning to show in the deeds of Americans and no longer something that was the main concern of orators during a five-minute interval at national conventions.

I believe that "The Star-Spangled Banner" is now a song to stir every American to the depths, and no longer a number reserved in the main for special school exercises, army and navy activities and for musical comedy climaxes.

I believe that this is a war in which Americans see the issue more clearly than they have seen the issue in any war since 1776.

I believe that the hopes of Washington and Jefferson and Abraham Lincoln must triumph over the hopes of Hitler and Tojo and Mussolini.

I believe that the Bible must and shall triumph over Mein Kampf; and that the kindly figure of the Man of Galilee shall endure to guide the way of mankind long after the chest-thumping, plaza-strutting, dictatorial, microphone addicts and bullies have dwindled to the size of long-forgotten bacilli.

I believe there is more in the Constitution of the United States, the Declaration of Independence and the American Bill of Rights worth fighting for than in any goal or set of goals ever proclaimed by all the war lords of history.

I believe Uncle Sam is all the more inspiring and all the more indestructible through his sudden awakening to the valor of the Chinese, the incredible toughness of the Russians, the fortitude of the British and the fine qualities of all those nations with which he is now linked in one crusade.

I believe Americans can "take it as well as dish it out."

I believe they are going to prove it in a way that will win a new respect all over the face of this earth.

I believe there are reversals, hard blows and great sufferings for Uncle Sam ahead.

I believe he will toughen up and show that he is the Uncle Sam of Breeds Hill, "the rude bridge that arched the flood," Valley Forge, Ticonderoga, Princeton, Gettysburg, San Juan Hill, Manila Bay, Belleau Wood and Soissons.

I believe in America!

JOE LOUIS AND THE ARMY EXAM

Q.—Have you done much fighting?
A.—No, but what I've done has been effective.

Q.—Have you done any flying?
A.—Not since the first Schmeling bout.

Q.—Any experience in tank work?
A.—No, that was two other champions.

There is a difference of opinion in the dress industry over the reported plan to shorten skirts by way of saving fabrics. Maurice Rentner of the Fashion Originators guild says they can't be made shorter without becoming police court matters. But we think he is wrong. Skirts got so short around the time of the last war now and then a husband got mixed up and put one on as a wristlet.

The splendid work of the Dutch in the war brings back to mind an old song Dr. Fred Beck used to sing at the Grays' outings back home: "Those Dutch, they say, they ain't got no style—They got style all the while, all the while!"

A robber entered an office at Broadway and Forty-second street at high noon the other day and stole \$900. He was the only person in that area working at such an early hour.

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The oldest inhabitant had celebrated his hundredth birthday and the reporter of a local paper called on him for an interview.

"To what do you attribute your longevity?" the reporter inquired. The centenarian paused a moment and then, holding up his hand and ticking off the items on his fingers, began: "I never drank alcoholic liquors, or overate, and I always rise at six in the morning."

"But," protested the reporter, "I had an uncle who acted in that way, yet he only lived to be eighty. How do you account for that?"

"He didn't keep it up long enough," was the calm reply.



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