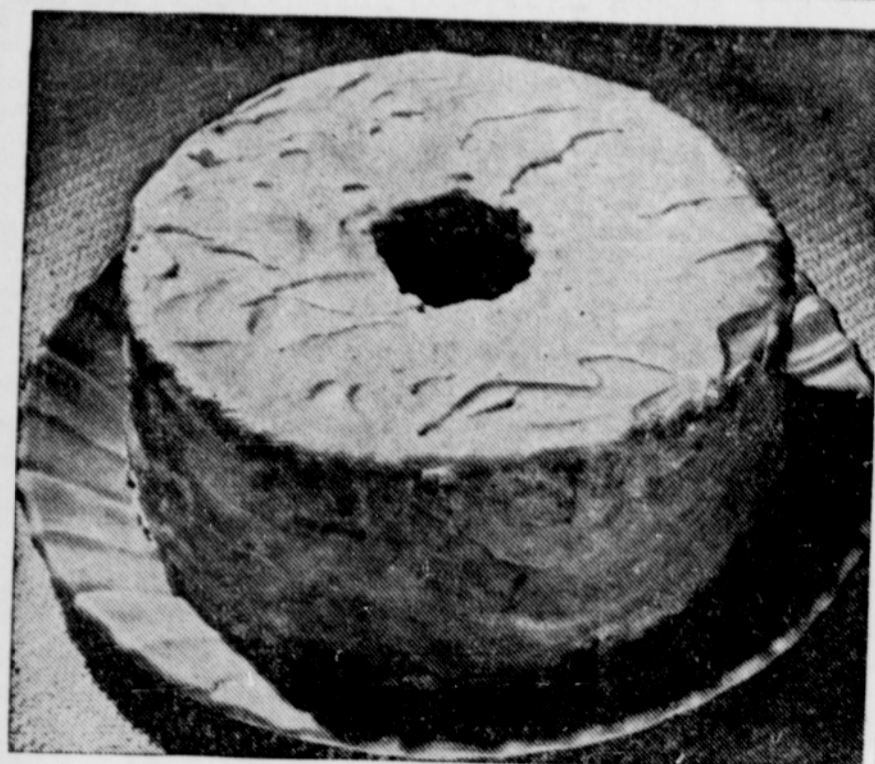


# HOUSEHOLD MEMOS... by Lynn Chambers



Let's Bake a Cake That's Feathery Light!  
(See recipes below.)

## Parade of Cakes

Now that the weather is cooler and we're spending less time out-of-doors, there's more call for mother's delicious cakes. A cake some- how seems to top off evenings at home perfectly when the youngsters have their school chums in for an evening or if guests drop in un- expectedly.

Week-ends, too, probably are full of light entertaining if the week is a busy one, and it's time the old custom of baking a cake on Satur- day afternoon were reinstated. Then, no matter who comes in that evening or stops for dinner or tea on Sunday, we have a cook's treat to set before them.

There are loads of cakes to please every palate, from feathery-textured spice cakes to delectable combina- tions of banana and pineapple cake, as well as spiced dark devil's food and light-as-down, delicate whipped cream cake.

First, let's start off with a hot milk cake, easy on the budget and easy to mix. Top it with a broiled icing.

### Hot Milk Cake.

- 2 eggs, well beaten
- 1 cup sugar
- 1 cup sifted cake flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup hot milk
- 1 tablespoon butter

Beat eggs until light and thick. Slowly add sugar and continue beat- ing until very light and thick. Sift flour, baking powder and salt. Fold into egg and sugar mixture all at one time. Melt butter in hot milk and fold into cake. The addition of the flour and milk should take no longer than one minute. Pour into a well greased pan and bake in a preheated, moderate (350° F.) oven for 30 minutes.

### Broiled Icing.

- 3/4 cup brown sugar
- 1/2 cup butter, melted
- 1/4 cup cream
- 1 cup coconut

Combine ingredients, blending well. Frost cake and return to hot oven or broiler just long enough to brown.

### Banana Cake.

- 1/2 cup butter
- 1 1/2 cups sugar
- 1 cup banana, mashed
- 1/2 cup dates, chopped
- 1 cup crushed pineapple, drained
- 2 cups cake flour
- 1/2 teaspoon soda
- 1 teaspoon baking powder
- 1/2 cup nutmeats
- 1/2 cup sour milk

Cream sugar and butter thorough- ly. Add bananas, dates, pineapple, and blend thor- oughly. Sift dry ingredients three times and mix in nuts; add alternately with sour milk. Bake in a moderate (350° F.) oven for 35 to 40 minutes. Frost with caramel icing:

- 1 1/2 cups dark brown sugar
- 1 1/2 cups granulated sugar
- 1 1/2 cups milk
- 2 tablespoons butter

Combine sugars and bring to a



## LYNN CHAMBERS' MENU

- Broiled Sweetbreads with Bacon
- Pineapple Garnish
- Broiled Tomatoes
- Potatoes Au Gratin
- Whole Wheat Muffins
- Whipped Cream Cake
- Beverage

\*Recipe given.

boil with the milk, stirring gently. Boil without stirring until 232° F. or the soft ball stage. Add butter, re- move from heat and cool to luke- warm. Beat until thick and creamy and of a consistency to spread.

### Chocolate Potato Cake.

- 3/4 cup butter or substitute
- 2 cups sugar
- 4 egg yolks, beaten
- 2 cups cake flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1 cup milk
- 1 cup hot mashed potatoes
- 2 squares chocolate, grated
- 1 cup walnuts, chopped
- 4 egg whites
- Rind of 1 lemon, grated

Cream sugar and butter; add egg yolks. Add sifted dry ingredients alternately with milk. Then add lukewarm pota- toes to which the chocolate has been added and allowed to melt, and the walnuts. Fold in beaten egg whites and lemon rind. Bake in layers or in a flat loaf tin in a moderate oven for 35 to 45 min- utes.

### Spiced Devil's Food.

- 1/2 cup butter
- 1 cup sugar
- 2 eggs, well beaten
- 1 square chocolate, melted
- 1 1/2 cups cake flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 3/4 teaspoon cloves
- 1 cup milk

Cream butter and sugar thorough- ly, add eggs and chocolate. Add sifted dry ingredients alternately with milk. Bake in buttered pans in a moderate oven for 30 to 40 minutes. Frost with mocha icing:

- 2 cups sifted confectioners' sugar
- 3/4 cup butter or substitute
- 4 tablespoons cold coffee
- 1 square chocolate, melted

Cream together butter and sugar; add melted chocolate and coffee. Beat until smooth and of a spread- ing consistency. Spread in between layers, on top and sides of cake. Sprinkle with chopped nuts.

### \*Whipped Cream Cake.

- 1 cup whipping cream
- 2 eggs, well beaten
- 1 cup sugar
- 1/2 teaspoon lemon extract
- 1/2 teaspoon vanilla
- 1 1/2 cups cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Whip cream until it holds shape, then fold in eggs and sugar, mix- ing lightly. Add lemon extract and vanilla. Add sifted dry ingredients. Bake in two buttered layers in a moderate (375° F.) oven for 25 to 30 minutes. Put together layers with additional whipped cream.

Released by WNU Features.

Ham 'n cornbread go a long way toward making any meal a suc- cess. Add finely diced ham to corn- bread batter before baking. Serve with salads, soups and souffles for a flavor-bright combination.

A never-to-be-forgotten rule when baking cakes, is to allow all the ingredients, especially the fat, eggs and liquid to come to room tempera- ture before mixing. Their "com- binability" is increased tremen- dously and the texture of the cake improved.

## How to Successfully Grow and Care For Your House Plants and Flowers



### House Plants Ruined By Faulty Watering

POTTED chrysanthemums are a fall favorite that bloom until near Christmas. They must be kept cool, and flourish best in an un- heated room or sunporch.

### Jackson's Death

Stonewall Jackson did not die on the battlefield. The Confederate general was wounded by his own men on a reconnaissance during the battle of Chancellorsville on May 2, 1863. He died eight days later in a little frame house at Guinea Station, Va.

## Kidneys Must Work Well-

### For You To Feel Well

24 hours every day, 7 days every week, never stopping, the kidneys filter waste matter from the blood. If more people were aware of how the kidneys must constantly remove surplus fluid, excess acids and other waste matter that cannot stay in the blood without injury to health, there would be better understanding of why the whole system is upset when kidneys fail to function properly. Burning, scanty or too frequent urination sometimes warns that something is wrong. You may suffer nagging back- ache, headaches, dizziness, rheumatic pains, getting up at night, swelling. Why not try Doan's Pills? You will be using a medicine recommended the country over. Doan's stimulate the func- tion of the kidneys and help them to flush out poisonous waste from the blood. They contain nothing harmful. Get Doan's today. Use with confidence. At all drug stores.

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## LYNN SAYS: Baking Tips Help Give Successful Results

When you buy lamb chops for broiling, select some that are two- third to two inches thick. If they are any thinner, they dry out too readily before they are entirely cooked.

A well-cooked roast deserves a rest period of about 30 minutes before coming to the table. The roast will be much easier to carve in uniform slices if it stands a bit.