

Feeding the Family

By **ZOLA VINCENT**
Food Editor

June! Month of graduations, weddings and anniversaries! Month of parties, showers and receptions! Month of cake baking! No one ever heard of a special occasion without a special cake of surpassing beauty and goodness. Traditionally, the cake takes the center of the table or buffet; gets attention and praise second only to the guest or guests of honor as the celebrants gather 'round for the ceremony of the setting of the cake.

Compare to the custom of many, home baking of cake is not becoming a lost art. A recent survey revealed that 40 per cent of the homemakers interviewed had baked a cake that week. . . and it wasn't on June 7.

June Wedding. When it comes to wedding dates, June continues to hold a lead over August with September and December trailing. Twenty is still the most popular age for the bride. When you consider the wedding of this year and the anniversary of yesterday's, there's a lot of cake baking and good eating in your immediate future.

The cake you bake for a June party of any kind is likely to be light flavored; a sponge, angel food or chiffon type, handsomely frosted and decorated. There are likely to be three or four tiers. Our Reception Cake is based on a 10-inch cake pan. Frosting may be snow white or tinted light pink. Slightly with vegetable coloring added a drop of blue will give desired shade.

Decorate and serve the cake. Congratulations are showered at the counter. Colorful sugar candies and colored sugar wafer are displayed. 2 1/4 cups of cake flour, 1 1/2 cups sugar, 3 teaspoons baking powder, 1 teaspoon salt, 1/2 cup corn oil, 6 eggs, separate, 3/4 cup water, 1 teaspoon grated lemon peel, 2 teaspoons vanilla extract, 1/2 teaspoon cream of tartar.

Mix and sift into medium sized bowl the cake flour, sugar, baking powder and salt. Make a well in the flour mixture; then pour corn oil into well. Now add egg yolks, water, lemon peel and vanilla extract. With electric mixer at medium speed, or with a spoon, beat until smooth.

Put egg whites (room temperature) into large bowl. Add cream of tartar to egg whites. With electric mixer at high speed, or with egg beater or whip, beat until whites form very stiff peaks. Beat whites stiffer than you do for an angel cake or a meringue. Now slowly pour egg yolk mixture over stiffly beaten egg whites, gently folding in whites with a rubber scraper or a wooden spoon. Do not stir.

Pour batter into ungreased 10-inch tube pan, four inches deep. Adjust the oven racks to place the cake in the center of the oven. Bake in slow oven, 325 degrees, for 70 to 75 minutes or until cake springs back when touched lightly with finger.

When cake is done, invert pan at once to cool. If pan has no ears, invert over bottle or funnel. When cake is cool, carefully run spatula around edges to loosen. Invert pan and strike edge sharply on table. Cake will drop out easily.

Reception Frosting
 To frost chiffon, sponge or angel cake: Brush crumbs from cake. Place upside down on cake plate. For frosting, combine two egg whites, one-half cup light corn syrup, one-half cup sugar and one-eighth teaspoon salt in double boiler top and mix well. Place over rapidly boiling water and cook, heating constantly with an electric mixer at medium speed or with hand rotary beater until mixture holds a peak. This takes three to four minutes. Remove from boiling water and beat one minute longer. Add one teaspoon pure vanilla extract and continue

to beat till mixture forms stiff peaks.

With spatula, generously frost sides of cake, using upward strokes. Pile rest of frosting on top of cake; spread out in attractive swirls to meet sides. Place tiny candy balls or dragees on cake or otherwise decorate.

This recipe generously covers top and sides of angel, chiffon or sponge cake or tops and sides of two eight inch or nine inch layers.

To Serve Cake
 For high, fluffy wedges of chiffon, sponge or angel food cake, pull pieces apart with cake breaker or two forks. Or "cut" with a serrated edged knife for smoother edges.

Chocolate Chiffon
 For an equally glamorous cake with mocha influence, proceed as for Reception Chiffon Cake, adding two teaspoons powdered instant coffee to the dry ingredients. Then add two squares unsweetened chocolate, melted, just before adding the beaten egg whites.

Frost this with seven minute frosting, white or tinted. For shadow cake, frost cake; then melt two squares unsweetened chocolate and two teaspoons butter over hot water and spoon warm chocolate mixture over frosted cake letting it trickle over sides for shadow effect.

Company Coffee
 When there's company, coffee is the one indispensable. Whether served from a pottery pitcher into pottery mugs beside the barbecue or dispensed from a silver coffee urn at a wedding reception, coffee must be freshly made, plentiful and hot.

Hot coffee for a crowd is most easily made by pouring contents of a two-ounce jar of instant coffee into coffee urn. Add six quarts of rapidly boiling water. Stir to assure even strength. This makes 32 servings of average strength.

Hot coffee for a few is made by putting a rounded teaspoon of instant coffee and a coffee cup of boiling water in your coffee server for each cup of coffee wanted. Close the lid to let coffee steep for a moment before serving.

Iced coffee is instantly made in quantity by putting six rounded teaspoons of instant coffee into a pitcher and adding six measuring cups of cold water; stir briskly; pour over tall glasses half-full of broken ice and furnished with long handled spoons. Powdered sugar and a pitcher of cold milk as well as coffee cream usually accompany iced coffee.

Party Buffet Makes Everybody Happy
 For teen-agers or grown-ups, supertime or night-time, a handsome cold meat tray will satisfy hungry people, keep everybody happy. Easy on the hostess, too.

Stack cooked salami alternately with mustard-spread bread slices. Use a three-inch cookie cutter or the sharp edge of an empty vegetable can to cut through bread and meat to produce "rounds". Cut each salami sandwich stack into quarters for finger eating.

Wrap slices of cold boiled or baked ham around cooked and chilled asparagus; roll neatly. Wrap slices of pickle and pimiento loaf around little stalks of celery; roll neatly. Buy those transparent wrapped chubs of ham salad, sandwich spread and/or braunschweiger. Cut a slice neatly from one side to resemble a boat; equip each with a spreader for scooping onto nearby sliced party rye bread.

A tray of assorted relishes or better still, a good size bowl filled with chopped ice into which you stick celery hearts and sticks, sticks of carrots, beets, turnips, slivers of green pepper, green onions, along with radishes and assorted olives.

Small cakes or an assortment of sturdy cookies; coffee, colas or other carbonated bev-

Mental Exercise At Breakfast Urged

Los Angeles —(UPI)— If you have to solve problems in your work it may help to take a few "warm-up" mental exercises at breakfast time, two UCLA psychologists suggest.

The psychologists, Irving Maltzman, Lloyd Brooks and Stanley Summers, have found that a group of subjects who first were asked to solve several simple problems proved to be considerably faster in solving a bigger problem presented afterwards.

The habit of warming up the mind made problem-solving easier even though the warm-up exercises had nothing to do with the subject matter of the problems to be solved.

"Problem-solving is something that requires an uncommon response," they said. And it is possible to train people into the habit of uncommon responses, they added.

Useful Description Said Often Lacking

Columbus, Ohio —(UPI)— Can you describe the person you know best?

The odds are you cannot according to Policewoman Audrey Foley of the Columbus Bureau of Missing Persons.

Miss Foley said the great majority of persons who report a relative or friend missing cannot give a correct, useful description of the person.

A part of this failure is psychological and a part is pride, she explained.

A woman accustomed to thinking of her husband as tall almost always describes him as four or five inches taller than he is. Men are seldom correct on their wives' measurements.

Relatives who have felt a limp or a deformity an embarrassment usually fail to mention this important clue.

erages and everyone has fun. West Coast Punch For Sparkling Party

Put punch in the party with sparkling, bubbling carbonated beverages that come in great array in glass and in cans; colas, ginger ale, root beer, soft drinks for combining with fresh, frozen or canned fruit juices.

If there's a crowd, the punch bowl speeds things up. Otherwise, pitchers are fine. Consider keeping the punch "alive" by making ice cubes of part of the punch or make lemonade ice cubes with strawberry slice, maraschino cherry, mint leaf or other fillip frozen in.

For each two quarts of punch, combine one 6-ounce can frozen concentrated (undiluted) orange juice, three cups pine apple juice, one-third cup sugar, one-third cup lemon juice. Combine two cups water and one-third cup sugar; stir to dissolve. Add one pint gingerale. Chill with cubes or large chunk ice.

California Vote May Have Impact On Republicans

Washington —(UPI)—The Senate's Democratic and Republican campaign chairmen agreed on one thing today—California's primary election results could have a "sputnik" impact on the underdog GOP.

And Senate GOP Leader William F. Knowland whose total popular vote in the gubernatorial race lagged well behind that of California Democratic Attorney General Edmund (Pat) Brown, also allowed he has a "substantial job to do" before the Nov. 4 election.

Sen. Andrew F. Schoepel (R-Kan.), the GOP campaign chairman, said in an interview he is "not discouraged" by Knowland's showing in winning the Republican nomination for governor. He said "many of the senator's friends will be spurred to greater activity by this."

Sen. George A. Smathers (D-Fla.), the Democratic campaign chief, said the California results showed "what we have felt all along—the

strong tide is running for the Democrats everywhere." But warning against over-confidence, Smathers added: "Could Energize GOP"

"This result could be for the Republicans what Sputnik was for the United States—it could energize them to work just that much harder. Pat Brown and Rep. Clair Engle have made great running starts—but that's all."

Tin from Malaya is said to be 99.87 per cent pure.

Central Point Youth Member of Honorary

Corvallis—Donn R. Johnson of Central Point has been named a member of Alpha Zeta, national honorary agricultural fraternity at Oregon State college.

Seventeen outstanding students drawn from the various fields of agriculture at OSC were initiated this year.

Johnson will be a junior next fall. A 1955 graduate of Crater High school, he is the son of Mrs. Helen M. Johnson of Central Point.

Jobs Pay Advances

Washington—(UPI)—President Eisenhower signed into law today a bill allowing the federal government to advance funds to states to extend the duration of jobless pay for unemployed workers who have exhausted their benefits.

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