



## Domestic Science Department

Conducted by  
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Society Flour Co.

## GOOD CAKE REQUIRES GOOD JUDGMENT AS WELL AS GOOD INGREDIENTS

Cake comes on the list of luxuries at the present period of high prices, so the utmost care should be taken both in the method of preparation and in the quality of material used. Good flour is absolutely essential if the best results are to be obtained. Also care should be taken in the selection of shortening, if butter is not used. The best results and flavor will always be obtained from butter, but owing to the high cost at the present time, butter substitutes are being used which give satisfactory results. The mixing and baking of cake require both skill and judgment. The baking needs more study and care than the mixing, for no matter how well you have put the cake batter together, if the oven is not right the cake may be a failure.

There are two classes of cakes which contain butter or other shortening and sponge cakes, in which the butter is omitted. As the cakes containing shortening offer more variety, we will study that subject first.

## Prepare Pans and Oven Before Mixing Batter

Pans should be prepared and oven heated before mixing the cake batter. For success, care must be taken in measuring, all measurements being level. There are two ways to add the shortening. For inexpensive cakes containing a small quantity of shortening, the result will be found satisfactory if the fat is melted and added to the batter after the cake is all mixed. For the better class of cakes, where one-half cup or more of shortening is used, the shortening is beaten to a cream, or until smooth and waxy.

This can be accomplished easily if the mixing bowl is rinsed with hot water, then wiped dry before shortening is placed in it. Add sugar gradually to the creamed shortening and continue to beat until mixture resembles whipped cream. Separate the eggs, beating yolks until thick and lemon colored, and the whites until stiff. Add the beaten yolks to the creamed butter and sugar mixture. Add the flour, sifted with the baking powder and milk alternately beating well. Flavor and fold in the stiffly beaten egg whites.

## Beating Before Adding Eggs Increases Firmness

The more the cake is beaten before the egg whites are added, the firmer will be its texture. Separating and beating the eggs gives a light, fluffy cake. The eggs can be added to the creamed sugar and shortening mixtures one at a time, unbeaten, but beating each egg vigorously when adding to the batter will produce a cake which is moist and fine grained, and one which keeps in good condition for some time.

Cakes should be baked as soon as mixed. So much depends upon the proper baking, and the best way to assure satisfactory results is to time the cake and divide the baking into quarters. In the first quarter the mixture should rise in the pan. In the second quarter it should continue to rise and brown in spots. In the third quarter the top of the cake should be uniformly browned. In the last quarter the cake should shrink from the pan, when it should be baked.

If in doubt as to whether the cake should be taken from the oven, test it by touching lightly in the center. If baked, the mixture will spring back, but if not quite cooked it will hold the impress of your finger. This rule for timing applies to all cakes, whether layer or loaf, or where a slow or medium oven is used.

## Oven Door Should Be Opened With Caution

The time for baking will vary a little for different ovens, but the average time for a medium-sized layer cake is from fifteen to twenty minutes. Loaf cakes three inches thick will require about forty minutes; sheet cakes and cup cakes, about twenty-five minutes. Cakes baked in a brick-shaped pan will require an hour or longer. A moderate oven will give the best results for nearly all cakes.

If the batter rises in a cone in the center you are using too hot an oven, and a crust has formed before the mixture has had time to rise. The oven door may be opened to watch the cake if it is done carefully, not opening the door too wide, so the cold air rushes in, and closing the door so as not to jar the oven.

## A VARIETY OF CAKES—ALL GOOD

NOTE—All measurements are level. Flour is sifted once before measuring. A half-pint measuring cup is used.

## Layer Cake

One cup shortening, one and one-third cup sugar, three eggs, two cups flour sifted with two teaspoons of baking powder, one-half cup of milk or water, one teaspoon each of vanilla and lemon extract. Cream shortening well or until it may be beaten with a spoon, add sugar gradually, continue to cream. Separate the whites and yolks of the eggs. Beat yolks until thick and lemon colored, add to creamed butter and sugar, then add flour and liquid alternately; fold in the well-beaten whites of eggs and flavoring. Bake in three well-greased layer pans in a moderate oven.

## Walnut Loaf Cake

Follow above formula, adding one half cup of finely chopped walnuts to the cake batter before folding in the beaten white of eggs. Bake in a greased loaf cake pan about forty-five minutes in a very moderate oven.

## Quick Cake

Two eggs, one cup sugar, two cups flour, two teaspoons baking powder, one-half cup milk or water, one-third cup melted shortening, one teaspoon vanilla, one teaspoon lemon. Sift dry ingredients, beat eggs very light, add sugar gradually, beating with egg beater. When creamy add dry ingredients, alternately with liquid, mixing to well; add flavoring and melted

shortening. Bake in two layers and put together with jelly or add one-fourth cup chopped walnuts to the batter and bake in well-greased muffin pans.

## Apple Cake

Use quick cake foundation, pour batter in a shallow, well-greased pan, cover thickly with thinly sliced apples, sprinkle with cinnamon and sugar. Bake in a moderate oven until apples are cooked. This cake is good hot or cold. Other fruits may be used, such as bananas or cooked prunes.

## Quick Coffee Cake

Use quick cake foundation. Pour batter into a well-greased shallow pan, sprinkle with sugar and cinnamon. Bake in a moderate oven.

## Cottage Pudding

Use half of quick cake foundation. Bake, cut in squares and serve with a chocolate sauce.

## Chocolate Sauce

One-half cup sugar, one tablespoon flour, one-half cup ground chocolate, one teaspoon butter, one cup boiling water, one teaspoon vanilla or one-half teaspoon cinnamon. Mix all the dry ingredients, add boiling water and cook until thick; then add butter and vanilla.

According to the calculations of geological experts, the available supply of coal still unmined in the world is 7,397,000,000,000 tons, enough to last one thousand years, even if the consumption continues to increase at the present rate.

## COE'S JITNEY SERVICE

Owing to the high cost of operation and the condition of the streets, we are compelled to raise our rates from the present rate of \$2.50 per hour to \$3.00 per hour.

## COE'S JITNEY SERVICE

Phone 168 Lawrence Cigar Store

## CALIFORNIA NEWS

STANFORD UNIVERSITY, Dec. 27.—A commission of twelve Chinese educators, appointed by the president of the Chinese republic to study educational systems of the United States, has begun its work at Leland Stanford Jr. university.

SACRAMENTO, Dec. 27.—G. C. Simmons, commissioner of public health and safety, has asked that all Sacramento liquor license laws be repealed and that a new ordinance conforming with the federal prohibition statutes be passed.

YUBA CITY, Dec. 27.—Clad in her nightgown Mrs. Anna Case, 38, wife of Edward L. Case, wealthy furniture dealer here, climbed through a barbed wire fence and jumped into the Feather river shortly after midnight Tuesday morning.

Her body was found by Sheriff P. V. Manford.

She is said to have been delirious with illness.

GRASS VALLEY, Dec. 27.—Fear that the effort of the Pacific Gas & Electric company to remove water which has been in use by the mines and ranches of the county for more than half a century to other sections for power and irrigation uses will be successful is expressed by farmers.

WEAVERVILLE, Dec. 27.—The fire record in Trinity national forest for the season just closed is considered extremely good, remembering that the season was very dry and the lightning storms frequent. There were only 42 fires, and they burned over an area of 748 acres. Timber destroyed amounted to 307,000 board feet valued at \$426. The forest spent \$3138 on fire suppression.

LOCKE, Dec. 27.—Daily shipments of celery averaging 15 carloads, the largest in the history of this section, are being forwarded to the east.

SAN FRANCISCO, Dec. 27.—Justus S. Wardell, collector of internal revenue, has issued a warning to dealers that it is against the prohibition law to sell recipes for making "home brews."

He announced that arrests would be made for violations.

ROSEVILLE, Dec. 27.—As a Sacramento-Roseville stage entered the outskirts of Roseville at 7:30 o'clock Sunday night, a man, who entered the stage at Sacramento, held up the driver and demanded possession of a grip on the front seat.

The grip was handed over. He then disappeared. It is announced the grip contained nothing of value.

SAN FRANCISCO, Dec. 27.—Amid the clang of tom-toms and the shrill shriek of pipes, great stacks of Japanese goods were burned in the streets of Chinatown recently as the first gun of an intensive campaign on the part of Chinese merchants to boycott Japanese goods, as a protest against Japanese occupation of Shantung.

OROVILLE, Dec. 27.—Oroville patients who have been under the care of Dr. A. F. Francis of this city for the past six months received a shock when they learned that Harry G. Anderson of the state board of health had sworn to a warrant for Francis' arrest on the charge that he is not a doctor and is practicing without a license.

CHICO, Dec. 27.—Burglars entered the basement of the home of John Daly, wholesale liquor dealer of this place, and got away with choice wines and other liquors valued at \$3000.

ALTURAS, Dec. 27.—Mrs. Oliver S. Peck of Eagleville, who fled from her home and slashed her throat in a futile attempt to commit suicide, after neighbors had sought to save the life of her husband, Frank Peck, today is awaiting trial on the charge of murder. The charge is contained in an indictment returned by the grand jury.

Peck, it is charged, died from poison on October 30 last. Neighbors, summoned to the house before Peck died, testified that Peck accused his wife of putting poison in his coffee.

MARYSVILLE, Dec. 27.—The Hexter clothing store was entered by burglars and robbed of about \$500 worth of gents' furnishings.

WILLOWS, Dec. 27.—The active fight by the Spalding company

against the Colusa irrigation district has been withdrawn and the company requests that its extensive holdings be included in the district.

WILLOWS, Dec. 27.—A petition for the organization of the Glenn-Colusa irrigation district has been presented to the board of supervisors. It was signed by a long list of property owners with holdings approximating 80,000 acres. The petitioners informed the supervisors that they had already subscribed \$150,000 toward the district and planned to go ahead with the plans of enlarging the canal and installing pumps.

RED BLUFF, Dec. 27.—The Associated Oil company has purchased one and a quarter acres of land near the northern boundary of this city. The concern will erect a \$25,000 distributing plant.

STOCKTON, Dec. 27.—Charles Finch, 19, arrested here, has confessed that he was one of the three men involved in the murder of W. C. McCullough at San Francisco.

STOCKTON, Dec. 27.—The Stockton boxboard mill, operated by the National Paper Products company here, and said to be the largest plant of its kind in the United States, will be doubled in size for production next year.

SUSANVILLE, Dec. 27.—Lassen county voters placed themselves on record as favoring the \$75,000 county highway school bond issue at the election held here. The vote was six to one for the ratification of the proposal.

WOODLAND, Dec. 27.—Bank clearings for the fiscal year ending December 15, just made public, show a gain of over \$2,000,000 over the previous year. The total commercial and savings deposits amounted to \$10,259,556.24.

CHICO, Dec. 27.—A municipal water supply system is the 1920 aim of the Chico Chamber of Commerce.

VITAL—VIRILE—VIGOROUS

## William Farnum



in

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BAKERSFIELD, Dec. 27.—According to the report of the Independent Oil Producers' agency, reserve stocks of crude oil in the California fields showed a decrease in November of 594,145 barrels, or 20,000 barrels daily.



## Deposit The Christmas Cash

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