



Savarin Cake Fine Holiday Bake Venture

This reminds Susie Cookie of the year the first ice box cookie came out. Everybody made them. Then there was the run on Mexican bridal cakes, and Brownies etc., etc.

So this is Savarin Cake Christmas and here are two versions of that delectable confection which you might try for holiday bakery. If you've not tried anything new for a couple of years try:

Merlon Albrecht's Savarin Cake

1 cup flour
1/2 yeast cake dissolved in
6 T. warm milk
2 eggs
1 tea. sugar
1/2 cup butter
1/2 cup finely chopped almonds
Warm the mixing bowl for a moment in the oven before using. Sift the flour into the bowl and make a well in the center. Add yeast cake dissolved in warm milk and the unbeaten eggs. Mix well with your hands for three minutes. Cover the bowl and let dough rise 1/2 hour or until double in size. Knead down and add sugar, salt and butter that has been softened but not melted. Beat this mixture for four or five minutes. Butter an angel cake tin or ring mold, put buttered wax paper in the bottom and on this dust with finely chopped almonds which have been blanched. Fill a little less than half full with the dough. Cover and let it rise until it reaches the top of the pan. Bake 20 minutes in 450 oven. Cover with a piece of buttered paper if it gets too brown. Meanwhile:

Boil one-half cup sugar, 4 T. water and 3 T. rum, to a light syrup. As soon as the cake is baked, run a sharp knife around the sides and unmold. Spoon the syrup over the cake and decorate with whole almonds and candied cherries. Yummy. You can be even more generous with the syrup making one-third again if you desire.

Susie Cookie's Savarin Cake

2 eggs, beaten
1 cup sugar
1/2 cup milk
1 cup flour
1 T. butter, melted
1/2 tea. baking powder
1/2 tea. salt
Combine beaten eggs and sugar,

beat until fluffy. Mix and sift dry ingredients. Add butter to egg-sugar mixture; then work in flour and milk alternately. Bake at 350 degrees for 40 minutes. In the meantime, make a syrup by heating to-

gether cup sugar, 1 cup water, 1/2 cup sherry.
When cake is done, remove from pan and pour hot syrup into the pan. Then put the cake back in the pan and let it stand for 10 to 20 minutes in the syrup. This slurps

up the moisture. Turn out on a serving plate, top with whipped cream and dot for Christmas with candied cherries and almonds.
Looking for something? Read the Want Ads—you may find it there!

RICH CHRISTMAS cookies must be baked to a pale golden perfection. Mrs. Emil Albrecht tests a pan of butter cookies while daughter Merlon checks the recipe.

No Matter What . . . They'll Need Glasses

They may have everything—but they still drink water!

Glasses are a sure-fire gift and no hostess ever has enough of any one kind.

Klamath Falls shops are brimming with lovely glass that drop into any category you could wish. Some are tall and graceful and are bound for a more formal dinner table, others are fat and chubby and guarantee not to tip over.

You can start a set of glassware much like you can silver. Going backward with the larger pieces first, there are water goblets, stemmed or footed, champagnes, sherbets, wines, brandies, whiskeys and a clever one of these had a frosted design with a clear crystal handle.

Frosted glasses appear popular and many are monogrammed to order.

Liquor and wine sets can be used if you buy exactly the right kind. They come in a variety of colors and, the old favorite, clear crystal.

There isn't much you can't find if you look. And Klamath Falls stores are exceptionally well stocked this season.

Call up if you want to know where to find anything mentioned in these pages. Dial 8111, and ask for The Broker. Not Towser.

Austria has 13 universities or institutions of university rank with a total enrollment of 35,000.

A DELECTABLE RUM sauce goes on this Savarin cake which Merlon Albrecht contributed. Merlon is to be a bride on December the fourth, and she is getting plenty of expert advice in culinary lore from her mother, an excellent cook.

Susie Cookie Recommends Cheese Gifts

If you have someone on your list that has a sock full of money and is in that difficult list of "what'll I give?", remember they're usually equipped like everybody else and have a stomach.

Why not give cheese?
Klamath has a very fine cheddar cheese that is produced locally through the Klamath Falls Creamery and especially if you can sink your teeth in a hunk of that fine yellow stuff that is on the aged side, you've something worth giving. Comes in everything from sliced pieces to big wheels.

And you'll be a "Big Wheel" if you give a Crater Lake cheese for a Christmas gift, believe me.

A couple of Oregon cheese, made

elsewhere in the state, should be given a hand. There's that fine Langlois Blue that is made in Curry county and when the war cut off the supply of imported Roquefort, a lot of people went over on the Langlois side and they have had no desire to go back.

We found a little cheese factory on Pistol river in Curry county one day this summer. Imagine it's still there. The fellow that made the cheese did everything from milk the cows, bring the curd to a certain perfection, stirred it up with a rake then knocked it to pieces with a pitchfork and then whopped it through a wringer. We were so interested we nearly got wound up in the side-winder ourselves.

It was a cheese with a fine bite, but the only trouble he couldn't make enough to get it aged as much as we would like. But maybe you're not the type that likes your cheese to stand up and put on the boxing gloves.

Then you'll like the milder Tillamook which is produced under pretty fancy conditions these days.

They've really gone modern and big.

There's another type of cheese, Gouda, in the red balls that really looks Christmassy. There's Gorgonzola, Brie, Limburger, Swiss and a dozen others, but for Susie—she's true to Oregon.

Deviled Almonds

2/3 cups blanched and shredded almonds
Butter
1 T. chutney
2 T. chopped pickles
1 T. Worcestershire sauce
1/2 tea. salt
Few grains cayenne
Pry almonds until well browned, using just enough butter to prevent almonds from burning. Mix remaining ingredients, pour over nuts, and serve as soon as thoroughly heated.

Liver oils from the fresh-water fish called the burbot yield seven to eight times more in vitamins than cod-liver oil.

The Hawaiian islands have less area than New York City, which is about 365 square miles.

You are invited to make . . .

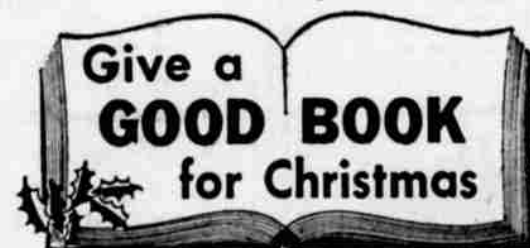
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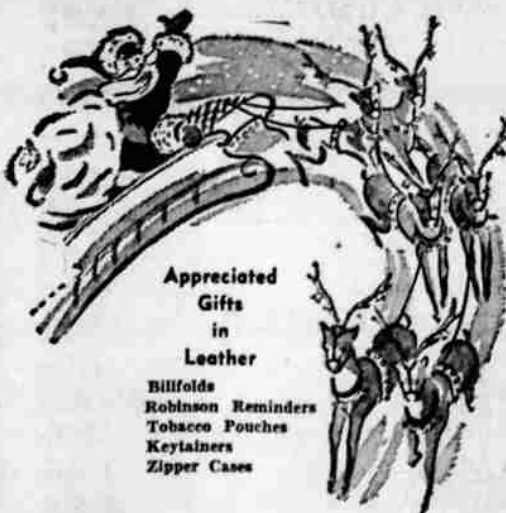


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