

# GERMAN CAKES SIMPLE AND DELICIOUS



Here are three classic, rich and moist German cakes which look far more complicated to prepare than they really are. Apple Raisin Cake (front), Lemon Kuchen and Black Forest Torte can be served together at a buffet luncheon, Club get-together, or pot luck dinner or prepare one for a grand finale to any meal.

A booklet including these delicious cakes and other favorites from around the world is available by sending 25¢ to "Recipes with International Flavor," P. O. Box 1791, Dept. FP, Chicago, IL 60611

## APPLE RAISIN CAKE

1/2 cup Squeeze Parkway margarine  
1 1/2 cups packed brown sugar  
2 eggs  
1 teaspoon vanilla  
2 cups flour  
1 teaspoon cinnamon  
1/4 teaspoon soda

1/2 teaspoon baking powder  
1/2 cup milk  
2 cups finely chopped peeled apples  
1 cup raisins  
1/2 cup chopped walnuts  
Brown Sugar Frosting

Combine margarine and sugar; blend in eggs and vanilla. Add combined dry ingredients alternately with milk, mixing well after each addition. Stir in apples, raisins and nuts. Pour into greased and floured 13 x 9-inch baking pan. Bake at 350°, 40 to 45 minutes or until wooden pick inserted in center comes out clean. Cool; frost with:

## Brown Sugar Frosting

1/2 cup Squeeze Parkway margarine  
1 cup packed brown sugar  
1/4 cup milk  
3 cups sifted confectioners' sugar

Combine margarine and brown sugar in saucepan; bring to boil. Cook 1 minute; remove from heat. Cook slightly; stir in milk. Add confectioners' sugar; beat until smooth.

## LEMON KUCHEN

1 cup Squeeze Parkway margarine  
2 cups sugar  
2 tablespoons grated lemon rind  
1 1/2 teaspoons vanilla  
4 eggs, separated

3 cups flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup milk  
Lemon Glaze

Combine margarine and sugar; blend in rind and vanilla. Add egg yolks one at a time, mixing well after each addition. Add combined dry ingredients alternately with milk, mixing well after each addition. Fold in stiffly beaten egg whites. Pour into greased and floured 10-inch tube pan or Bundt pan. Bake at 350°, 1 hour and 10 minutes. Cool 10 minutes; remove from pan. Glaze with:

## Lemon Glaze

1 1/2 cups sifted confectioners' sugar  
2 tablespoons lemon juice  
1/4 teaspoon vanilla  
Dash of salt

Combine ingredients; mix until well blended.

## BLACK FOREST TORTE

1/4 cup Squeeze Parkway margarine  
1 1/4 cups sugar  
3 eggs  
1 teaspoon vanilla  
3 1/2 oz. squares unsweetened chocolate, melted  
1 1/4 cups flour

1 teaspoon soda  
1 teaspoon baking powder  
1/2 cup buttermilk  
Chocolate Filling  
Branded Cherry Filling  
Whipped Cream Frosting

Combine margarine and sugar. Add eggs one at a time, beating well after each addition; blend in vanilla and chocolate. Add combined dry ingredients alternately with buttermilk, mixing well after each addition. Pour into two greased and floured 8-inch layer pans. Bake at 350°, 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool layers completely; split each layer in half horizontally. Spread top of one layer with Chocolate Filling. Top with second layer; spread with Branded Cherry Filling. Repeat with remaining two layers. Frost sides of cake with Whipped Cream Frosting.

## Chocolate Filling

1 cup heavy cream  
2 tablespoons confectioners' sugar

Beat cream, gradually adding sugar and cocoa until stiff.

## Branded Cherry Filling

1 16-oz. can pitted sour cherries  
2 tablespoons brandy  
2 tablespoons cornstarch

Drain cherries, reserving syrup. Gradually add syrup to cornstarch; add brandy. Cook over medium heat until clear and thickened; stir in cherries. Cool.

## Whipped Cream Frosting

1 cup heavy cream  
2 tablespoons confectioners' sugar

Beat cream, gradually adding sugar, until stiff.

## Activities In Arcadia

Guests at the home of Mr. and Mrs. Parley Feik for Christmas dinner and the day were Mr. and Mrs. Melvin Feik and Maria, Brian Feik from Corvallis, Mr. and Mrs. Bob Gunn of Boise, Mr. and Mrs. Bruce Everetton and children of Nampa.

Mr. and Mrs. Steve James of Eagle, Idaho visited Mr. and Mrs. Parley Feik on Friday. They were dinner guests.

Guests of Mr. and Mrs. Mike Petterson for Christmas dinner were her parents, Mr. and Mrs. Doy Ferguson of Vale, Mr. and Mrs. Neil Petterson and Tony, and Mrs. Petterson's uncle L. B. Ferguson.

Mr. and Mrs. Neil Petterson had guests on Christmas Eve. They were Mr. and Mrs. Mike Petterson and family, Mr. and Mrs. Brig Olsen, Mr. and Mrs. Jim Tracy and girls, Mr. and Mrs. Jay Bunn, Mr. and Mrs. Colleen Kesler, Jr. and Mr. and Mrs. Frank Walker of Provo, Utah.

George Moeller spent Christmas Eve and Christmas day with Mrs. Joretta Norman and Scott and Lance.

Susie, Carlene and Darlene Carroll spent Friday and Saturday with their grandparents, Mr. and Mrs. Henry Carroll.

Mr. and Mrs. Doyel Carroll of Mountain Home, Idaho; Jim and Karen Carroll and family; Mr. and Mrs. Tommy Olais and family from Anderson Corner and Mr. and Mrs. Orville Carroll of Bend, Oregon, visited the Henry Carrolls, Christmas night.

The evening was spent visiting and playing and singing.

Dick, Lois and Bruce Corn had Christmas dinner with John Seburn and Golda Roper.

Mr. and Mrs. Ray Thompson have rented their farm and moved to their home on Clark and Imperial.

Karen Hust of Salt Lake City, Utah was home at the George Huxts for the Christmas Holiday. She came the 19th and returned by plane Christmas night.

Mr. and Mrs. George Hust and girls went to the home of Mr. and Mrs. Merle Beckley at Nampa for Christmas.

Violet Rose Wood and children of Richland, Washington spent the Christmas holidays with her parents, Mr. and Mrs. Tom Drydale. She returned home December 29.

Mr. and Mrs. L. E. Robbins, had Christmas breakfast with Mr. and Mrs. Norville Robbins and family. They opened gifts. For Christmas dinner, they all went to Merrillean and Winona Robbins house. The guests included Mr. and Mrs. L. E. Robbins, Mrs. Lois Henderson, Mr. and Mrs. Roy Winchell, Mr. and Mrs. Norville Robbins and family. In the evening, they all went to the L. E. Robbins home for supper and more gift exchanging. Guests at the L. E. Robbins home included all the afore mentioned and also Mr. and Mrs. Lewellyn Robbins and family of Baker and a daughter of Mr. and Mrs. Lewellyn Robbins, Mr. and Mrs. Carsten Von Borstel and children of Grass Valley, Ore. The last mentioned had spent Christmas Day with the Austen Robbins of Lincoln community.

## Social Scene

Mr. and Mrs. S. P. Bybee hosted Christmas dinner for their children. Attending were Mr. and Mrs. Jay Bybee and Tamera, Mr. and Mrs. Owen Froerer and family, Mr. and Mrs. Garry Bybee and family, Pam Bybee and Bob Hawkins of Beaverton.

Mrs. Irvin Jones of Baker is visiting her sister and husband, Mr. and Mrs. Jim Griffin and her son Ron Gorrell in Nyssa this week.

Christmas dinner guests in the Frank Byers home were Mr. and Mrs. Stan Byers and family of Ontario, Mr. and Mrs. John Sommars and family and the Rev. and Mrs. Jim Farmer and family all of Donnelly and Mr. and Mrs. Rocky Fuqua of Caldwell. Afternoon callers were Mrs. Ethel Lay and family.

Christmas houseguests at the home of Mr. and Mrs. Mel Beck were their son and daughter-in-law, Mr. and Mrs. John Beck and Kristine, Lana and Steven from Prescott, Arizona.

Mr. and Mrs. Dick Butcher were dinner guests at the home of their daughter and son-in-law, Mr. and Mrs. Alvin Mason in Ontario on Christmas Day.

Houseguests this week at that home of his mother, Mrs. A. L. Heldt and brother Everett Heldt are Mr. and Mrs. James Heldt and family.

Saturday dinner guests of Mr. and Mrs. Frank Byers were Mr. and Mrs. Stan Byers and family of Ontario and Mr. and Mrs. John Sommars and family of Donnelly.

The Wilton Jackson family, their daughter Jill, who is a student at La Grande, another daughter and her husband, Mr. and Mrs. Scott Dagenhart of Spokane and Father Riffle of Boise enjoyed Christmas Day at the Jackson's home at Terrace Lakes.

Mrs. Lucile Myrick and daughter Shelley enjoyed Christmas dinner with her parents, Mr. and Mrs. Clayton Jensen.

On Sunday Mrs. Myrick entertained the Jensens, Mr. and Mrs. Joel Mitchell, and sons, David and Wayne, Mr. and Mrs. Gordon Oxnam, Mr. and Mrs. Lyle Miner and Lori and Ken Killbrow at a dinner given in her home.

Saturday dinner guests of Mrs. A. H. Keck were Mr. and Mrs. Delmer Keck of Caldwell. Callers in the afternoon were Mr. and Mrs. Sherman Keck and Mrs. Rosie Goff of Nu Acres.

Mrs. A. H. Keck had Christmas dinner with the Arvin Goffs and family in Nu Acres.

Mr. and Mrs. Muri Lancaster journeyed to Hagerman where they enjoyed Christmas with their daughter and family, Mr. and Mrs. Larry Hobson and children.

Mr. and Mrs. Bill Nicholson were Christmas dinner guests at the home of their daughter and son-in-law, Mr. and Mrs. Don Savage, Kirk, who is home from Eugene and Randy and Kris.

Mr. and Mrs. Delvis Freeman and daughters, Kristine and Delyn of Eugene spent the Christmas holidays at the home of her mother, Mrs. Ruth Klinkenberg.

Mrs. Jane Cookson and two sons of Roseburg called at the Walt Looney home on Saturday. They later called at the Owen Gann home.

A family holiday was enjoyed at the home of Mr. and Mrs. Alva Goodell and boys. Mrs. Goodell's brothers and sister arrived the day after Christmas and stayed until Sunday. They were Mr. and Mrs. Dale Nesbitt and boys of Berkeley, California; Mr. and Mrs. E. K. Nesbitt, Mr. and Mrs. John Nesbitt and son all of Richland, Washington; Mr. and Mrs. Homer Nesbitt and sons of Ola, Idaho and Mrs. Iva Jane Fingerson and family of Buhl, Idaho.

Friday visitors were Mr. and Mrs. John Logan of Boise, Idaho. Saturday, Mrs. Larry Lemon and family of Payette and Mrs. Gary Turner and baby daughter of Boise were all visitors.

Mr. and Mrs. Owen Gann attended a family Christmas dinner in Payette at the home of Mr. and Mrs. Bill Goff. Others attending were Mr. and Mrs. Burton Richey of Juntura, Mr. and Mrs. Lynn Findley and daughter and Mr. and Mrs. Randy Findley and son all of Vale, Mr. and Mrs. Larry Findley and children of Eugene and Mr. and Mrs. Walt Looney and boys and Mrs. Leona Reeves of Nyssa.

The Harry Miners entertained with Christmas dinner for Mrs. Freda Miner, Mrs. Marguerite McNeil and Mr. and Mrs. Lyle Miner and Lori and Ken Killbrow.

Mr. and Mrs. Harry Miner spent Christmas Eve with the Lyle Miners and also enjoyed breakfast Christmas morning.

Mr. and Mrs. Paul Penrod were Sunday dinner guests of Mr. and Mrs. George Lindsey and family. Friday the Penrods enjoyed a buffet supper at the home of Judge Jeff Dorroh in Ontario. This buffet was given for the judge's office personnel.

Mr. and Mrs. Lester Oden spent the Christmas Holiday with their daughter and husband, Mr. and Mrs. Fred Mitchell and family in Pilot Rock. They were joined there by their son, Laurence Oden and family from Albany.

Mark Stringer from Eugene is spending the holiday with his parents, Mr. and Mrs. Bill Stringer and Matt.

Mr. and Mrs. George Sallee were Christmas Day and overnight guests of George's sisters, Mrs. Ruth Sheldon, Mrs. Kathleen Erye and Mrs. Mildred Brandt in Boise.

Christmas dinner guests at the home of Mr. and Mrs. Mark Moncur and Curtis were their children, Mr. and Mrs. Tom Jayo and family, Mr. and Mrs. Gary Sant and family and Mr. and Mrs. Bill Nielsen and family.

The Dirck Nedrys spent the Christmas holidays in

## Adult Courses Scheduled at TVCC

Real Estate Law, a class approved for realtor licensing and renewal purposes, will be taught by Richard Grigg winter term in the Treasure Valley Community College Community Education program. The three-credit class will meet Wednesday evenings 7:30 - 10:00 p.m. in Room AD-24 of the Administration Building. Class begins January 7.

Japanese Calligraphy, a class in the brush painting of Japanese orthographic characters, will be offered winter term through Treasure Valley Community College Community Education Tuesday evenings during winter term. Larry Williams will teach this class which meets 7:30 - 9:30 p.m. in Room AD 11 of the Administration Building.

Treasure Valley Community College Community Education will offer Advanced Ceramics Monday and Tuesday evenings 7 - 10 p.m. during winter term. Ken O'Connell will teach the class which meets in the Art Building beginning January 5.

Treasure Valley Community College Community Education will offer three classes in guitar Wednesday evenings during winter term. Basic Guitar will meet 6 - 7 p.m.; Intermediate Guitar will meet 7 - 8 p.m.; Advanced Guitar will meet 8 - 9 p.m. Jim Rickel will teach

Portland visiting their daughter Judy Nedry. They were houseguests of Mrs. Nedry's aunt, Mrs. Wesley Ems. Judy, hosted the Christmas dinner. Guests included the Nedrys, Mrs. Ems and Harry Peterson.

Mr. and Mrs. Nedry visited her mother, Mrs. Margaret Ryser and sister, Dr. and Mrs. Vernon Casterline and family in Salem on Friday.

Clyde McClung traveled to Portland with the Nedrys where he joined his family in Woodburn, Oregon for the holidays.

Guests at the home of Mr. and Mrs. C. A. Wernick were a niece of Mrs. Wernicks, Mr. and Mrs. Biddle and family and a brother-in-law, Ted Facey of Pendleton.

these classes in Room TL-4 of the Tech-Lab Building beginning January 7.

Two Saturday morning sections of tennis will be offered winter term through Treasure Valley Community College Community Education. The classes will meet in the gymnasium under the instruction of Wally Johnson 8 to 10 a.m. or 10 to 12 noon. The classes carry one credit and will be limited to twelve registrants each. Instruction will begin January 10.

The impending national shift to the metric system of measure has heightened interest in short courses on the business and everyday use of metrics. Treasure Valley Community College Community Education will again offer a one-credit, twelve clock hour section to The Metric System Tuesday evenings during winter term. The class will meet 7 - 9 p.m. in Room AD-26 of the Administration Building beginning January 6. College instructor Carl Diekhans will teach.

Among the music offerings of Treasure Valley Community College Community Education winter term will be banjo. The class will meet Tuesday evenings 7 - 8 p.m. in Room TL-4 of the Tech-Lab Building, under the instruction of John Edwards. Class begins January 6.

A first aid class which satisfies Oregon OHSA requirements will be offered on six consecutive Monday evenings. Lenard Hansen will teach this 12 clock hour class in Room TL-5 of the Tech-Lab Building beginning January 6.

Business and Professional Speech taught by Fred Norman will be offered again winter term through Treasure Valley Community College Community Education. The class will meet Monday evenings 7 - 10 p.m. in Room AD-7 of the Administration Building beginning January 12.

Fly tying will be offered through Treasure Valley Community College Community Education Thursday evenings 7 - 10 winter term. This non-credit class will be

taught by Mike Eden, who markets his flies around the country. Class will meet in the Natural Science Lab of the Administration Building. There will be a \$25.00 instructional fee for the course in addition to equipment, if the student is not already outfitted.

Political Education in Action, a course in practical politics sponsored by the Chamber of Commerce of the United States, will be offered winter term by Treasure Valley Community College Community Education. Shirley Crenshaw will teach the class Thursday evenings 7:30 - 9:30 in Room AD-7 of the Administration Building. The objective of the course is to enable individuals in local groups to learn more about how they can become active and effective in the political party of their choice in their own communities.

## Carousel Tryouts

Carousel by Rodgers and Hammerstein has been chosen as Treasure Valley Community College's eighth annual musical. It is scheduled for a four-evening run April 7 - 10, 1976, in the Ontario High School Auditorium.

Tryouts for the musical will be held Wednesday, January 7, and Thursday, January 8, at 8 p.m. in the Lounge area of the Administration Building on the Treasure Valley Community College Campus. Members of the community as well as College students are urged to participate.

Those who will be trying out for singing roles should prepare a selection from the musical or a song of the same range as the character they want to assume.

Even though children will be needed in the production, there will be no tryout for them. Those wishing to be considered should drop by and fill out a tryout card.

Assisting the Director, Wayne Phillips, will be Clint Bellows, Assistant Director; Sally Seiler, Choreographer; Bob Michie, Orchestra Director; Marian Mathewson, Chorus Director; Lorene Skousen, Accompanist; and Eleanor Phillips, Coordinator.

**Herald  
The  
New Year**

Sound the noisemakers,  
ring the bells! It's a New Year again  
... and we wish our many friends  
the best of everything!

**Parker Lumber Co.**

**HAPPY NEW YEAR**

Blow horns ... ring bells  
as we celebrate the special  
New Year ... 1976!

**Ustick Bee Boards, Inc.**

**AS YOU  
BEGIN  
THE NEW YEAR**

We wish you a New Year filled with laughter and  
dreams come true. Thank you for your loyal friendship.

**S&S Disposal**

**A BANNER YEAR**

To you and yours,  
with thanks  
and every good wish.

**Anderson Corner**  
Carroll & Deloris Shodeen

**HAPPY  
NEW  
YEAR**

**Taking  
a festive  
moment to express  
our heartfelt  
gratitude and to  
wish you and yours  
a resounding  
New Year!**

**Firestone Dealer Store**