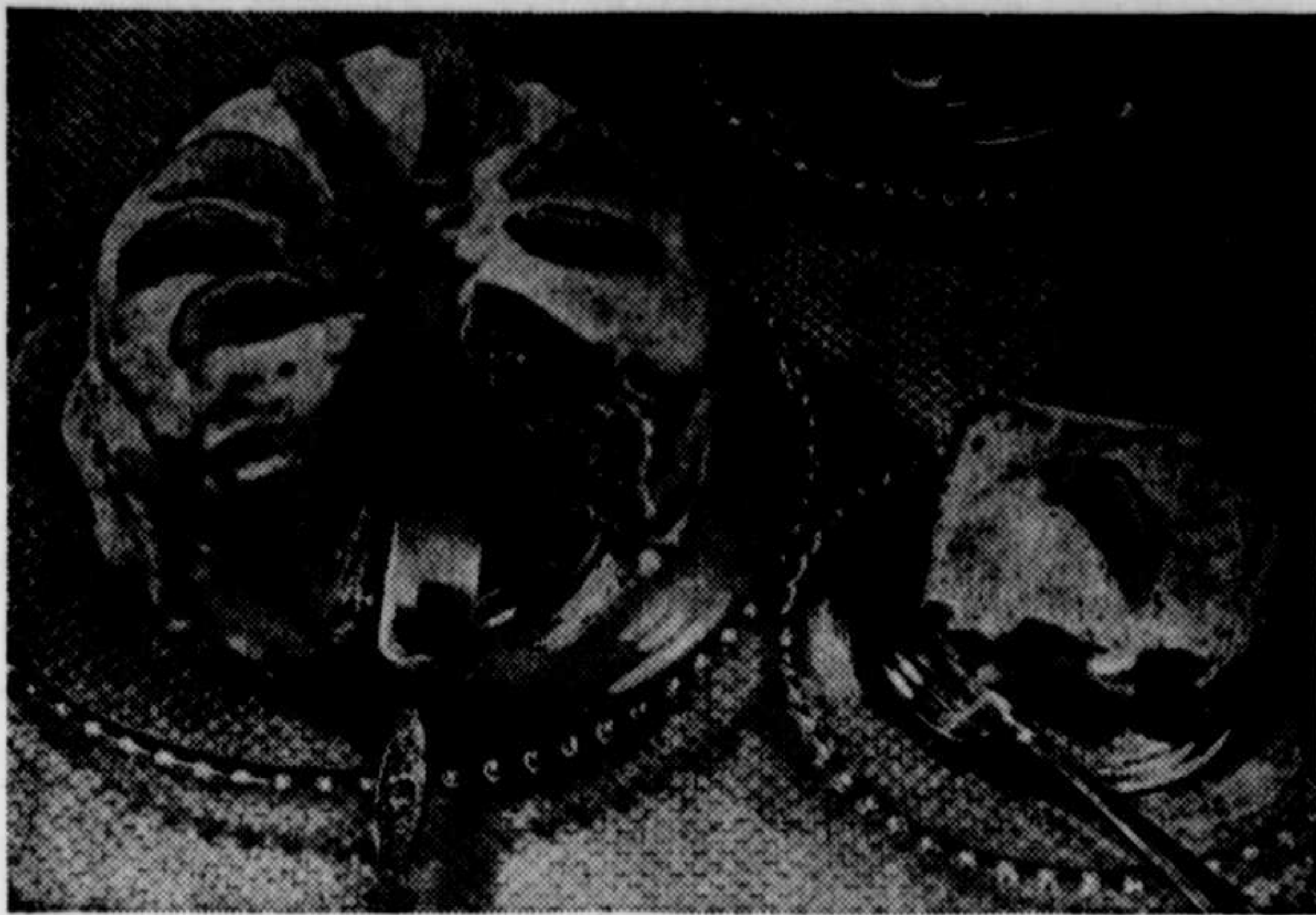


# Hostess's Hot Heat

by Lynn Chambers



Luscious to Look At and Eat, Too . . . Orange Sponge Cake (See Recipes Below)

## Snacks, II

"What shall I serve to guests who drop in for an evening of bridge or for a chat?"

This is a question I've heard many hostesses ask, especially often during colder weather when visiting time really comes in favor again. The answer is simple, for a delectable cake with steaming coffee or hot drink turns the trick.

Your guests will have finished their supper only a short time before, and since snacks do not come late in the evening, it is best to serve something not too heavy. Light cakes, preferably those with a touch of piquancy and tartness, fill the bill perfectly. These cakes may be baked in one of your not-so-busy moments to have on hand for just such an occasion.

Hot drinks are favorites in the chilling weather. If you like coffee, be sure to have quantities of the steaming beverage on hand. If you're on the lookout for new ideas, there are the hot fruit juice combinations which hit the spot. Either type of drink goes well with these dessert-like cakes.

Here's the first cake on our list. It's like spun gold in color with just the right tartness. You'll find that the navel oranges which peel and separate easily into sections will be perfect for decorating the cake as pictured above:

### \*Orange Sponge Cake.

- 5 egg yolks
  - 1 1/4 cups sugar
  - 1/2 cup orange juice
  - 1/2 cup water
  - 2 cups sifted flour
  - 2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1 tablespoon grated orange peel
  - 5 egg whites
- Beat egg yolks, sugar and orange juice until light. Add water and beat 2 minutes. Add flour sifted with baking powder and salt. Beat 1 minute or until thoroughly blended into egg mixture, fold in grated orange peel and egg whites beaten stiff but not dry. Bake in 9-inch ungreased tube pan in a moderate (350-degree) oven 70 minutes. Invert pan until cake is cold. Remove. Cut in three cross-wise layers.

### \*Gold Topping.

- 1/4 cup cold water
  - 1 tablespoon gelatin
  - 4 egg yolks
  - 3/4 cup sugar
  - 1 cup orange juice
  - 1 teaspoon grated orange peel
  - 4 egg whites
  - 3/4 cup sugar
- Orange sections  
Soften gelatin in water. Cook egg yolks, sugar and orange juice in top of double boiler until thick. Add gelatin and stir until dissolved. Add grated peel and cool mixture. Beat egg whites stiff, adding 3/4 cup sugar and fold into cooled orange mixture. Spread between layers and on

### Lynn Says:

Hot mulled fruit juices lend tang to winter evening snacks. You can have hot mulled cider by heating the cider and adding 1 teaspoon whole cloves and 1 stick of cinnamon (tied in a bag) while the cider is heating.

Here's another mulled fruit juice served piping hot: Tie in a bag, 12 whole cloves, 1 3-inch stick of cinnamon, and 1 whole nutmeg. Empty a large can of apple juice and a 12-ounce can of cherry juice in the saucepan and add spices. Heat, remove spices and serve. This recipe takes care of eight people.

Hot spiced lemon tea has lots of pick-up. Make it by pouring 5 cups boiling water over 6 teaspoons of black tea. Steep 5 minutes, then strain. Dissolve 1/4 cup sugar in 1/4 cup boiling water. Combine 6 tablespoons lemon juice, 1 teaspoon grated lemon peel, 1/2 teaspoon ground cinnamon and 1/2 teaspoon ground cloves, and add to hot tea. Serve at once, garnished with lemon slices. Serves 6.

## Evening Snack Ideas

- \*Orange Sponge Cake Mints
  - \*Gingerbread With Whipped Cream
  - Hot Spiced Tea Salted Nuts
  - \*Orange Pumpkin Pie
  - Hot Mulled Cider
  - Chocolate-Covered Nuts
  - \*Lemon Cake-Pie
  - \*Mulled Fruit Juice
  - Mixed Hard Candy
- \*Recipe Given.

top of cake. Chill in refrigerator. Decorate with fresh orange sections just before serving.

Gleaned from an excellent chef, this Lemon Cake-Pie is a good combination of a cream pie and cake. Because of the delicate lemon flavor it will prove interesting to serve for those evenings when friends just drop in for a bit. Made just according to directions, it's guaranteed to bring plenty of encores!

### \*Lemon Cake-Pie.

- 1 cup sugar
  - 1 tablespoon butter
  - 2 tablespoons flour
  - 2 eggs
  - 1 cup milk
  - 1 lemon
- Blend the sugar and butter, add beaten egg yolks, milk, flour and the juice and rind of the lemon. Fold in the stiffly beaten egg whites and pour into an unbaked pie-crust. Bake in a slow (325-degree) oven 35 to 40 minutes. The top will be like a sponge cake and underneath there's a soft, firm custard.

Pumpkin pie will never wear out its welcome if you serve it this way. It has extra zest because of the addition of orange juice:

### \*Pumpkin Pie.

- 3 eggs, slightly beaten
- 1 cup sugar
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/4 teaspoon cloves
- 2 cups cooked canned pumpkin
- 1 cup cream, rich milk or undiluted evaporated milk
- 1 cup orange juice

Mix sugar, spices, salt. Add slightly beaten eggs, pumpkin, cream or milk, and orange juice. Pour into an unbaked 10-inch pie shell. Bake at (450 degree) for 10 minutes, and then in a moderate (350-degree) oven for about 50 minutes or until knife comes out clean when inserted in filling. Serve with whipped cream garnished with grated orange peel.

Gingerbread is a favorite for after-dinner bridge type of entertaining. Gingerbread made with boiling water gives the cake a special kind of feathery texture which is certain to charm. Most of the time you like to serve gingerbread with whipped cream, but you can vary this if you add crushed peppermints to the cream before serving.

### \*Old-Fashioned Gingerbread.

- 1/2 cup boiling water
- 1/2 cup shortening
- 1/2 cup brown sugar
- 1/2 cup molasses
- 1 beaten egg
- 1 1/2 cups flour
- 1/4 teaspoon salt
- 3/4 teaspoon baking powder
- 1/4 teaspoon soda
- 3/4 teaspoon ginger
- 1/4 teaspoon allspice
- 1/2 teaspoon cinnamon

Pour water over the shortening and add sugar, molasses and egg. Add sifted dry ingredients and beat until smooth. Bake in a waxed-paper lined square pan in a moderate (350-degree) oven for 35 minutes. Cool before turning out from pan. For variation, 1 package of semi-sweet chocolate pieces may be added with the dry ingredients if a chocolate-flecked cake is desired.

(Released by Western Newspaper Union.)

# GRASSROOTS

by WRIGHT A. PATTERSON

(Released by Western Newspaper Union.)

## 'ALL OUT' FOR WAR MEANS JUST THAT

DURING World War I, a manufacturer friend, whose plant was working to capacity on a government order, said to me:

"The government needs my product. It cannot get it elsewhere. I can, and propose to raise my price, and the government will pay."

"Does your present price meet your production costs?" I asked.

"Yes, and more, but—"

"You have a son in France. He is offering all he has, including life, to serve his government, and not asking a price, but you—"

The tears came to his eyes as he stopped me. "No," he said, "I had not thought of it in that way. The price will not go up; it will come down."

That should be the attitude of all of us in this war.

"All out" war means a total sacrifice on the part of all of us to defeat the enemy. The men in our armed forces offer that total sacrifice without thought of gain. They offer life when needed. The manufacturer who demands a profit on his product, the farmer who insists on higher prices for his crops, the workman who demands excessive wages, who refuses to work long hours, or strikes because he can enforce unreasonable demands, are not fighting an "all out" war. They refuse to sacrifice for the cause.

## SOCIAL GAINS AND WAR PRODUCTION

IF AMONG "social gains" are to be counted the support of people who do not want to work, or the working of short hours, or short weeks, we are going to sacrifice some "social gains" before we achieve a maximum of war production and defeat the enemy. America has something more important than "social gains" to think about today. Should Hitler win, those are not the only gains that would be lost.

## DEBT DECREASE

THE COMMERCE department at Washington reports a decrease in state and local debts by a total of \$42,000,000 for the 12 months ending last June 30. That is not much out of a total indebtedness of \$20,183,000,000 for local and state governments, but at least it is a step in the right direction.

The present bonded indebtedness of local, state and federal governments amounts to \$77,434,000,000. That does not include the debts of the various corporations and administrations chartered by the federal government and for which we guarantee their bonds, which means we must pay them. It also does not include the money loaned to the democracies under the lease-lend law, or much of our own cost of preparedness and war. America will not kick about any necessary war cost, but most of us may complain a bit about the cost of unnecessary civilian activities.

## SOME OBSERVATIONS ON 'BLACKOUTS'

ON MONDAY, Tuesday and Wednesday following the Jap attack on Hawaii, it rained, and rained hard, throughout southern California. All who could had remained indoors to avoid a ducking. Late Wednesday afternoon the storm broke, the sun set clear and by seven o'clock people of the cities, towns and farms were out en masse to see the Christmas displays in the streets and in the shops.

Then—bing!—street lights and the decorative Christmas lights were out. The sirens were sounding an air raid warning. Over the radio the interceptor command was ordering all lights out in all homes, motorists were instructed to stop at the side of the road wherever they might be, put out all lights, and remain there until the "All Clear" signal was given.

It was a blackout—California's first hint of the meaning of war. The interceptor command reported the possibility of enemy planes being in the offing.

Winter nights can be chilly in southern California. To sit for three hours and more in unheated, unlighted cars; to sit for three hours and more in unlighted homes or to find the way to bed in the dark, takes more of something than the American people usually display—but they did it.

Whether the interceptor command had heard the drone of a fleet of Jap planes or the sound of a flock of hoot owls, that alarm demonstrated that the civilian population will obey war-time orders and that we have the spirit needed to win this war.

## SPENDING 56 BILLIONS

FIFTY-SIX BILLION DOLLARS for war expenditures in 1942. Can we spend it? That is far more than it cost to run the federal government for the first 100 years of our national existence, including the cost of three major wars and some smaller ones. It means spending approximately \$153,000,000 each one of the 365 days of 1942; \$6,350,000 for each one of the 8,760 hours. My guess is that there will be some of the 56 billions left over at the end of 1942.

# THINGS for You TO MAKE



Transfer No. Z9381

"ANGEL PUSS! Sugar Pie! Where are you all? Come help you! For Ole Mammy wit dese hot things." And since this happy-go-lucky trio have handy loops for convenient hanging, they are bound to be ever ready to help protect hands from the heat.

They have such roguish eyes, especially Angel Puss and Sugar Pie, you'll wish

## Words Are Signs

We should have a great many fewer disputes in the world if words were taken for what they are, the signs of our ideas only, and not for things themselves.

to send a few sets visiting, so your friends can enjoy them too. The hot iron transfer for the set is Z9381, 15 cents. Send your order to:

AUNT MARTHA  
Box 166-W Kansas City, Mo.  
Enclose 15 cents for each pattern desired. Pattern No. ....  
Name .....  
Address .....

# Take A Tip-From A WHITE-TIPPED CAPSULE

For Relief from Pains of HEADACHES

## WHITE CAPS

10c and 25c sizes at all Drug Stores. Buy 100 and 250 in quantity, or order by THE WHITE CAPS CO., Baltimore, Md.

## Americans in Westminster Abbey

Only three Americans have been honored by the British with a memorial in Westminster Abbey—James Russell Lowell with a stained-glass window, Henry Wadsworth Longfellow with a bust and Walter Hines Page with a marble tablet.

## Energizing - Vitalizing



# Van Camp's PORK and BEANS

## By Results

We judge others according to results; how else?—not knowing the process by which results are arrived at.—George Eliot.

## Abolishing a Rascal

Make yourself an honest man, and then you may be sure that there is one rascal less in the world.—Carlyle.

# SAVE A DIME ON A CARTON

Switch to Raleighs—the popular-priced cigarettes that give you a valuable coupon on every pack—coupons good in the U. S. A. for 2/4¢ each in cash, or even more in luxury premiums well worth owning. Buy Raleighs by the carton and get ten coupons, plus two extra in each carton of Raleighs cork-tipped, or four extra with Raleighs plain. That makes a total coupon saving of 9¢ or 10 1/2¢ a carton! Get Raleighs today—fine quality tobacco, plus this dividend.

PLAIN END CIGARETTES

# Raleigh

Raleigh coupons are good for cash or premiums like these . . .

- Remington Double-Header for non-irritating shaves, 115-v. AC. De luxe leather case.
- Cigarette Case, English tan, or black pinnaled grain leather. Holds fifteen cigarettes.
- \$100 Defense Savings Stamps may now be obtained through Brown & Williamson. Send 133 Raleigh coupons for each dollar stamp. Defense Stamp Album, shown above, free on request.
- Walnut Serving Tray with colorful inlay, 13 1/2" x 19". Beverage-proof. Very practical.

B & W coupons also packed with Kool Cigarettes. Write for the premium catalog.

# \$500 EVERY WEEK IN PRIZES

## WRITE A LAST LINE TO THIS JINGLE

HERE'S WHAT YOU DO

It's simple. It's fun. Just think up a last line to this jingle. Make sure it rhymes with the word "things." Write your last line of the jingle on the reverse side of a Raleigh package wrapper (or a facsimile thereof), sign it with your full name and address, and mail it to Brown & Williamson Tobacco Corp., P. O. Box 1799, Louisville, Kentucky, postmarked not later than midnight, February 7, 1942.

You may enter as many last lines as you wish, if they are all written on separate Raleigh package wrappers (or facsimiles). Prizes will be awarded on the originality and aptness of the line you write. Judges' decisions must be accepted as final. In case of ties, duplicate prizes will be awarded. Winners will be notified by mail.

Anyone may enter (except employees of Brown & Williamson Tobacco Corp., their advertising agents, or their families). All entries and ideas therein become the property of Brown & Williamson Tobacco Corporation.

HERE'S WHAT YOU WIN

You have 133 chances to win. If you send in more than one entry, your chances of winning will be that much better. Don't delay. Start thinking right now.

- First prize . . . \$100.00 cash
- Second prize . . . 50.00 cash
- Third prize . . . 25.00 cash
- 5 prizes of \$10.00 . . . 50.00 cash
- 25 prizes of \$5.00 . . . 125.00 cash
- 100 prizes of a carton of Raleighs . . . 150.00
- 133 PRIZES \$500.00

Next time get the pack with the coupon on the back . . .

# RALEIGH CIGARETTES

TUNE IN RED SHELTON AND OZZIE NELSON EVERY TUESDAY NIGHT, NBC RED NETWORK