Warm Kitchen Is Excuse For Winter Baking

Cake Making, Is In Season When Housewives Find Warmth Welcome

Whether you are a maker or breaker of New Year's Resolutions, there is one I hope you've not only made, but will keep: to do more winter baking, writes Cora Anthony, director of the A. & P. Kitchen. There isn't the excuse now that summer gives because a warm stove or kitchen is usually welcome about this time of year—even down south.

Now that I've launched my baking crusade you'll be surprised that my first campaign is on good cake. Say what you will for and against it, there's nothing in the whole range of culinary art that most families appreciate more than a good home baked cake.

Among the recipes, the first would be chocolate, of course. And a coconut frosting to go with it, although you may prefer a chocolate or butter icing of your own. With the idea that you may have some left-over egg whites, the next recipe I've chosen is for Angel-Food Cake. But then again, on the chance that you have all too many uses for your egg supply, you'll find the Cocoa Cake to your liking. It is made without any eggs at all, and very good, too.

Angel-Food Cake

1 cup of egg whites
¼ teaspoon salt
1 teaspoon cream of tartar
1½ cups sugar
½ teaspoon vanilla
½ teaspoon almond extract
1 cup sifted flour

Beat salted egg whites to a foam. Add cream of tartar and beat until stiff but not dry. Sift 1 cup of sugar gradually over beaten whites, folding it in lightly. Add extracts.. Combine sifted flour with remaining sugar; sift several times and fold gently but thoroughly into egg mixture. Turn batter into ungreased angel-cake pan; shake down to get rid of large bubbles; bake 30 minutes in slow oven, 275° F. Increase heat slightly to 300° F., and continue baking 40 to 45 minutes. Let cake stand upside down until thoroughly cold before loosening and turning out.

Dark Chocolate Cake With Coconut Frosting

½ cup butter
1¼ cups brown sugar, firmly packed
2 eggs
1 teaspoon vanilla
3 squares chocolate, melted
2 cups sifted cake flour
1 teaspoon soda
½ teaspoon salt
1 cup milk

Cream butter, add sugar, beat until fluffy. Add eggs one at a time, beating after each addition. Add chocolate and vanilla; blend thoroughly. Add mixed and sifted dry ingredients alternately with milk. Mix after each addition. Bake in greased and paper-lined pan 8x8x2, in moderate oven, 350° F., for about 45 minutes. .

Coconut Frosting

1½ cups sugar
2 tablespoons corn syrup
⅔ cup water
2 egg whies
¼ teaspoon salt
1 teaspoon vanilla
Shredded coconut

Cook sugar; syrup and water together until it forms a soft ball in cold water, or to 240° F. Pour gradually over salted egg whites beaten until stiff but not dry. Beat constantly until mixture holds a peak. Add vanilla. Spread on cake, sprinkle liberally with coconut.

Coco Cake (without eggs)

½ cup shortening
2 cups brown sugar, firmly packed
1 teapsoon vanilla
2½ cups sifted cake flour
½ cup cocoa
1 teaspoon soda
½ teaspoon salt
1 cup sour milk
1 cup hot water

Cream shortening and sugar until fluffy. Add vanilla. Beat well; add milk and water alternately with mixed and sifted dry ingredients. Bake in 9x9x2-inch greased cake pan. Bake in moderate oven, 350° F., for 50 to 60 minutes.

DELICIOUS BAKED BEANS WITH COTTAGE HAM

Thrift Cooker—Time 8 to 10 Hours

2 lbs. dried white beans
½ cup molasses
½ cup brown sugar
1 large onion (leave whole)
2 teaspoons salt
8 slices salt pork
1 to 3 lb. cottage ham

Wash beans and soak 1 hour. Drain. Place beans in the cooker kettle, add other ingredients and mix (place onion in center leaving whole.) Add 5 to 6 cups water. Place rack (inverted) over the beans, and arrange the ham on the rack. Cook 8 to 10 hours. Serve beans with sliced cottage ham.

RAISIN PIE

Temeparture 425°—Time 30 Minutes

2 cups raisins (cut)
2 tablespoons flour
¾ cup sugar
2 tablespoons vinegar
1 cup water
2 apples, cut fine
¼ teaspoon cinnamon
1 tablespoon butter

1. Cook the first 5 ingredients together and allow to cool.. 2. Add chopped apples, cinnamon and butter. 3. Line a pyrex pie pan with pastry, fill with the filling and cover with pastry. 4. Crimp edges and bake.

BRUNETTE SENORITA

Gloria Blondell is a pretty little wall-full in this camera study which also makes her an eye-full. She is picking out a pose for a scene in "Highway Pirates."

Amusing Rules Marked Early Days Of Autos

Horns, Bombs Revolvers Suggested By Horse And Buggy Funsters

Reminiscent of the days when buggies were more plentiful than automobiles and horses shied at the "horseless carriage" are the following set of rules printed a generation ago when farmers were the arch-enemies of motorists. The rules were ascribed to a mythiical Farmer's Anti-Automobile Society" and were dug up from an old file by the Keystone Automobile Club.

The "rules" were good for a laugh then. They should get an even lustier reception now with farmers owning one-fifth of the country's registered motor vehicles.

Here they are:

1. Upon Discovering An Approaching team, the automobilist must stop off side and cover his machine with a blanket painted to correspond to the scenery.

2. The Speed Limit On Country Roads This Year Will Be A Secret, and the penalty for violation will be $10 for every mile an offender is caught going in excess of it.

3. In Case An Automobile Makes A Team Run Away, the penalty will be $50 for the first mile, $100 for the second, $200 for the third, etc., that the team runs; in addition to the usual damages.

4. On Approaching A Corner, where he cannot command a view of the road ahead, the automobilist must stop not less than 100 yards from the turn, toot his horn, ring a bell, fire a revolver, halloo, and send up three bombs at intervals of five minutes.

5. In Case An Automobile Approaching A Farmer's House When The Roads Are Dusty, it will slow down to one mile an hour and the chauffeur will lay the dust in front of the house with a hand sprinkler worked over the dashboard.

6. Automobiles Running On The Country Road At Night must send up a red rocket Every Mile, and Wait Ten Minutes for the road to clear. They must then proceed carefully; blowing their horns and shooting Roman Candles.

7. All Members of the Society will give up Sunday to chasing automobiles, shooting and shouting at them, making arrests and otherwise discouraging country touring on that day.

8. In Case A Horse Will Not Pass An Automobile, the automobilist will take the machine apart as rapidly as possible and conceal the parts in the grass.

Mrs. Butler Entertains Price Ladies' Aid Society

The Ladies' Aid of Price Methodist Episcopal Church was entertained Thursday afternoon by Mrs. Calvin Butler, at her home in Centreville. Mrs. Butler was assisted by her mother, Mrs. Sarah F. Scott.

The officers were elected for 1938 at the meeting. They are: President, Miss Margaret Leager; Vice President, Mrs. Floyd Cahall; Secretary, Mrs. Fred Sparks; Treasurer, Mrs. Howard Stant.

Announcement was also made that the Aid will stage a covered dish supper in the school room at Price this Thursday evening. Mrs. S. C. Walls and Mrs. S. F. Scott were named as chairman and assistant on the supper committee. The public is invited.

GUERNSEYS ADVANCE

Two Guernseys owned by Blakeford Farms at Queenstown have completed new official records which entitles them to entry in the Advanced Registry of the American Guernsey Cattle Club. The animals are six and a half years old Argilla Formosa which produced 14,357.7 pounds of milk and 662.3 pounds of butter fat in class AA and two-year-old Homestead Reveller's Dora which produced 10,006.8 pounds of milk and 518.8 pounds of butterfat in class G.

BUSY BEE MEETING

The Busy Bee Society of Grasonville met at the home of Mr. and Mrs. Zebulon Hunter last Tuesday evening, January 11. An interestnig program on "Helping Others" was enjoyed by all. Games were played and prizes awarded. Refreshments of cake and drinks were served.

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Written Exclusively For The Record-Observer By Sam Hemming

WINTER TRANSPLANTING

We look upon spring and fall as the two planting seasons but some times it is expedient to do certain moving in the off seasons of winter and summer. Last summer I wrote an article on summer transplanting and it might not be amiss to make some suggestions about winter transplanting. It is easier to move plants in winter with success, weather permitting, than it is in summer, for you have the added advantage of the dormant condition of the plants.

The first thing to remember is that cold has little to do with failure or success, it is the old bugaboo, moisture supply that causes trouble. The moisture supply rapidly varies from too much to too little. There is too much when the ground is wet and sodden and too little when the ground is froze and the supply is not available. In such places where the ground stands wet subsurface drain (tile or gravel) or a surface drain furnished. It is well to remark at this point that a wet place in which you wouldn't dream of planting a plant in winter can do as much harm to a previously planted plant that had been placed when the ground was dry.

Heavy soils are apt to puddle when handled in winter and will run together so that the plants might not get enough air to breathe. To reduce this danger, humus in the soil and on the surface as a mulch is desirable.

It is frequently said that evergreens should not be moved in winter. The dangers are that the heavy tops lose moisture too rapidly and that the winds will buffet them about too much. These can be obviated by guying or staking by mulching and building wind screens. Also tamp well when planting.

Thin barked trees are some times subject to rupture and sun scald and do not move well in winter unless the bark is wrapped with waterproof paper or burlap.

Winter does offer one advantage to transplanting of such things as large shade trees. Before the art of lacing and burlapping large balls of earth was so well developed, many plants were dug and left until the balls were frozen then moved successfully.

BEETLE CHECKING

Adult Japanese beetle are said to prefer lawns as a place to deposit eggs and that grubs congregate in lawns in great numbers. Treating the lawn with arsenate of lead, he says, will kill all the grubs. An application of lead arsenate at the rate of 10 pounds to 1,000 square feet of surface will make the lawn practically immune to injury by larvae and will kill all the grubs present. This treatment may be applied at any time of the year when the ground is not frozen.

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CAMPBELL'S TOMATO SOUP 3 Cans 20c
PHILLIPS DELICIOUS PORK & BEANS 6 Cans 27c — Doz. cans 53c

Astor RICE Full Pound 8c
Mothers OATS Pkg. 8c
King MOLASSES Can 19c
Top Notch PEANUT BUTTER 1-Lb. Jar 13c
Weston's Cocoanut Crisps 2 Pkgs. 25c

Sour Pickles .... quart 15c
Pure Mustard ... Full Quart 15c
Reeves Select Olives, Lg. Bot. 23c
Maraschino Cherries, bot. 10c
Citra Salad ..... can 17c

Green Giant Peas 2 Cans 33c
Del Maiz Niblets can 15c
Del Maiz Corn on the Cob 4 Ears to Can Can 18c

Calif. Oval Sardines, 2 cans 21c
Calif. Canned Mackered, 2 cans 21c
Booth Canned Shad, 2 cans 25c
Fancy Shrimp . . . can 18c
Alamo Tuna Fish, can 17c

Musselman's PIE CHERRIES 2 Cans 33c
Flako PIE CRUST Pkg. 15c
Mrs. Filbert's MARGARINE Lb. 19c
All Gold Whole Peeled APRICOTS Can 23c
All Gold FRUIT COCKTAIL No. 1 Can 17c

Le-Grande Saur Kraut, can 10c
Le-Grande Spinach, 2 cans 25c
Le-Grande Tomatoes, 2 cans 17c
Le-Grande Sweet Potatoes, can 10c
Le-Grande String Beans, 2 cans 19c

Softasilk CAKE FLOUR Pkg. 29c
SPRY 1-Lb. Can 19c 3-Lb. Can 59c

Manning's Hominy, 2 cans 19c
Cham-pion Corn & Tomatoes, can 10c
Drome-dary Cranberry Sauce, can 15c
Lemon Juice . . . . can 17c
All Gold Orange Juice, 2 cans 29c

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