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...OF... Interest To Women BUTTERSCOTCH SAUCE IS POURED OVER CAKE

(By Marjorie Mills)
If you'd like to make a dark and light frosting for those sky-scraping cakes such as Schrafft's make, do try these recipes. Of course, Schrafft's actual recipes are a secret, but these have been suggested by Schrafft's for you to try at home.

Here's another 'tip' from Schrafft's. If you'd like to top a boiled frosting with a butterscotch icing, use their butterscotch sauce to pour over the cool frosted cake. Or use their sug-
gested recipe for a grand butter-
scotch sauce.

And still helping you out on some of Schrafft's recipes, here's their sug-
gested recipe for chocolate leaf cook-
ies you've been asking about.

Dark and Light Frostings
1 1/2 squares cooking chocolate
1-3 cup scalded cream
Few grains salt
1 egg yolk
1/2 teaspoon melted butter
Confectioner's sugar
1/2 teaspoon vanilla
Melt chocolate over hot water, add
cream gradually, salt, egg yolk and
butter. Stir in confectioner's sugar
until of right consistency to spread.

Vanilla Boiled Icing:
1 1/2 cups sugar
6 tablespoons water
1/4 cup egg whites
Vanilla or lemon flavoring
Beat the egg whites until stiff.
Meanwhile boil sugar and water until
the syrup spins a thread. Then slowly
stir the syrup into the beaten egg
whites and continue beating until the
icing is of proper consistency. Spread
on cake.

Butterscotch Sauce
2-3 cup white corn syrup
1 1/2 cups medium brown sugar
1-3 cup water
4 tablespoons butter
1/4 teaspoon vanilla
6 tablespoons heavy cream
Boil the first four ingredients until
it reaches a heavy syrup consist-
ency. Cool and add the vanilla and
cream. If consistency is too heavy,
add a little more cream. This may be
served either hot or cold.

Chocolate Leaf Cookies
Use a rich cookie dough. Roll
butter-thin and cut with a leaf-shap-
ed cake cutter, making the veins
with a fork. When baked, cover with
the following chocolate coating:
2 ounces confectioner's sugar
3 tablespoons hot water
1/4 cup melted cooking chocolate.
Mix half the hot water with con-
fectioner's sugar; add melted butter.
Then add rest of hot water and final-
ly the melted butter. Spread over the
leaves.

Crown Roast Pork
An Arlington roast of pork may be
made into a crown roast, roasted as
for any roast of fresh pork, and then
served with cooked noodles of a
creamed vegetable combination in
the middle, or the centre may be filled
with a stuffing and roasted with the
meat.

To roast the Arlington pork shoul-
der, cover the tips of the ribs with
brown paper or spike them with a
piece of salt pork, then place on rack
in open roasting pan and place in hot
oven, 450 F. for 15 to 20 minutes.
When pork is well browned and sear-
ed, reduce temperature to 350 F., and
continue roasting, allowing 30 min-
utes to the pound for the pork.

SCARES MEN AWAY; THEY ARE LOST

Possession may be nine points of
the law, but its rating in romance is
zero. It's definitely out!

Possessiveness in the weaker sex
is one of the things that scare men
away in less time than it takes to
powder your pretty nose. It's one of
the big reasons why the man doesn't
come back—ever.

A few men like it. It flatters the
masculine ego to have some gorgeous
creature want to let the world know
he belongs to her. He's the type who
likes clinging vines, the one who be-
gin to cling at the first date and nev-
er, never relax their grim grip.

Be sure you know your man before
you give way to those little feminine
tricks that shout, 'This man is mine!' It's
natural for the female of the spe-
cies to be possessive—luckily, where
some roving males are concerned—
but most every man rebels when the
sweet young thing tries to brand him.

A man is thrilled by a little posses-
siveness ('my man') in private, but
he sees danger ahead when the little
woman is too possessive in public—
danger to his precious freedom slip-
ping away, danger of being tied down
and hen-pecked within an inch of his
life. He's afraid his style will be
cramped.

Leftover Pork and Spaghetti
1 medium onion, minced
1/2 cup celery, finely chopped
4 tablespoons butter
1 1/2 cups cooked pork
1 tablespoon flour
1/2 cup milk or water
1 can spaghetti in tomato sauce
1 teaspoon salt
1/4 teaspoon pepper
1 teaspoon Worcestershire sauce.
Cook onion and celery in butter till
tender; add pork, sprinkle with flour
and brown; add water, stirring until
thickened, then add remaining ingredi-
ents. Cook until spaghetti is thor-
oughly heated. Serve hot and sprin-
kle with grated cheese.

Busy Day Pudding
2 apples
1 cup strained prunes and juice
3 tablespoons sugar
1 cup water
3/4 cup flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 tablespoon sugar
1 tablespoon fat
3 tablespoons milk or water or
enough to make a soft dough.

Put apples through coarse knife of
food chopper, skins and all. Cut up
pitted prunes, add to apples with one
cup water, three tablespoons sugar,
and juice of prunes. Heat to boiling.
Sift flour, salt and baking powder.
Work in fat with fingers. Add liquid
to make a soft dough which will drop
from spoon. Drop on to hot fruit in
very small teaspoons, cover and let
cook for 15 minutes. Serve hot plain
or with top milk.

Braised Liver
1 1/4 cups liver
2 tablespoons fat
2 tablespoons salt
3 onions
2 carrots
Saute liver in fat five minutes on
each side, adding salt and diced on-
ions when half done. Remove to bak-
ing dish or use frying pan if cover
fits tightly. Add a cup of water and
the carrots, cover and bake 3/4 hour.

Salad with Cream Dressing
2 1/2 cups shredded cabbage
1/2 cup raisins
1/4 teaspoon salt
2 tablespoons brown sugar
2 tablespoons vinegar
1-3 cup evaporated milk
Make a dressing of the ingredients
other than cabbage and raisins and
toss all together. Sift dry ingredients
together and add to the milk and
cream. Then slowly add the well-
beaten eggs, stirring constantly.
Drop by spoonfuls into deep hot fat,
and fry until well puffed and brown.
Sprinkle with powdered sugar and
serve hot with warm maple syrup.

Carrot Cream Pie
1 large boiled carrot
1 teaspoon grated orange peel
1/4 cup sugar
1/4 grated nutmeg
3 eggs, slightly beaten
1 pint thin cream
2 tablespoons brandy
Press carrot through sieve into
mixing bowl, add sugar, grated peel,
nutmeg, beaten eggs and stir until
well blended. Add cream, beat again
and pour into pie tin lined with plain
paste having a fluted rim. Bake ten
minutes in hot oven, 450 F., reduce
heat to moderate, 350 F. and bake un-
til pie is firm in centre.

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BECAUSE—It leaves
no dulling after effects
when taken at breakfast
—or any other meal.

Remember
King Cole

POISE A REQUISITE OF A HOSTESS

She Must Be Smooth and Gay Though Viands
Burn and Dishes Crash

(By Frances McCormack)

The inexperienced hostess is some-
times too ready to throw the towel
in the ring and give up the battle
just when she is beginning to make
some headway, only she does not re-
alize it. How often a hostess says
that she is not the type to entertain
because one of her first parties has
been a failure. She may not realize
that the art of entertaining requires
as much skill as learning to ride a
horse or mastering a tricky golf
course.

Another factor which she does not
realize is that almost all successful
hostesses have undergone the experi-
ences of having guests who won't
mix, menus which fall flat, and hus-
bands who come home too moody and
tired to play the role of the genial
host.

One successful matron admitted
that in her early days she was a jit-
tery hostess who sat on the edge of
her chair and listened half to her
guests and half to the sounds eman-
ating from the kitchen, wondering all
the time whether the sherbet was
freezing properly and whether the
maid would remember her service in-
structions.

She believes now that a hostess
should develop complete poise and
placidity when entertaining and not
worry about happenings in the kit-
chen once she has given a competent
maid all the instructions necessary.
Inexperienced hostesses worry too
much about whether their guests are
having a good time. They regard ev-
ery hush in conversation as a major
catastrophe and are sure that their
guests are bored if the conversation
lags ever slightly. Every weak spot in
the home, the service, the food and
the conversation assumes the propor-
tions of a nightmare in the mind of
the novice.

A young matron, who gave a dinner
for an important diplomat recently,
and found him quietly using his lin-
en handkerchief for a napkin because
the servant somehow or other had
neglected to place one at his plate,
felt agonies of embarrassment which
were totally out of proportion to the
incident.

The learned doctor of philosophy
who drank his coffee out of a beer
mug with which his host supplied
him at a recent breakfast party could
not understand why his hostess was
so embarrassed just because she did
not have enough cups to go around.
To both men the beer mug seemed
perfectly adequate.

Musicians who fail to turn up, tal-
ent which does not live up to expecta-
tion, cakes that fall and maids who
sulk, are among the burdens which
an experienced hostess recognizes
and prepares for. The smart hostess
sometimes finds after a few painful
experiences just what type of enter-
tainment she is equipped for and per-
fects that.

If she has a lovely dining room
with an excellent cook, and a cellar
of good wines, she specializes in din-
ner parties. If she is a young business
woman who must confine her enter-
tainment within a one-room and kit-
chenette apartment, she goes in for
informal breakfast or supper parties,
with simple menus of scrambled eggs
bacon and cocktails. If she has a
charming living room she gives in-
teresting Sunday night suppers.

Those who entertain bear the bur-
dens of hospitality. They must carry
on despite headaches, nerve exhaus-
tion and the fear that their party
may be a failure.

What do they get out of it? Some-
times they feel that they are enter-
taining people who never reciprocate
their hospitality or appreciate the ef-

Welcome, Spring Rain

Welcome, Spring rain, upon the earth,
Wash all our winter grief away,
Quicken the glory of rebirth.
Hasten the blossoming of May!

Wash out the rivers of red blood!
Straighten the grass on trampled
ground!

Bring back our hope of brotherhood!
Shut out the cannon's dreadful sound.

Spring Rain, revive the aching sod,
From greed and hate, bring swift re-
lease!

Then may our prayers ascend to God!
Borne on the cleansing winds of
Peace!

—Anne Campbell.

Cooking Faults

If the angel food cake is tough, it
may be the oven was too hot. About
250 degrees F. is the proper tem-
perature for most angel food cakes.

If cracks and uneven surfaces ap-
pear in a cake, perhaps too much flour
was used or the oven was too hot.

If the cake is heavy and sticky,
perhaps too much sugar was used or
the mixture was underbaked.

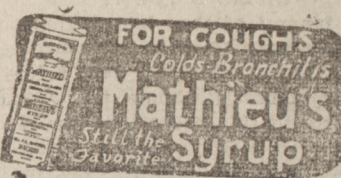
If the cake has an uneven color,
perhaps it was baked too fast or was
not mixed enough.

If the cake falls, perhaps it did not
have enough flour, had too much fat,
was underbaked, or the oven was
opened or jarred early in baking.

If the baked potatoes are soggy,
they have been baked too long or the
skin may have been cracked or pier-
ced when they were done to let out
the steam.

forts they have made to give them a
pleasant evening.

However, the inexperienced hostess
should recognize that entertaining
despite its handicaps is a pleasant
task, which comes easy to those who
practice it often. It makes a woman
gracious and charming and gives her
an opportunity to make lasting friend-
ships and enables her to make the
world in which she lives a warmer
and more hospitable place.



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