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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 suggested recipe for a grand butterscotch sauce.

And still helping you out on some of Schrafft's recipes, here's their suggested recipe for chocolate leaf cookies 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 consistency. 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-shaped 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 confectioner's sugar; add melted butter. Then add rest of hot water and finally 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 shoulder, 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 seared, reduce temperature to 350 F., and continue roasting, allowing 30 minutes 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 begins to cling at the first date and never, 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 species to be possessive—jealously, 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 possessiveness ('my man') in private, but he sees danger ahead when the little woman is too possessive in public—danger to his precious freedom slipping 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 ingredients. Cook until spaghetti is thoroughly heated. Serve hot and sprinkle with grated cheese.

**Busy Day 'Pudding**  
2 apples  
1 cup strained prunes and juice  
2 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.

Pit 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 onions when half done. Remove to baking 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 until pie is firm in centre.

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**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 sometimes 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 realize 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 experience of having guests who won't mix, menus which fall flat, and husbands 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 jittery hostess who sat on the edge of her chair and listened half to her guests and half to the sounds emanating from the kitchen, wondering all the time whether the sherbet was freezing properly and whether the maid would remember her service instructions.

She believes now that a hostess should develop complete poise and placidity when entertaining and not worry about happenings in the kitchen 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 every lull 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 proportions 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 linen 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, talent which does not live up to expectation, 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 entertainment she is equipped for and perfects that.

If she has a lovely dining room with an excellent cook, and a cellar of good wines, she specializes in dinner parties. If she is a young business woman who must confine her entertainment within a one-room and kitchenette 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 interesting Sunday night suppers.

Those who entertain bear the burdens of hospitality. They must carry on despite headaches, nerve exhaustion and the fear that their party may be a failure.

What do they get out of it? Sometimes they feel that they are entertaining 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 release! 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 temperature for most angel food cakes.

If cracks and uneven surfaces appear 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 pierced 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 friendships and enables her to make the world in which she lives a warmer and more hospitable place.



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