



Woman's World

By Mair M. Morgan

The next time you have your women friends in, let's have a little fun. In the Montreal Star, or the local club or the church circle or the Ladies' Aid is having tea or a luncheon, just coax or lure them into a cake-cooking contest and I'll guarantee you and them more fun and surprises than you could dream were possible in such a familiar subject as cake.

Every woman prides herself on knowing a lot about cake, and that's where the fun begins on the guessing contest. To give you a hint about this guessing game, just pick up your cook book and run through the index of names. Next, ask yourself what kind of people or persons would serve this cake to, that cake, the other cake? For example, what kind of cake would you serve to a gardener? To a football player? To a mischief maker? To a fat person? To a baby?

You should have enough pencils and paper available so that each woman can write down her answers to the list of questions I am giving you for the cake game. You must set a definite time, say 20 minutes, at the end of which all papers are picked up by you, as hostess, and you read the papers aloud or better still, have each woman read her first question in turn, and then when all the answers to the first question have been read aloud, you read the right answer. It is screamingly funny to hear some of the guesses that will be made, and how widely some women differ in their ideas of what kind of cake is called for by the question.

As a reward for the winner, there might be a special cake, and as a consolation prize for the worst guesser there might be a cup of cake or some other small item like a cookie. Here are the puzzles:

1. What is the happiest cake?
2. What is the fat woman's cake?
3. What is the old maid's cake?
4. What cake has a royal title?
5. What cake is full of pep?
6. What is the small boy's favorite?
7. What is the baby's cake?
8. What is the football player's cake?
9. What cake never pays its way?
10. What is the brightest cake?
11. What cake weighs the most?
12. What cake weighs the least?
13. What cake does the gardener use?
14. What is the hen's cake?
15. What cake do squirrels like best?
16. What is the variety cake?
17. What cake measures the least?
18. What is the mischief maker's cake?
19. What cake is the most expensive?
20. What is the Christmas cake?

- Answers
1. Birthday.
 2. Feather.
 3. Princess.
 4. Prince of Wales.
 5. Ginger.
 6. Johnny.
 7. Angel.
 8. Drop "kick."
 9. Poor Man's Raisin Cake.
 10. Sunshine.
 11. Pound.
 12. Sponge.
 13. Hoe Cake.
 14. Egg.
 15. Nut.
 16. Marble.
 17. Cup.
 18. Devil's Food.
 19. Gold.
 20. Fruit.

Feather Cake
8 cups pastry flour, 3-1/2 teaspoons baking powder, 1/4 teaspoon

Method: Sift flour, baking powder and salt. Cream butter and sugar and add beaten eggs (do not separate them). Add flour and milk alternately, beating until smooth. Add flavorings. Bake in 2 nine-inch layers about 35 minutes, in moderately hot oven (350 deg. F.). Cover with boiled frosting and serve with a Buttercream Pudding.

Devil's Food Cake
1/2 cup butter, 1-3/4 cup sugar, 2 eggs, 1 cup milk, 1/2 teaspoon vanilla, 1/2 teaspoon unsweetened chocolate, 2 cups flour, 1 teaspoon baking powder, 1/2 teaspoon soda, 1/2 cup sour milk, 1/2 cup boiling water, 2 egg whites.

Method: Cream butter and sugar, add creamed egg yolks and melted chocolate. Sift dry ingredients three times and add alternately with sour milk and water to the creamed mixture. Bake in 2 layers in moderate oven (350 deg. F.) 25 to 30 minutes. Cover with fudge frosting.

Ginger Cake
1/2 cup butter, 1/2 cup sugar, 2 eggs, 1 cup molasses, 2 1/2 cups flour, 1 teaspoon cinnamon, 2 teaspoons ginger, 1 cup hot water, 2 teaspoons soda, 2 tablespoons warm water.

Method: Cream butter and sugar, add eggs one at a time, beat in molasses. Sift flour and spices and add alternately with the hot water. Mix soda with the warm water, pour into the mixture and bake in moderate oven (350 deg. F.) 20 to 25 minutes.

CREAM SOUP
One of the supposedly complicated processes of housekeeping is making cream of tomato soup. Cream of tomato soup is no harder to make than a piece of toast if you know how. Don't add soda. It's almost impossible to add it in small quantities so as to ruin the flavor entirely.

The following recipe is carefully worked out and produces a deliciously smooth cream soup. The method is quite as important as the proportions.

Cream of Tomato Soup
Two cups canned tomatoes, 1 small onion, 2 teaspoons sugar, 1 teaspoon salt, celery tops, 3 tablespoons butter, 2 tablespoons flour, 2 cups milk, 1/2 teaspoon pepper, 1 tablespoon minced parsley, 8 peppercorns.

Melt one tablespoon butter and add onion, peeled and sliced. Cook over a low fire for five minutes. Add tomatoes, sugar, salt, celery tops and peppercorns. Cover pan and simmer fifteen minutes. Rub through a sieve. In another pan melt remaining butter and stir in flour. Cook and stir until bubbly. Slowly add milk, stirring constantly. Season with salt and pepper and bring to the boiling point. Boil one minute, stirring constantly. Take the sauce from the fire and add the sifted tomato pulp which has been kept hot while the white sauce was being made. Be sure to add the tomato pulp to the sauce, NOT the sauce to the pulp. Add parsley and serve at once. This soup will separate or curdle if allowed to stand or if re-heated.

Apple Up-Side-Down Cake
Four tablespoons butter, 1 cup brown sugar, 3 or 4 apples, 1/2 cup seedless raisins, 3-4 cup grated cheese, 1/2 cup shortening, 3-4 cup granulated sugar, 1 egg, 3-4 cup milk, 2 cups cake flour, 2 1/2 teaspoons baking powder, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon vanilla.

Wash raisins and cover with boiling water. Let stand five minutes and drain. Melt butter in frying pan and sprinkle evenly with brown sugar. Add apples pared and thinly

sliced and sprinkle with raisins. Sprinkle with cheese and cover with butter made as follows:
Softened shortening, Beat egg until light, beating in sugar, and softened shortening. Mix and sift flour, salt, cinnamon and baking powder and add with milk and vanilla to first mixture. Beat well and pour over prepared apples. Bake forty minutes in a moderate oven (350 degrees F.).

LEFTOVERS SUPPER
What can you do with left-over potatoes, ham, pork, peas or chicken? Plenty! With a few pickles and other common foods from emergency stock and refrigerator, dozens of delectable left-over dishes may be prepared. Here are a few—delicious enough to prove my claim:

Meat-In-One Salad
1 cup boiled potatoes, diced, 2 cups boiled ham or pork, diced, 1/2 cup peas, 2 pickles, chopped, 1/2 cup mayonnaise.

Toss ingredients together lightly. Arrange on crisp lettuce. Garnish with additional mayonnaise and sweet pickles, cut in quarters, lengthwise.

Savory Chicken
2 cups cooked chicken, 1 cup chicken gravy or broth, 1/2 cup sweet or homemade style pickles, chopped, 1/2 cup peas, 1/2 cup mayonnaise.

Combine in the top of a double boiler, chicken, cut in small pieces, gravy or broth, sweet or homemade style pickles, pimiento and salt. Cook over boiling water 20 minutes or longer. If broth is used thicken mixture with 1 tablespoon of flour mixed to a paste with a little cold water. Stir until thickened. Serve hot or cold. This is a delicious and easy to make dish.

USES FOR STALE BREAD
Stale bread rolls may serve in delicious guise not only in the familiar bread puddings, but as accompaniment for cream soups. Melba sauce, tomato sauce, and toast sticks are easily prepared, and are crisp and delicious.

The Melba chips are made from stale slices, bread in very thin slices. These are placed in a shallow pan in a slow oven to dry and brown. The smaller the rolls the more attractive the chips. The slices before drying should not be more than an eighth of an inch in thickness, and with a sharp knife, they may be lessened to paper thinness. Croutons are made from stale bread. The bread must be firm of texture and fine, stale but not too dry. The bread is sliced about half an inch in thickness, and these are cut into half-inch cubes with a very sharp knife. The croutons, of course, are removed.

The cubes may be dipped in melted butter and browned in a moderate oven, or they may be dropped into a

When Lights Failed New York

GET CHANGE HERE



Upper Manhattan and the Bronx, New York City, were plunged into darkness and subway trains were stalled when power plant blast and fire paralyzed half the city's electrical system. Pictured is scene in subway station.

broken up and dropped in. The croutons are never eaten with the fingers.

Toast sticks are also made from stale bread. Instead of being cubed, the bread is cut into slices about three-quarters of an inch thick and three to six inches long. The sticks are toasted in a hot oven and served, unbuttered, like crackers. They may be piled up, log-cabin fashion. Each person helps himself and butters the stick or not, as preferred. The toast sticks are not broken into the soup, but are eaten from the fingers.

Sticks of hot fat and fried a golden brown. The fat should be hot enough to make them crisp and brown instantly. The croutons should be served in a wide-mouthed jar or covered bowl until they are used.

They are served in one of two ways: (1) Passed to each person in a dish. The dish may be an ordinary vegetable dish or bowl with a tablespoon in it. (2) If the soup is served from a tureen, English fashion, at the table, the host places one or two tablespoons of croutons in the dish before ladling in the soup.

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