Food Forum Dorothy Johnson It's A Cake-Walk Now

Years ago you labored hours making a cake. Now it is a pleasure with all the delightful variety of mixes. Mrs. Dorothy Scherer of 1612 Searles Ave. sent these two delightful recipes.

Lemon Flake Cake

I pkg. lemon cake mix, 1 pkg. lemon jello (small), 4 eggs, 3/4 cup oil, 3/4 cup water, Beat with mixer 3 minutes. Put in flat tin, 13x8, well greased and floured. Bake 40-45 minutes in 350 oven or until a good brown. While cake is hot, glaze with juice of lemon and 1 cup powdered sugar (mixed).

Date and Nut Bread

1 cup chopped dates, 1 cup boiling water. Pour water over dates--let stand till luke warm. 1/2 cup shortnening, 1 teaspoon va-nilla, 1-2/3 cup flour, 1/4 teaspoon baking soda, 1/2 cup nuts, 1 egg, 1 cup sugar.

Cream shortening and sugar, add eggs and vanilla and dates and mix. Last the flour, baking soda and nuts. Put in pan lined with wax paper. Bake in 350 oven 35-40 minutes.

* * * * * I have two interesting cake recipes I happened to read about. I haven't tried them but they sounded so good and were published by The Ladies Home Journal, so I'm sure they are authentic.

Lemon Cake

1 pkg. 3 oz. lemon flavored gelatin, 1-1/2 cups granulated sugar, 3 cups prepared bis-cuit mix, 4 eggs, 3/4 cup salad oil, 3/4 cup water.

In large bowl of your electric mixer, put gelatin, sugar, biscuit mix, eggs, oil and water. Beat ingredients slowly until well blended, then beat at medium speed for 5 minutes. Pour into greased, floured pan. Bake in moderate oven, 350, for 35 or 40 minutes.

FROSTING: 1-1/2 cups sifted powdered sugar, 1/2 cup lemon juice. Combine powdered sugar with lemon juice. Remove cake from oven and cool 5 minutes. Use fork to prick the cake all over. Pour lemon mixture on top of cake. Cool, serve with whipped cream.

Legendary Mayonnaise Cake

In a large bowl, mix l cup sugar, l cup water, 1 cup mayonnaise, and 1 teaspoon vanilla. Gently fold in 2-1/4 cups sifted flour, 1-1/2 teaspoons baking soda, 1/4 cup unsweetened cocoa, 1/8 teaspoon salt and 1/4 teaspoon red food coloring. Divide between 2 well greased, 8-inch layer cake pans. Bake at 375 degrees for 20 to 25 minutes. Cool on cake rack and frost with chocolate frosting.

It is called Legendary Mayonnaise Cake because of the unusual story of the popularizing of the extraordinary cake. The story is that a very wealthy matron had dined in a posh restaurant in New York. She asked to see the chef and told him how enchanted she was with the cake and asked for the recipe, giving him a generous tip.

A few days later, she received the recipe with a bill for \$300. She consulted her attorney who advised her to pay the bill, so she paid; but in revenge, she gave the secret of this delicious cake to every one who wanted it.





Future In Homemaking

Girls, who are finishing high school this year and pondering what field to enter and what course to take at college, might consider Home Eco-nomics. Home Ec, as it is commonly called, is one of the maligned and misunderstood professions. Most people think of it in terms of sewing and cooking, and that the most you can hope to do with the training is to become a teacher.

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I happen to know Home Ec degree is the key to hundreds of well-paying jobs that are waiting for qualified graduates. In fact, the supply of jobs is far greater than the supply of graduate Home Economists. Not only that, these jobs can be swinging, glamorous, and exciting positions, offering unique and challenging opportunities.

You can do the cooking for television food commercials and build a whole business from it. You can prepare for magazine photography and layouts, develop recipes for food firm publicists. You can do special sewing for Sewing Machine Manufacturers.

As a Home Economist, you could be a home demonstration agent, associated with a University. You would then go out into the community -right into peoples homes. You might, for instance, teach farm women better methods of canning or sewing. You could be a dietitian in a hospital, in a school, in a government nutrition program. You can find fascinating jobs, believe it or not, in practically any Industry of your choice.

How do you go about it? You get a B.S. degree in Home Economics; it is granted by about 500 colleges in the United States. You choose an area of specialization--education, child care, food, clothing etc.

Often by combining your Home Ec expertise with other knowledge such as photography or journalism, you can obtain especially high-paying jobs in communication, advertising etc.

Scholarships are available, but vary from state to state, so write to your State University for information. For more information, write The American Home Economics, Assn., 1600 20th St., N.W., Washington, D.C.

Parking



Merry-Go-Round * Ferris

Wheel

LAS VEGAS VOICE

Jimmy Gay In Host Role

i. JIMMY GAY, President of Las Vegas Alumni

the Alumni sponsored AM&N Choir's Concert at Las Vegas High last Thursday. With Gay from left are Valerian Alexander, Soprano soloist with Choir, Shirley Delman, Piano Accompanist, Choir Director, Shelton McGee--Back - Samuel

GOOD FOR ANY TWO RIDES

MONTE YOUNG SHOWS