

Food Forum

Dorothy Johnson

RECIPES TO KEEP

The following recipes were taken from the cook book "Favorite Recipes from the United Nations" published by the U.S. Committee for the United Nations, Washington, D.C. These recipes were compiled with the cooperation of the member nations' foreign offices, their embassies and legations to the United States, and their delegations to the United Nations and the Pan American Union.

THIS COOK BOOK, which I treasure as a collector's item was given to me by Mrs. Thor Darling, a staff member of the State Employment Service and past President of the American Association of University Women. It was particularly interesting to me to note that the collaborator on the book was the American Home Economics Association whose staff edited, checked and kitchen tested all the recipes. The Department of State, also, was of immeasurable help in translating recipes from many languages.

We will continue to pass along these wonderful and diversified recipes from time to time, but as they say in certain circles, "America First", so we begin with a contribution from Mrs. Earl Warren, wife of the Chief Justice of the Supreme Court.

FUDGE CAKE

4 squares unsweetened chocolate melted, 1/2 cup water, 2 cups sifted cake flour, 1/2 cup sugar, 1 tsp. soda, 1 tsp. salt, 1/2 cube butter, 1-1/4 cup sugar, 3 eggs unbeaten, 2/3 cup milk, 1 tsp. vanilla.

Heat chocolate with water in top of double boiler. Cook and stir over boiling water until chocolate is melted and mixture thickened. Add 1/2 cup sugar, and cook 2 minutes, stirring continuously. Cool to lukewarm. Measure sifted flour, add salt and soda and sift together three times. Cream butter, add 1-1/4 cups sugar and cream together until very smooth. Add eggs, one at a time beating thoroughly after each addition. Then, add flour, alternately with milk in small amounts, beating each addition until smooth. Add chocolate mixture and vanilla--blend. Use two round 9 inch layer cake pans--1-1/2 in. deep--line bottoms with wax paper. Pour batter into pans and bake in 350 F. oven for 30 minutes. Use a four minute frosting between the layers, and a chocolate frosting on outside.

FOUR MINUTE FROSTING

1 egg white unbeaten, 2 tbs. light corn syrup, 3/4 cup sugar, 2 tbs. water, dash salt, vanilla. Place egg white, syrup, sugar, water, and salt in top of double boiler. Beat with rotary beater until partially mixed. Place over boiling water and beat constantly until frosting stands in peaks (about 4 minutes). Remove from fire and continue beating about one minute longer. Add vanilla, beating in well. Spread between layers. Let stand a few minutes before spreading chocolate frosting on cake.

CHOCOLATE FROSTING

3 cups confectioner's sugar, 1 tsp. vanilla, 2 tbs. melted butter, 1/3 cup cocoa, dash salt, 1/4 cup strong coffee, chopped walnuts or assorted nut meats. Combine sugar, cocoa, salt and vanilla. Add enough hot coffee to make mixture right consistency to spread. Add melted butter and blend. Spread on top and sides of cake. Sprinkle with chopped nuts.

THE VEGETABLE KINGDOM

STUFFED CUCUMBERS

Sounds Wild? Is wild--not really a "Kookie" idea though, for cucumbers are a type of squash and rightfully deserve to be cooked occasionally.

Halve four (4) medium-size cucumbers and scoop out the seedy part of the pulp. Drain well and fill with cornbread stuffing (prepared according to package direction) adding pulp from cucumber, 8 slices of crisp bacon, crumbled. Use bacon drippings in place of half the butter called for on package. Bake in greased pan at 325 F. about 20-25 minutes. Makes 8 servings. Serve with Seafoods or plain Roast Beef.

FRENCH FRIED CUCUMBERS

Peel cucumbers, halve lengthwise and sprinkle with salt and pepper. Dip cucumber half in batter made from flour mixture and buttermilk and fry in deep hot fat.

ELKS HOST SONNY LISTONS



FORMER HEAVYWEIGHT CHAMP Sonny Liston and wife were honored guests of the local Elks and Daughters at a Champagne Sip at the Elks Lodge Friday night (See Eddy Kim's Who's Who for story). . . Pictured with the Champ at the "Welcome to Las Vegas, Champ" party are: Top left Photo (l-r) Mrs. Johnnie Crockett, Geneva Valmore, Johnnie Crockett, Pherona Williams, Daughter Ruler Myrtle Banks, Liston, Linda Ward, Eva Giles and Mrs. Joe Lee Robertson. . . Top Photo Right (l-r) Dr. Roy George DeHay, Liston, Exalted Ruler Willie Neal. . . Bottom Photo Left (l-r) guests Dr. William Stallworth, Mrs. Stallworth, Dr. John Crear, Dr. De Hay, Mrs. Crear, Dr. Alonzo Wright and Mrs. Wright.

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