

# Food Forum

Dorothy Johnson

Recently, I read an article by Robert Crane Chenault of Pabst Brewing Company which I thought worthy of reviewing--not because of Pabst's advertising in the VOICE, but that it was most interesting.

(Ed's note: But that's how come it got printed, love).

"The annually increasing output of the nation's breweries is ample proof that the American consumer likes its beer, today, every bit as much as did the Pilgrims when they came over on the Mayflower", Mr. Chenault's article began.

It is an historical fact that the Pilgrims might never have landed on Plymouth Rock if, as the diary of one of them duly recorded, 'our supply of beer had not run out'. This, of course, wasn't in my history book that did, however, note that the Pilgrims' original destination had been a point much farther south on the Virginia shore.

I think it can be safely said that the product of America's many fine breweries is of far greater quality than the murky brew which stood the Pilgrims in such good stead on their perilous crossing.

The basic ingredient of beer is malt. Pabst is one of the few nation's brewers that still produce much of its own malt. Others, without malting facilities, buy their malt from malting firms.

The Pabst Brewmasters prefer to have their beer served at a temperature of around 40 degrees, but definitely, never less than 40. To get real technical and exact about it--the correct temperature for beer is quoted as 43 degrees.

If beer is served colder than this, you don't get the flavor and aroma of the malt which beer experts consider so important a part of the pleasure of beer drinking. This is not to say some beer drinkers do not prefer their beer much colder. In some parts of the country, particularly in the south, beer is often served in frosted glasses.

This, of course, may be frowned upon by the Pabst Brewmaster, but if that's the way you prefer your beer, that's the way you should drink it.

Here are Mr. Chenault's do's and don'ts for enjoying your beer this summer.

1. Don't ever chill your beer below freezing temperature of 32 degrees. The freezing precipitates the proteins in the beer and makes it very cloudy. The beer will still be good to the taste, but not as appetizing in appearance as the original very clear product.

2. Pour your beer so that it has a head on it of about one inch.

3. Make certain that the glass you are using for your beer does not have any fat or soap on it. This will immediately dissipate the head.

## LUCI'S WEDDING CAKE

Some of you no doubt have cut out the recipe for the wedding cake of our President's youngest daughter, Luci.

When selecting a recipe for wedding cake, one befitting a very special occasion, this cake is ideal and truly a gourmet treat.

A summer white Fruit cake could be made well in advance without losing any of its fragrance or delicacy.

The White House Pastry Chef whipped up this 300 lb.-seven-tier creation from an old family recipe. The base of the white fruit cake was topped by a small bride's cake of Luci's favorite chocolate cake, a recipe from the Mother of one of the bridesmaids whom Luci visited frequently in Austin, Texas.

If you want to make a family size version of Chef Louvat's fruit cake, here is the recipe.

Cover one-half cup of white seedless raisins with apple juice and let soak in refrigerator two or three days or until raisins are plump. Drain and spread on towel to dry surface moisture.

Gather together the following ingredients--

- 1-3/4 c. sifted cake flour
- 1 tsp. baking powder
- 1/2 c. butter
- 1/4 tsp salt
- 3/4 c. sugar
- 5 egg whites unbeaten
- 3/4 c. chopped candied pineapple
- 1 c. pecans
- 1/2 c. soaked raisins
- 1/2 tsp. vanilla extract
- 1/2 tsp. almond extract

# STOP!

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## DEMO WOMEN WEST PLAN BIRTHDAY



The LAS VEGAS WOMEN'S DEMOCRATIC CLUB-WEST is holding its Annual Birthday Celebration tomorrow night (Friday), August 12. The "GARDEN PARTY" will be held at SUGAR HILL GARDENS, 1316 Miller from 8 p.m. 'til. There will be Music and Dancing. Pictured above are members of the committee chaired by Mrs. Ruby Threats with Willie Gibson, Sugar Hill's General Manager. From left; Lula Vera White, Chaplain; Ruby Threats, Chairman of Birthday Committee; Gibson; Myrtle Banks, First Vice-Chairman; and Linda Ward, Chairman of the Ways and Means Committee.

Sift flour once and measure. Add baking powder and salt and sift together three times. Cream butter thoroughly and add sugar gradually, creaming together until light and fluffy. Add egg whites, one at a time, beating thoroughly after each. Add fruit, nuts, flavoring and mix well. Add flour, a little at a time, beating after each addition until smooth.

Bake in a loaf pan which has been greased,

lined with heavy paper, and greased again. Bake in a slow oven (300 degrees) about one hour, 15 minutes, or until done. For loaf cake, use pan 8x4x3 which serves 8 to 10 persons.

If you should want to serve a little cup of cheer with Luci's fruit cake, here, again, is the recipe for the wedding punch: Four equal parts sauterne, champagne, grape juice and soda water to one-fourth part of brandy.