

FOOD FORUM

Dorothy Johnson

SWEET ENDINGS

At the end of dinner, what could be better than ending a very special meal with a special dessert? For the holidays it is nice to have a good cake for drop-ins.

BOURBON BALLS

- 1 cup Vanilla Wafer crumbs, rolled fine
- 1 cup chopped pecans
- 1 cup powdered sugar
- 2 tbsp. cocoa
- 2 jiggers bourbon (about 1/4 cup)
- 1-1/2 tbsp. white corn syrup

Mix bourbon and corn syrup together. Then mix with combined Vanilla Wafer crumbs, pecans and cocoa. Roll into balls about the size of a pecan - a large one, and then roll in powdered sugar.

CHOCOLATE CAKE

- 2 squares Chocolate
 - 1/2 cup boiling water
- Cook and cool. Then mix:

- 2 eggs, well beaten
- 1-1/2 cups sugar
- Pinch of salt
- 1/2 cup butter

Then add:

- Cooled Chocolate mixture
 - 1 tsp. Vanilla
 - 3/4 cup buttermilk
 - 1 tsp baking soda
- Last, add 1-1/2 cups sifted flour.

Bake at 375 degrees for about 45 minutes.

SPICE CAKE

This Spice Cake has always been known as Groom's Cake at weddings.

- 1-1/2 cups sugar
- 1/3 cup shortening
- 3 eggs well beaten
- 1-1/2 tbsp. molasses
- 1-1/2 tsp. baking powder
- 1-1/2 tsp. cinnamon
- 3/4 tsp. cloves
- 3/4 tsp. nutmeg
- 3 cups sifted cake flour
- 1-1/2 tsp. baking powder
- 1-1/2 cups sour milk

Cream shortening and sugar. Add well beaten eggs, then molasses. Sift together dry ingredients three times. Add to creamed mixture alternately with sour milk. Pour into well buttered and floured cake pans. Bake at 350 degrees for 20 to 25 minutes.

HEALTH DEPT.

The District Health Department has scheduled free immunization clinics for children and young people between two months and 21 years.

Immunizations for diphtheria, polio, and both measles (rubella and rubeola) will be available from the public health nurse at the following locations:

Searchlight School in Searchlight from 10 am to noon and 1 to 2 pm on both Tuesday and Thursday (November 19 and 21);

Al Landsman Gardens at 750 Major Ave. in Henderson from 9:30 am to 12:30 pm on Monday and Thursday (November 18 and 21);

Panama Clinic in St Timothy's Episcopal Church at 42 Pacific Ave. in Henderson from 8 am to noon on Wednesday (November 20);

Tropicana Village East at 5900 WEST Tropicana from 1:30 pm to 4:30 pm on Wednesday (November 20);

Brown Project at 5064 Monson Road from 1 pm to 4 pm on Thursday (November 21);

Gerson Park Boys Club at 2020 McGuire from noon to 3 pm on Thursday (November 21).

Call the Health Department for further information.

WALBANGER CAKE

- 1 pkg. yellow cake mix
- 1 instant Vanilla Pudding
- 4 eggs
- 1 cup cooking oil
- 1/3 plus 1/4 cup orange juice
- 1/3 cup vodka
- 1/3 cup Galliano

Use Bundt Pan greased and floured. Beat for 4 minutes. Bake at 350 degrees for 40 to 45 minutes. Cool for 20 to 30 minutes before taking out of pan.

SWEET POTATO CAKE

Peel and slice 2 lbs. of sweet potatoes. Put them in a kettle, add water to cover and cook them for about 25 minutes or until tender. Drain the potatoes and mash them; then transfer them to a bowl. While they are still warm, stir in 3 tbsp. sweet butter, 3/4 cup dark brown sugar, and 1/4 cup dark rum. Beat in 4 eggs, one at a time, and add 1/2 cup milk, the grated rind of 1 lime and 1 tsp. lime juice. Into the mixture sift together 2 tsp. baking powder and 1/2 tsp. each of cinnamon, nutmeg and salt. Combine the mixture thoroughly. Pour the batter into a greased loaf pan, 9 by 5 by 3 inches, and bake the cake in a moderate oven (350 degrees) for about 1 hour, or until a cake tester inserted in the center comes out clean.

NUT POUND CAKE WITH BOURBON

Old fashioned pound cakes took their names from quantities of ingredients. A modern pound cake flavored with Bourbon is rich with pecans and raisins.

- 6 eggs separated
- 2 cups sugar
- 1-1/2 cups butter
- 1 cup light brown sugar packed
- 3 cups sifted flour
- 2 lbs. broken pecans
- 1-1/2 lbs. golden raisins
- 1 tsp. baking powder
- 1 cup Bourbon

Beat egg whites until they stand in soft peaks. Then beat in 1 cup sugar until whites are stiff. Cream butter and brown sugar and remaining cup granulated sugar until fluffy. Add egg yolks and beat well. Mix 1 cup flour with nuts and raisins. Sift together remaining 2 cups flour and baking powder. Stir dry ingredients into creamed mixture, then blend with bourbon. Stir in floured nuts and raisins. Fold in egg whites. Turn batter into three greased and floured 9 by 5 inch loaf pans and bake at 350 degrees for 1 hour.

HEAD START

Incorporators of the Association include Juana Montenegro, Cheryl Sportsman, Rose Pence, Angela Mendez, and Basilia Cuevas.

Watch for merchandise soon in your local retail stores produced by the Southern Nevada Parents Cooperative Association--it represents individual creativity and a desire to use to best advantage local resources for the good of the community and its residents.

Anyone wishing more information about the Head Start /CFRP Co-operative is invited to call Marion Campbell at 648-3280, Ext. 18.

Breakfast Anytime

2 Eggs (any style)

Choice Of

Ham
Bacon
Sausage
and Toast

49¢

Lady Luck

CASINO & SALOON

DOWNTOWN 3rd. and OGDEN

SWIM

form of aquatic skills by repetition and patience on the part of the teacher, volunteer and student," Mrs. Testor explained.

"We want to make all handicapped people water safe. We want to help them learn not to fear the water but to enjoy it," she continued, adding: "It's not necessary that they learn how to swim though I have several who can take strokes in the water and others who can even swim across the pool.

"Social participation is important. If a kid wants to splash in the water, let him splash! "I hate parents who stand on the side of the pool and tell their children, 'Don't splash, honey. I don't want to get my hair wet.'

"If you don't want to get wet, don't volunteer. Sit on the side and watch!" she flared, adding quickly, "I'm not saying we don't need volunteers in our program. We do, desperately.

"Because of the nature of our program and the techniques involved in teaching water safety and aquatic skills, the pupil-teacher ratio should be one-to-one. The best I've ever done has been three-to-one and usually it's five-to-one."

In the swim program are children and adults from four to 60 years of age. Generally there are 10 students in the class, but Mrs. Testor has had as many as 28 at one time.

Gloria Testor is the main instructor. She has one aide, Donna Mendoza, and a class supervisor from each group. However, there must be an adult providing supervision from the pool deck at all times.

"We generally have one volunteer," Mrs. Testor explained. "Many of our volunteers come from the Voluntary Action Center which specializes in distributing volunteers to areas in which they are needed and requested."

"Some of our volunteers
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