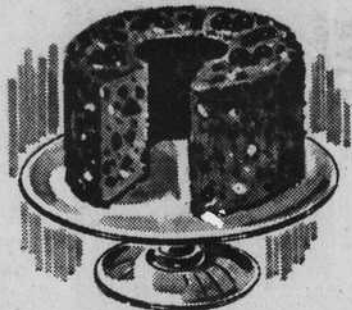


# FOOD FORUM

Dorothy Johnson

## HOLIDAY BAKING

Did you realize that Christmas is just six weeks away, so it's not too soon to begin your baking. Many baked items can be prepared now and stored in the freezer. They should be well wrapped or packaged in moisture-vapor proof freezing materials.



## HOLIDAY FRUIT CAKE

- 1-1/2 cups broken pecan pieces
- 3/4 lb. candied grapefruit strips cut in pieces
- 1-1/2 lbs. candied pineapple slices cut in pieces
- 1 lb. candied citron cut in pieces
- 1/2 lb. candied orange peel cut in pieces
- 1 cup dark seedless raisins
- 1 pkg. (15 oz.) golden seedless raisins
- 3/4 lb. glace red cherries divided in half, slicing 1/2 and reserving remaining whole cherries for garnish
- 2 cups brandy
- 1 cup sherry

Layer the fruits and nuts in stone crock or large glass container with cover and add the brandy and sherry. Cover with a damp cloth and then with a lid, or mold heavy aluminum foil over top. Store in the refrigerator. Each week remove cover and stir well. Marinate about 4 weeks before baking.

### Cake Ingredients

- 1 lb. butter
- 2 cups granulated sugar
- 1 doz. fresh eggs, slightly beaten
- 4-1/2 cups sifted flour
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1/4 tsp. mace
- 1/4 tsp. ground whole cloves
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon

Cream softened butter with electric mixer until light. Slowly add sugar, beating until very light. Add eggs and beat until well blended and mixture is light. Have flour sifted with salt, baking powder and spices, and slowly add to mixture until blended together. Add the marinated fruit and any liquid left. Mix together with spoon until cake batter coats fruit. Fill greased paper lined pans almost full, pressing with back of spoon. Bake at 275 degrees for about 2 hours and 40 minutes. Should browning occur too soon, cover loosely with foil over the top.

When cakes are done, place on wire rack top side up until cool. Then remove brown paper. To decorate, heat 1/2 cup white syrup until boiling. Dip fruits or nuts in this and stick to the cake, making a pattern of nuts and remaining cherries. When fruit is set, wrap cake in cheese cloth that has been soaked in brandy. Wrap in foil and store in refrigerator until ready to serve.

## BOURBON CAKE

- 2 cups red candied cherries
- 1-1/2 cups dark seedless raisins
- 2 cups bourbon
- 1-1/2 cups butter
- 2 cups granulated sugar
- 2 cups dark brown sugar firmly packed
- 6 eggs separated
- 5 cups sifted flour
- 1-1/2 tsp. baking powder
- 3/4 tsp. salt
- 2 tsp. grated nutmeg
- 4 cups pecan halves, about 1 lb.

Combine cherries, raisins and bourbon. Cover well and let stand over night. Drain fruits and reserve bourbon. With electric mixer cream butter and add sugars; continue to beat until light. Add egg yolks, beating until well blended. In the meantime, have sifted flour resifted with baking powder, salt, nutmeg and reserve 1/2 cup for flouring the pecan halves. Also have egg whites beaten until stiff, but not dry. Add flour alternately with bourbon (left from marinating the fruit) to the creamed butter - sugar - egg yolk mixture. Fold beaten egg whites into the batter. Pour batter over the soaked fruits and add the floured pecan halves, folding the mixture until blended. The batter for this cake is thinner than usual. Turn into greased 10 inch tube pan lined with greased brown paper. Bake at 275 degrees for 4 to 4-1/2 hours. Cool cake on cake rack. Remove from pan. Fill center with cheese cloth which is saturated with bourbon. Wrap in aluminum foil.

## ROOT BEER CAKE

- 4 eggs
- 1 pkg. yellow cake mix ( 2 layer)
- 1 pkg. vanilla pudding mix ( instant)
- 3/4 cup Hires Root Beer
- 1/3 cup salad oil
- 1 cup powdered sugar
- 1/2 cup root beer
- 2 envelopes whipped topping mix
- Ice cold Hires Root Beer

Beat eggs until thick and lemon colored; add cake mix, pudding mix, 3/4 cup root beer and salad oil. Beat 10 minutes. Pour into 2 greased and floured 9 by 1-1/2 inch round cake pans. Bake at 350 degrees for 35 to 40 minutes. Cool 10 minutes, then remove from pans. Combine powdered sugar and 1/2 cup root beer together for 2 minutes. Spoon over cakes, puncturing tops with fork tines so that liquid will penetrate cake. Cool and chill.

At serving time cut each layer in half horizontally to make four layers. Whip topping mix as directed on package, substituting cold root beer for milk. Set aside 1 cup of topping for decorating top. Spread remaining topping between layers and on sides. Finish top with spooned dollops of topping. Makes one 9 inch cake.

## Happy Thanksgiving



**Breakfast Anytime**

2 Eggs (any style)

Choice Of  
Ham  
Bacon  
Sausage  
and Toast

**49¢**

**Lady Luck**  
CASINO & SALOON

DOWNTOWN 3rd. and OGDEN

# Home Shopping Guide

## Holiday Shopping Made Easy

Do you know that 25 percent of the gift shopping you do all year is squeezed into the few weeks when you do your Christmas shopping?

That's why you'll be happy to know there is a pleasant, convenient way to take some of the legwork out of holiday shopping. How? By shopping at home - buying from a company that sells to you directly. It's America's oldest form of retailing.

Check through your holiday shopping list. Chances are, almost everything on it can be purchased in the comfort of your living room from one or more of the 100-plus firms belonging to the Direct Selling Association (DSA). The wide variety of products includes jewelry, cosmetics, toiletries, household articles, books, tableware, home furnishings, photographic equipment, cookware and clothing.

The next time a direct seller rings your doorbell, ask him if the firm whose products he sells is a member of the DSA. That's your assurance of product quality and company reliability. Save the "legwork" for those upcoming holiday parties, and

Christmas will be much merrier this year!

No matter what your primary source of income, part-time selling is also an ideal way to help you keep up with, or stay ahead of, the rising cost of living due to inflation and give you that extra income for holiday shopping. Selling gives you the freedom of choice to work out a schedule that best fits into your life style, to work as many hours as you choose and to sell a product or line of goods that is particularly appealing to you - one that you really feel enthusiastic about showing to other people.

If you'd like more information on companies offering sales opportunities and who subscribe to DSA's tough code of ethics, write the Direct Selling Association for its membership listing at: Direct Selling Association, Department M3, 1730 M Street, N.W., Washington, DC 20036. Enclose a self-addressed, stamped, business-size envelope for quickest response.

Then let the direct selling companies of your choice know you're interested in putting your spare time to work. They'll do the rest.

**REMINDER ONLY**

**... 34 DAYS BEFORE CHRISTMAS**

**Tan Topics** by CLAUD HERRIK

**"EXCUSE ME ARE YOU THE COLD SALMON?"**

CONTINENTAL FEATURES

ORIGINAL DEFECTIVE