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INVITING IDEAS State fair party a blue ribbon winner

BY RUTH MOSSOK JOHNSTON SPECIAL WRITER

As a child and teenager, I loved going to the Michigan State Fair. When I was little, animals and kiddle rides were my passion. As I grew older, I'm sure my folks thought it was an ideal place for me and my friends to meet boys. Not so; well, usually not so; my interest was usually centered around food! I guess some things never change. My

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mouth still waters when I think about carnival treats, things like tart-crisp apples glistening with caramel topped with roasted chopped nuts; cotion candy; batter-dipped, golden fried corn dogs; triple scoops of creamy ice-cream in a sugar cone; plump hot dogs topped with sauerkraut, onions and mustard; huge crispy, golden, too-hot-to-handle, french fries served in a paper cylinder

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splashed with vinegar (that was my Mom's favorite), and salt water taffy that stuck to your teeth, so much so, that you could taste it for nearly half a day. I still enjoy those glorious foods, even

cotton candy; they're my inspiration for a state fair theme party to celebrate the end of summer.

It's a great idea for a neighborhood get-together or weekend event for fami-ly and friends. You could even host blue ribbon contests for pie making, jama, and cakes. Have overyone bring his "best try" for each category and award blue ribbons. Take this idea one step further and make it a fund-raiser for your favorite local charity, church, syna-gogue or school.

Cover picnic tables with red-andwhite checkered cloths and matching white checkered cloths and matching napkins, decorate with streamers, bal-loons, and metallic ribbon. Rent "State Fair" (1962) starring Pat Boone, Ann-Margret, Bobby Darin, Tom Ewell and Alice Faye, and plug in your VCR so everyone can watch. Serve corn dogs, french fries, and other carnival farc, or create a menu of blue-ribbon-winning recipes.

MAIDA HEATTER'S COUNTY-FAIR

CHOCOLATE LAYER CAKE

Yield: 12 generous portions

- Cocoa Cake Layers 2 cups slitted cake flour
- 1 teaspoon baking soda
- /2 teaspoon sait

6 tablespoons strained unsweetened cocce powder (preferably Dutch Process)

- 1/4 pound (1 stick) sweet butter
- 1 teaspoon vanilla extract 1 1/4 cups sugar
- 2 large eggs
- 1 cup milk

Adjust rack to center of the oven and preheat oven to 350 degrees F. Butter two 8-inch round layer-cake pans, dust them with flour, invert and tap lightly to shake out excess, and then set aside.

Sift together the flour, baking soda, salt, and cocoa and set aside.

In the large bowl of an electric mixer. cream the butter. Add the vanilla and then the sugar and beat well. Beat in the eggs one at a time, scraping the bowl with a rubber spatula and beating well after each addition.

On low speed add the sifted dry ingredients in three additions, alternating with

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