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## Twelfth Night Cake Traditional

By FAITH GILLESPIE Queen of Hearts

Gueen of Hearts

It was the whitest Christmas in years, to our joy. The
great pine trees outside our
windows, the honeysuckle
brush and feathery shrubs,
the ancient willows bending,
the verything was spread with
seven minute icing. Beautiful!
As daylight moves into the
trees in the mornings, the
piecasnats walk to the feeding
place, sometimes as many as
tee, coming in even proces-

place, sometimes as many as ten, coming in even proces-sion, poised and wary. The bob-white family, lately-un-seen, come to the stump where the seed was put, brought out of hiding by hunger.

Greedy crows fly in, inti-dating the smaller birds. Sometimes a woodpecker ap-mears

Sometimes a woodpecker ap-pears.
Hordes of sparrows invade, brushing off the pretty nut-hatches and chickadees, but when I complain about them, I am reminded that there is no room for discrimination.

The cardinal comes, my favorite of birds, red, with his more modest mate, and they sit outside my window at the suet ball.

they ait outside my wurdow at its uset ball.

When I was a child, someone told me that the cardimais speak. They say, "Great
dispeak. They say, "Great
dispeak. They say, "Great
dispeak they say, "Great
consideration of the service of the service of the service.

Now it is nearly Twelfth
Night, the end of the wonder
We williay spoodbye to the
season by baking a Twelfth
Night take.

No one is really certain
what the original Twelfth
Night cake was like; it was
unde on the day some called
"Old Christmas," in the time
lefore recipes were popularly recorded.

Baking powder was unknown then, so it may have
been a yeast-cake, or something like a pound cake,
leavened with eggs. It probably contained some sort of
dried fruit.

Tradition says like a pe

Tradition says that a pea and a bean were baked in the cake. The cake was cut with ceremony, and the finders of the pea and the bean became the king and queen of the revel.

Queen of the average of the Twelfth Night cake is this one, which resembles a pound cake. Pinely cut candied fruits or citron could be used, or raisins, but the loveliest flavor is found in the use of ginger. You may use preved ginger, drained and sliced fine, or sliced candied ginger.

TWELFTH NIGHT CAKE Cream well together 12 pound butter and 1/2 cup sugar.
Sift together 2 cups flour

Sift together 2 cups flour and 2 teaspoons baking powder, and a few grains of salt Add alternately to the butter mixture with four well-beaten eggs, starting with flour and ending with flour self-beaten eggs, starting with flour and ending with flour self-beaten eggs, starting with flour and ending with flour self-beaten eggs (a panel preserved ginger (drained and siliced fine), or four ounces candled ginger, in ¼ c up flour. Blend it into the batter. Add a dried pea and a dried bean, for fun. Pour into a well-greased 1½ quart Turk's-heed or bundt mold. Bake at 323 deres for 50 minutes, or until your toothpick comes outlean. Cool on a rack for 10 minutes and the remove from pan to continue cooling. Frost with a glaze of confectioners' sugar thinned with milk or light cream. Decorate with candled cherties and whole blanched almondat. If there are crumbs laft, put them out for the birds, since the ground has been covered with now for many days. Crumbs will be soon gone, you'd best bury and since we mail seed mixture into feeder for the mout for the birds, since the ground the unmannerly awhere the bigger birds come, we put out crecked corn and sunflower seeds, too.

We discovered that cooking fate can be poured into cottage chees carbon or small milk carton and mixed with several spoonarful of birds w

ws well as seed.

We wish you a, blessed
1987. With the cardinals we
say, "Good year, great cheer."





U.S. NO. 1 MICH. RUSSET

HEAD LETTUCE ...... EAGH 194





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