

HOW TO MAKE CHOCOLATE ICE-BOX CAKE



Making Sponge Cake to Be Used for the Ice-Box Cake.

(Prepared by the United States Department of Agriculture.)

Chocolate ice-box cake is made of sponge cake with a chocolate custard mixture spread between the layers. It is put in the refrigerator overnight to give the flavors time to blend and intensify, and may then be served with whipped cream or iced as a dessert. To make the sponge cake, which is the basis of ice-box cake, the bureau of home economics gives the following ingredients and directions:

Sponge Cake.
4 eggs 2 tbs. cold water
1 cup sugar 1 tsp. salt
1 cup sifted soft-wheat flour 1/2 tsp. vanilla
1/2 tsp. lemon juice

Separate the egg yolks from the whites and beat the yolks well. Gradually beat in the sugar, using a dower egg beater. Add the water and continue the beating until the mixture is very thick and light. Sift the dry ingredients and then fold them into the egg and sugar mixture. Then fold in the stiffly beaten whites of the eggs and add the flavoring. Grease a tube pan slightly, pour in the cake batter, and bake from 45 to 50 minutes in a moderate oven at a temperature of 325 degrees Fahrenheit.

When the cake is cool, split into three sections, beginning at the top. Place the bottom section of the cake in the tube pan, and pour over it half of the chocolate custard mixture made by the recipe below. Then put the next section in place and pour in the remainder of the chocolate. Cover with the top layer. Set the cake in the ice box overnight, or for several hours. When ready to serve turn onto a platter and sprinkle with powdered sugar, or fill the center with whipped cream, or cover with chocolate icing.

Chocolate Custard Mixture.
1 pint milk 4 eggs
1/2 cup unsweetened chocolate 1/2 cup salt
1/4 pound (1/4 pound) 1/2 tsp. vanilla
1/4 cup sugar

Melt the chocolate in the double boiler. Add the sugar, salt, and milk. Mix well. Separate the eggs. When the milk is hot, pour the mixture into the lightly beaten yolks. Cool until thickened, stirring constantly. Add the butter, beat until well mixed, and fold this custard mixture into the stiffly beaten whites of the eggs. Stir in the vanilla. Cook before pouring over the sponge cake.

PRINT DRESS BEST FOR MORNING WEAR

Garment Can Be Made at Home at Small Cost.

(Prepared by the United States Department of Agriculture.)

In every wardrobe there should be several easily laundered dresses for summer morning wear. These can be made at home at small cost from charming cotton printed fabrics, and if the colors chosen and the designs of the dresses are suitable, they can be worn on the street or at business in warm weather. Printed zephyrs, batiste and dimity are some of the best fabrics to choose for the crisp, dainty, cool effect one desires no matter how high the thermometer climbs.

The illustration, taken by the bureau of home economics, shows a model made of printed zephyr with a full-



Simple House Dress of Cotton Print.

gathered skirt, attached to a plain, basque-like waist, with short sleeves. Collars, cuffs and pocket tops are made of two shades of organza matching the colors in the print, and bound with bias white lawn binding. Such a dress presents few difficulties of construction to the home sewer, and is easily washed and ironed.

Fruits for Shortcakes

When strawberries are over, other fruits may be used for shortcakes throughout the season. In fact, in winter time when less fresh fruit is obtainable very good shortcakes can be made of prunes, dates, figs, raisins, dried peaches or apricots.

YEAST NUT BREAD COMES IN HANDY

Favored for Slicing for Children's Lunches, Etc.

(Prepared by the United States Department of Agriculture.)

A yeast-raised nut bread is moist and keeps better than one leavened with baking powder. For slicing for children's lunches, plantains, afternoon tea and other uses, yeast nut bread is the better kind to make. The recipe and directions for handling the ingredients are supplied by the bureau of home economics.

4 cups flour 1/2 to 1 yeast cake
2 1/2 tsp. salt 1 cup potato water
2 1/2 tsp. lard 1/2 cup rice powder
2 tbs. sugar 1/2 cup rice powder
1 cup chopped walnuts

Mix 3 1/2 cups of the flour with the nuts. Dissolve the yeast in 1/2 cupful of the lukewarm potato water. If the dough is to stand overnight use 1/4 cake of yeast. The dough is made for quick rising, use 1 cake yeast. To the remainder of the liquid add the salt, potatoes, sugar, and fat. Then stir in gradually the nuts and flour, and the yeast, and knead the dough until elastic. Add the remaining 1/2 cupful of flour if necessary. Place the dough in a lightly greased bowl and grease the surface of the dough. Cover tightly and keep in a warm place until the dough has doubled in bulk. Knead the dough lightly, form into a loaf, put it in a greased bread pan and press the dough with the knuckles to force it into the corners. Cover and again put in a warm place to rise until double in bulk. Place in a hot oven (about 400 degrees Fahrenheit) and after twenty minutes reduce the temperature to 375 degrees Fahrenheit. Bake the bread in all for forty-five to sixty minutes. Cool thoroughly before slicing.

Vanilla Wafers Served With Drinks in Summer

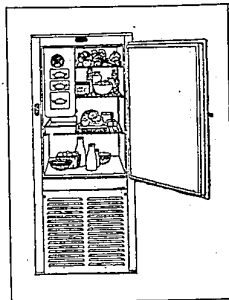
To serve with iced tea, grape juice, orangeade, or any other cooling drink on the porch this summer, you will want some easily made cookies or small cakes. Nothing could be nicer for this purpose than vanilla wafers, which are made more easily than ordinary cookies because they do not have to be rolled and cut out. They are also excellent for serving with afternoon tea, or with ice cream or punch at parties. The following recipe from the bureau of home economics has been carefully tested:

1/2 cup butter 1/2 tsp. salt
1/2 cup sugar 2 tsp. vanilla
1 1/4 cups flour 2 tbs. milk
1 tsp. baking powder 1 egg

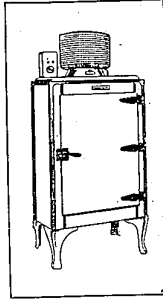
Cream the butter and sugar, add the well-beaten egg, the milk, and the sifted dry ingredients, then the vanilla. Drop by half-teaspoonfuls on a lightly greased baking sheet, allowing room to spread. Bake in a moderate oven (about 350 degrees Fahrenheit) for eight to ten minutes or until the edges are golden brown.

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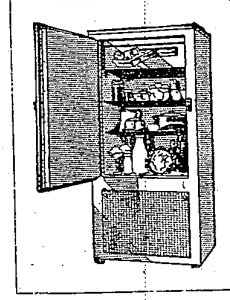
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Ice Cubes

All three makes have compartments for freezing enough ice cubes for an entire family. Colored ice cubes of green, yellow, pink, delicately colored, tempt the appetite when served in cold beverages or as garnishes to decorate salads and desserts. A tasty touch may be added by freezing cherries and other fruits into the cubes. Canned fruit may be easily frozen in ice cubes provided it is first washed. Freeze ginger ale in the refrigerator trays. A few cubes add zest to almost any cold beverage.

Frozen Desserts



Dependable

After years of development, electric refrigeration possesses the same 24-hour dependability as your electric light. With electric refrigeration in the home there are fewer trips to market and fewer worries about the purity of food. Milk and cream keep sweet longer and health is safeguarded. Sooner or later electric refrigeration will be as popular in the home as electric light. It is just as clean, as convenient, as dependable and as inexpensive.

Especially during warm summer months, when appetites are hard to please, frozen desserts, frozen salads and chilled beverages tempt the lazy palate. Electric refrigeration multiplies the menu to suit a variety of tastes. Frozen dishes make an attractive addition to the table when entertaining. The coupon below will bring you a free copy of "Frozen Recipes."

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