Bake-A-Cake WEEK IN FLESHERTON

Suggest ons For the Good Cook

NEW TOY CUT-OUTS ON EVERY PACKAGE

SUGAR CRISP FLAKES
3 ooxes for 23c

SWANS DOWN CAKE FLOUR 28c

CALUMET BAKING POWDER
25c

Robin Hood $3.00

Cream of West $3.00

O & A. Co-operative Company, Ltd.

FLESHERTON, Ontario

The wings of a humming bird move 200 times a second; this is faster than the movement of bees.

A women barely realizes her age until the birthday cake begins to look like a forest fire.

Party Time Is Cake Baking Time With Every Hostess

(by Katherine Baker)

Winter and early Spring give a new impetus to hospitality. This is the season when entertaining really gets under way. Perhaps its because the tangy air quickens appetites, and offers more opportunities, for get-togethers. Whatever the reason, be prepared this Spring with some new cake recipes to please your guests. Don't forget your own family, too. Especially the menfolk. It's just so easy to make them rave with a perfect cake.

Do you wonder how you can be sure that every time you open your oven door a perfect dream of a cake will come out? A delicate, moist, tender cake, with a crust that's golden brown and daintily crisp? A cake so high, beautifully light and lovely to look at, even befcre it is frosted. A cake with such delicate tempting flavour and appeal that your family and friends will "o-o-o-h" and a-a-ah" till the last crumb is gone?

It isn't a matter of luck or long experience. It's easy I promise—if you just go about it right! So next time you tackle a mixing bowl and spoon, here are a few simple, new ideas—the latest step-by-step methods to sure baking success — I've learned from real baking experts.

1. Plan your baking before you start. Choose your secipe. Read it carefully and understand it clearly, step-by-step. Then set out all the ingredients named and all the utensils needed.

2. Use Good Tools. Good tools make any job easier. Use good tools for baking and you'll measure more accurately and quickly.

3. Use Good Ingredients. Use quality eggs, fresh sweet shortening. Use fine granulated sugar, unless the recipe calls for some other kind .Remember that the kind of baking you get depends on the kind of flour, baking powder you use.

4. Measure accuartely. Most recipe measurements are level. Make yours level! Use standard measuring cups and spoons to be sure of the exact amounts.

5. Mix Carefully. Follow exactly the mixing directions in each recipe. The way you combine and handle ingredients must be right for best results.

6. Use Pans Called For. Make sure your pans are the type and size specified. Prepare pans before mixing.

7. Make Sure Oven Temperature Is Right. Don't guess about it. If your stove does not have an over, use a portable thermometer. It tells you when the baking temperature is right!

To test cake like mixtures, press the top lightly with fingers; if the surface springs back leaving no imprint, the cake is done.

8. Cool Cakes Properly. Handle all cakes carefully after baking. Cool butter cakes in pan for about five minutes. Let sponge cakes cool in pan.

Quick! Tie on an apron; lets make a perfect one together! Every one of these grand new recipes has been carefully tested and retested. Every one is a beauty and a perfect snap to make—if you go about it right!

Chocolate Peppermint Cake

2 cups sifted cake flour
1 teaspoon soda
½ teaspoon salt
⅓ cup butter or other shortening
1¼ cups sugar
1 egg, unbeatn
3 squares sunsweetened chocolate, melted
½ cup thick sour cream
¾ cup sweet milk
1 teaspoon vanilla

Sift flour once, measure, add soda and salt, and sift three times Cream butter thoroughly, add sugar gradually and cream well. Beat in egg, then chocolate. Add about ¼ cup of flour and beat well; then sour cream . Add remaining flour, alternately with milk in small amounts beating after each addition. Add vanilla. Bake in three greased 9-inch layer pans in moderate oven (350 degrees F.) 30 minutes. Spread with the Peppermint Frosting. When cold, but soft, sprinkle border of chocolate flakes around top. For flakes, scrape unsweetened chocolate with sharp knife, scraping down.

Tinted Fluffy Frosting

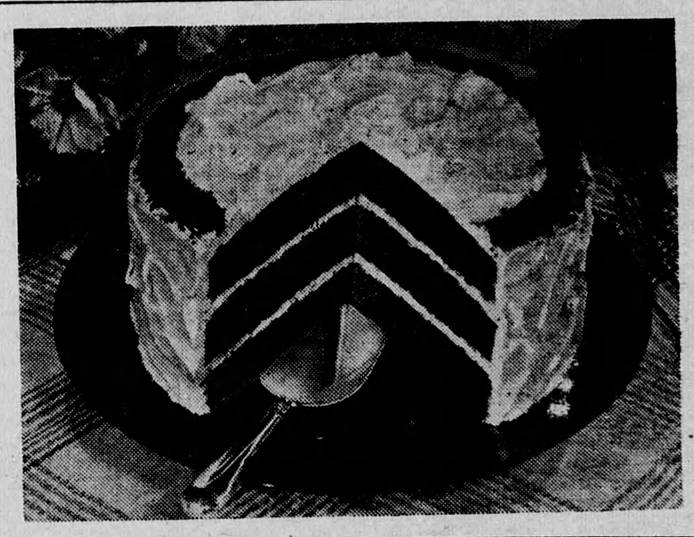
3 egg whites, unbeaten
2¼ cups sugar
½ cup water
2 teaspoons light corn syrup
Red colouring
1½ teaspoons vanilla

Combine egg whites, sugar, water and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with a rotary egg beater, and cook 10 minutes, or until frosting will stand in peaks. Add Colouring to hot frosting to give a delicate shell-pink tint Remove from boiling water, add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops with about 1 cup extra frosting for special decorating.

Old Fashioned Nut Loaf

2 cups sifted cake flour
2 teaspoons double acting baking powder
½ teaspoon salt
⅔ cup butter or other shortening
1 cup sugar
3 eggs
1 cup finely cut nut meats
7 tablespoons milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly add sugar gradually, and cream together until light and fluffy. Beat eggs until thick and light and nearly white; add to creamed mixture and beat well. Add nuts and mix. Add flour alternately with milk, a small amount at each time, beating after each addition until smooth. Add vanilla. Bake in greased loaf pan, 9 x 4 x 3 inches, in moderate oven (350 degrees F.) 1 hour, or until done.



Butterscotch Cake

2 cups sifted cake flour
2 teaspoons double acting baking powder
½ teaspoon salt
⅔ cup butter or other shortening
1 cup sugar
3 eggs, unbeaten
⅓ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375 degrees F.) 25 to 30 minutes. Spread Butterscotch Fudge Frosting between layers and on top and sides of cake. Decorate sides of cake with chopped pecans.

Coconut Mist Cake

3 cups sifted cake flour
2 teaspoons double-acting baking powder
¼ teaspoon salt
1 cup butter or other shortening
1 lb. (3½ cups) confectioners sugar
4 egg yolks, well beaten
1 cup milk
1 cup shredded coconut
1 teaspoon vanilla
4 egg white, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at at time, beating after each addition until smooth, add vanilla and coconut. Fold in egg whites quickly and thoroughly. Bake in three greased 9-inch layer pans in moderate oven (375 degrees F.) 25 to 30 minutes. Spread Tinted Fluffy Frosting between layers and over cake. Sprinkle with Shredded Coconut.

Rock Mills Ladies' Aid

The Ladies' Aid will meet at the home of Mrs. J. J. Boyce (note the change in place) on Wednesday, May 15th. The social part will be a quilting. Roll call: verse containing the word "Mother." Lunch Com.— Sandwich, Mrs. Sam Fisher and Mrs. Wes Plantt; cake, Mrs. Art Porteous and Mrs. B. Field.

A social evening will be held at the home of Mrs. Boyce on Wed., May 15. Program and 10c tea. Everybody wolcome.

The parson, also a Scotsman, knew his business. "How much is it worth to you?" he countered.

Cuts Costs 3 Ways

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FOREIGN EXCHANGE ACQUISITION ORDER

IMPORTANT NOTICE

As announced by the Minister of Finance, the Foreign Exchange Acquisition Order, 1940, has been enacted by Order-in-Council under the authority of the War Measures Act.

Unless exempted by the Order, every resident of Canada who, on May 1st, 1940, has any foreign currency in his possession, ownership or control, whether in Canada or outside Canada, is required forthwith to sell such foreign currency to an Authorized Dealer (i.e. a branch of a chartered bank) for payment in Canadian dollars at the official buying rate of the Foreign Exchange Control Board.

"Foreign currency", for the purposes of the Order, means any currency (excluding coin) other than Canadian currency and includes bank notes, postal notes, money orders, cheques, travellers' cheques, prepaid letters of credit, bank drafts and other similar instruments payable in any currency other than Canadian currency, and also includes any amount in foreign currency of which a resident has a right to obtain payment by reason of a deposit, credit or balance of any kind at or with a bank, savings bank, trust company, loan company, stockbroker, investment dealer or other similar depository.

The Order does not require the sale of any foreign securities.

The Order does not affect any foreign currency, deposit or securities of any non-resident of Canada and for greater certainty the Order expressly declares that a non-resident visiting Canada for business or pleasure for a period or periods not exceeding six months in the year continues to be a non-resident for the purposes of the Order unless such person enters or has entered Canada with the intention of becoming a permanent resident.

No resident is required to sell any foreign currency if he satisfies the Foreign Exchange Control Board that he held such foreign currency on May 1st, 1940, solely as trustee or agent for a non-resident and that the non-resident's interest therein had not been acquired from a resident since September 15th, 1939, except in a manner approved by the Board.

Under certain conditions stipulated in Section 1 (b) of the Order, a resident who is not a Canadian citizen may be granted exemption, but only after application for exemption is approved by the Board.

No life insurance company incorporated in Canada is required by the Order to sell any foreign currency which it needs for the purpose of carrying on its business outside Canada.

Further particulars may be obtained from branches of chartered banks. Any resident who has any foreign currency in his possession, ownership or control on May 1st, 1940, regardless of amount, should consult his bank at once in order to ascertain the extent to which he is affected by the Order.

FOREIGN EXCHANGE CONTROL BOARD