

L
A
D
I
E
S



C
O
L
U
M
N

RECIPE OF THE WEEK
RICH DARK FRUIT CAKE

- 2 pounds (6 cups) Sultana raisins
- 1 pound (3 cups) currants
- 1/2 pound (1 1/2 cups) dates
- 2 pounds (6 cups) seeded raisins
- 1 pound (3 cups) mixed peel
- 1/2 pound candied cherries (or 1 cup drained maraschino cherries)
- 1/2 pound (2 cups) almonds
- 1 pound (2 cups) butter (half shortening if desired)
- 3 1/4 cups sifted flour
- 3 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons allspice
- 4 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1 tablespoon vanilla
- 1 tablespoon almond extract
- 1 pound (2 cups) granulated sugar
- 12 egg yolks
- 1/2 cup molasses
- 12 egg whites
- 1/2 cup grape or fruit juice
- 1/2 cup strong coffee

Wash and dry raisins and currants.

Wash, dry, pit and chop dates. Chop seeded raisins and peel. Slice cherries. Blanch and slice almonds lengthwise. Combine fruits and nuts in large bowl. Measure butter and shortening into large mixing bowl. Grease and line cake tins (set of 3 standard

(Cont. on next col.)

RECIPE OF THE WEEK (Cont.)

Rich Dark Fruit Cake

Christmas cake tins) with 4 layers of heavy waxed paper or 3 layers of brown paper. Grease again. Preheat oven to 275°F. (Slow oven). Sift together flour, baking powder, soda, salt and spices, onto piece of waxed paper. Remove 1 cup and combine with fruit and nuts. Mix until fruit is well coated.

Cream butter and shortening until fluffy. Add flavourings. Gradually add sugar, mixing until creamy. Beat egg yolks until light and lemon-coloured. Add molasses and combine. Add to butter and sugar mixture. Beat together well. Add half of sifted dry ingredients. Blend thoroughly. Beat egg whites until stiff but not dry. Fold into mixture. Add remaining dry ingredients alternately with combined fruit juice and coffee, folding in after each addition. Add floured fruit and nuts, blending in until fruit is well distributed. Turn batter into prepared cake tins filling each about two-thirds full, spreading batter evenly. Bake at 275°F. (Slow oven in centre of oven. Bake small cake 2 1/2 hours; medium cake 3 1/2 hours and large cake 4 to 4 1/2 hours. Remove from oven and allow to stand 5 minutes, then turn out on wire cake rack to cool.

o-o-o

AROUND THE TOWN

Mr. John Hardie was a guest of his granddaughter along with Inspector P. T. Hake of Port Arthur visitor of his daughter Lois Haviland and family during the weekend.

Mrs. Earl Knight with Debora Lynn returned last Thursday from a week's holidays in Kenora, Ontario where they visited with relatives.

Mr. and Mrs. Bill Ukrainec with Howard, Maureen and Terry of Fort William were visitors with Mrs. Ukrainec's sister and brother-in-law, Faye and Don Whitley.

Mr. A. McCallum of Port Arthur visited with the Don Ollen-Bittles over the past weekend to be present for the celebration of granddaughter Judith's second birthday on Sunday.

o-o-o

ALWAYS.....

BE.....

CAREFUL.....