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RECIPE OF THE WEEK

SWEET CHOCOLATE SPLASH CAKE

- 2 cups sifted cake flour
- 3 tsps. baking powder
- 1/2 tsp. salt
- 10 tbsps. butter or margarine
- 2 eggs, well beaten
- 1 cup fine granulated sugar
- 2/3 cup milk
- 1 tsp. vanilla
- 2-1/2 ounces unsweetened chocolate
- 2 tbsps. milk

Grease two 8-inch round layer-cake pans and line bottoms with greased paper. Preheat oven to 375° (moderately hot). Sift flour, baking powder and salt together three times. Cream butter or margarine; gradually blend in sugar. Add well-beaten eggs part at a time, beating well after each addition. Measure the 2/3 cup milk and add vanilla. Add flour mixture to creamed mixture about a quarter at a time, alternating with three additions of milk and vanilla and combining lightly after each addition. Turn half of the batter into one prepared pan. Melt 1-1/2 ounces of the chocolate over hot water; stir the melted chocolate and the 2 tbsps. milk into remaining batter and turn into second pan. Bake in preheated oven about 30 minutes. Put cold cakes together with part of the following Boiled Frosting, having chocolate layer on top; frost all over with remaining frosting. When frosting is set, melt the remaining 1 ounce chocolate over hot water and let drip on top of cake.

BOILED FROSTING

1-1/2 cups granulated sugar; 3/4 cup water; 1-1/2 tsps. vinegar; 3 egg whites; 1 tsp. vanilla. Stirring until the sugar dissolves, boil sugar, water and vinegar until the syrup reaches 238° (or until a little syrup will form a soft ball when dropped into cold water). Beat egg whites until stiff but not dry; gradually beat in syrup; beat constantly until frosting holds its shape. Beat in vanilla. Use immediately.

STORK CLUB NEWS

Congratulations this week go to Mr. and Mrs. Roy Larson on the birth of a daughter on December 1st.

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AROUND THE TOWN

Mr. and Mrs. Bill Wainikka bid farewell to Terrace Bay on Tuesday to make their home in Port Arthur. Prior to leaving Bill was the recipient of a purse given to him by members of the boiler-room and friends at a stag held at the home of Arnold McKechnie. Vi Wainikka was guest of honour Sunday evening at the home of Mrs. Beth Sedge in another farewell party. Mrs. Grace Banks was co-hostess. During the evening Vi pleased the twenty-seven guests present with her singing. A presentation of a Sunbeam Mixette was made to Vi on behalf of the group and a delicious luncheon served by the hostesses and Mrs. Win McKechnie concluded the evening. Vi's Bridge club honoured her at their last regular meeting with the presentation of a Travelling Case, and the best wishes of their many friends go to them in their new home and job.

Mr. and Mrs. Dan MacFadyen were very pleased to welcome their son Alan home last week. Alan had spent the past two years in the Army stationed in Soest, Germany. Their daughter Mavis, in training at McKellar Hospital, was home for the weekend also to complete the family circle.

Gus Stuart is reported doing very well in St. Joseph's Hospital, Port Arthur following his operation last Monday.

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C.W.L. BANQUET

All ladies attending the C.W.L. Banquet at Hotel Terrace Thursday, December 15th, please be at the hotel for 6:30. For those who have not contacted Bea Eaton, phone 223, please do so not later than Saturday, December 10th if you wish to attend this banquet.

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FOR SALE

Ladies white pleasure skates size 9. Like new. Apply house 8 Pine Crescent or phone 469.

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