



Square cakes—like the square dance—are back again and everybody loves 'em! Especially when they're spicy and as scrumptious as only the double-action of Calumet Baking Powder can make them.

Put Spice in his Life!

Make him this big, beautiful spice cake—wonderful enough to put any man in a mellow mood!

And easy enough for the newest little bride to make—if you use dependable Calumet Baking Powder.

For Calumet's double-action protects your cake from start to finish by raising

your batter twice—first in the mixing bowl and later in the heat of the oven.

And your cake will come out high as your hopes—better than your dreams! You'll see why more women use Calumet than any other baking powder. Get a can of Calumet today. Wonderful for biscuits, hot breads—all your baking.



HAPPY DAY SPICE CAKE



Preparations. Have the shortening at room temperature. Line bottom of 13x9x2-inch pan with paper; grease. Start oven for moderate heat (375°F.). Sift flour once before measuring.

Measure into sifter:

- 2 1/4 cups sifted Swans Down Cake Flour
- 3 teaspoons Calumet Baking Powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/4 teaspoon allspice
- 1 1/2 cups sugar

Measure into mixing bowl:

- 1/2 cup shortening
- 1 tablespoon molasses

Measure into cup:

- "Milk (see below for amount)
- 1 teaspoon vanilla

Have ready:

- 2 eggs, unbeaten

With butter, margarine, or lard, use 1/2 cup milk. With vegetable or any other shortening, use 1/4 cup milk.

Now—the "Mix-Easy" Part! (Mix by hand or at a low speed of electric mixer.) Stir shortening and molasses mixture until shortening is softened. Sift in dry ingredients. Add 3/4 cup of the milk and mix until all flour is dampened. Then beat 2 minutes. Add eggs and remaining milk and beat 1 minute longer. (Count only actual beating time. Or count beating strokes. Allow about 150 full strokes per minute. Scrape bowl and spoon often.)

Baking. Turn batter into pan. Bake in moderate oven (375°F.) 35 to 40 minutes. Cool. Then cut cake in half.

This cake may also be baked in two 9-inch layer pans, which have been lined on bottoms with paper, then greased. Bake in moderate oven (375°F.) 25 to 30 min.

Frosting. Prepare your favorite sea foam frosting, using 1 egg white for the 13x9x2-inch cake and 2 egg whites for the 9-inch layer cake. Spread frosting between layers and on top and sides of cake. Decorate with chocolate "ribbons," made by melting 1/2 square Baker's Unsweetened Chocolate with 1/2 teaspoon butter and pouring from a teaspoon.

All measurements are level.

Look for Calumet's special Offer in the Economic section.



and is read from cover to cover. You can see how ideas from the JOURNAL click in this country. Miss Murdock's decorating schemes have been copied in several homes I have visited. Nora's patterns are widely used in Aleppo. And many Lebanese and Syrian girls have cut their hair so that they would look like Dawn Crowell Norman's models. Very best regards. JINX WITHERSPOON.

Proof of Her Love

Lisbon, Portugal.

Dear Editors: I think you will know just how much I love the JOURNAL when I tell you that a whole trunkful of my old copies came half around the world with me from Hong Kong, China. I just couldn't part with all the delightful articles and stories which, thanks to you, still give me so many pleasurable hours. Sincerely,

THERESE A. BOTELHO.

Fact Before Opinion

Dalhan, Alabama.

Dear Editors: I began Profile of Youth saying to myself, "This will probably be another condemnation of modern youth." To my surprise, I found it extremely interesting in places and definitely shocking in others. I'm seventeen, not exactly a stay-at-home type, either. To me the Profiles show force and magnitude as well as common horse sense. I hope you will continue your study of us and maybe in your last article give a fair opinion of it all.

Very truly yours,
MANELLE McPEAKE.

Young Doctor's Story

Denver, Colorado.

Dear Mr. Gould: A lot of our neighbors and friends currently think of the doctor as a prosperous fellow in a swish black car extracting money cruelly from the patients, in undeserved proportion to his service. When such sentiments are expressed I hold my doctor-husband's hand very tightly, grit my teeth, and wonder if these people really know the whole story. I wonder if they know the long hard struggle it is to get through med school, through the internship and then through the two, three, four or five year specialty training?

I know this other side of the picture pretty well. Marvin and I were married at the middle mark in his internship (he gave four pints of blood to get the iodine stuff for my ring and the small ceremony; I typed two theses and dusted books to earn money for his ring). He was earning \$10 a month and I earned \$90 in the X-ray department (X rays of spines being a far cry from my theater training at the University of Iowa). We spent the war years far apart, and then began the surgical-specialty training which is now beginning its fifth and (oh, wonderful thought!) final year. We have acquired two small offspring and have a third scheduled. We live on salmon, noodles, tree pabulum samples and the sincere belief that this time spent in specializing will give far better service to the patient and that a job worth doing is worth doing well. We despise with unrestrained passion the unfair medical few who are overcharging to fatten their pocketbooks, but we despair that the average layman does not know how long is the grind and how poor the financial reward until the business of curing the aching back, and so on, is thoroughly learned. We are not unique in our situation. There are hundreds like us in the hospital programs and our story, while full of laughs, contains also a serious answer to the current game of decrying the M. D. Sincerely,

(Name withheld by request.)

Editor Has "Sisu"

Helsinki, Finland.

Dear Editors: One of your associate editors, Mary Lea Page, just went out the door after spending an afternoon with me and meeting a few more Finnish friends. She was just as we expected a JOURNAL editor to be—smart, chic, intelligent and bubbling with ideas. Mrs. Page has what Finns call "Sisu" (intestinal fortitude). She has "discovered" the "Sauna," Finnish steam bath and intends to build one in her own home near a lake.

Sizz-z-ling hot dogs



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