



A masculine dream-cake... luscious as it looks... bound to be perfect—guarded by the wonderful double-action of Calumet Baking Powder.

FOR A BOY—AGED 8 TO 80

Chocolate Nut Sundae Cake

He never guessed you could make a cake so tender, so delicious, so sumptuous. But you can do it every time with double-acting Calumet Baking Powder!

So simple... even if you've never made cake before! Calumet's double-action takes care of your batter all the way.

You'll see why so many good cake recipes specify double-acting Calumet... why more women buy Calumet than any other baking powder.

Use it for all your baking—you'll be astonished at the difference in your biscuits, hotbreads, and waffles... as well as cakes! Get a can of Calumet today and bake this dream cake.

CHOCOLATE NUT SUNDAE LAYER CAKE

Preparations. Have the shortening at room temperature. Line bottoms of two deep 9-inch layer pans with paper; grease. Start oven for moderate heat (350°F.). Sift flour once before measuring.

- Measure into sifter:
 - 2½ cups sifted Swans Down Cake Flour
 - 3 teaspoons Calumet Baking Powder
 - 1 teaspoon salt
 - 1½ cups sugar

- Measure into mixing bowl:
 - ½ cup shortening

- Measure into cup:
 - 1 cup milk
 - 1½ teaspoons vanilla

- Have ready:
 - 5 egg whites, beaten to meringue* with ½ cup sugar

*For meringue, beat 5 egg whites with rotary egg beater (or at high speed of electric mixer) until foamy; add ½ cup sugar gradually, beating only until meringue will hold up in soft peaks.

Now—The "Mix-Easy" Part! Mix by hand... (text partially obscured)

shortening just to soften. Sift in dry ingredients. Add milk and mix until all flour is dampened. Then beat 2 minutes. Add meringue mixture 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 pans. Bake in moderate oven (350°F.) about 35 minutes. Spread Chocolate Sundae Frosting between layers and on top and sides of cake, reserving ¼ cup for decorating. Sprinkle ½ cup coarsely chopped nut meats over top of cake. Heat the reserved frosting with 2 teaspoons hot water over hot water until thinned, stirring constantly. Dribble from teaspoon over nuts.

Chocolate Sundae Frosting. Melt 4 squares Baker's Unsweetened Chocolate in double boiler. Remove from boiling water, add 2½ cups sifted confectioners' sugar and 4 tablespoons hot water, and blend. Add 5 egg yolks, one at a time, beating well after each. Then add 6 tablespoons softened butter, 1 tablespoon at a time, beating thoroughly after each amount.



Get the Calumet... (text partially obscured)

(Continued from Page 16)
Prince and Princess Marco Borghese—Comtes and Comtesses, Barons and Baronins, Grafs and Gräfinns, jemies des chambre, talets and suiles.

After the war came the British. In the 1920's we find the Aquitha, the Crippses, Neville Chamberlain, Lady Fairfax, Lady Paget, Lady Carlisle, and on and on through Who's Who. In the '30's, when times were hard, came the musicians—Bruno Walter, Otto Klemperer, Huberman, Strauss, Honegger; the theatrical people, Max Reinhardt, Elizabeth Bergner, Richard Tauber; and the writers—Thomas Mann, Bruno Frank, Hermann Hesse... The last entry in 1939 was August 25th. Now, of course, there are still no Germans, and for the first time no English. But the musicians and the intellectuals continue.

There must be a moral in this somewhere, if the story of the Waldhaus means anything: that in the end it isn't war or landowning or big business that pays. Only the spiritual survives.

JIMMY JOHN, by Anna Perrott Rose, has now grown into full book length, and is renamed **ROOM FOR ONE MORE**—still warmhearted and happy in a good old-fashioned family way, and blessedly removed from child psychiatrists and superprogressive schools.

When H. Allen Smith tours the U. S. (WE WENT THATAWAY), he does it in reverse. He visits South Dakota, the only state in the Union that doesn't brag about itself. He loves South Dakota. "My," say the friendly South Dakotans, "it's wonderful to have you out here, but what on earth would you ever want to come to South Dakota for?" South Dakota's the antithesis, he says, of Texas.

He finds it: Painted Desert so-so—"a big expanse of colorful nothing."

He looks on romantic New Mexico with a disillusioned eye. "The Indians think the Penitentes are crazy. The Penitentes think that the nonfloggers of their faith are crazy. The nonfloggers think the artists are crazy. The artists



"The honest with ya, mister, most folks hereabouts think I'm pretty much of an old bore—but the tourists think I'm pitcher-esh."

think the community boosters are daft. The boosters think the poets are mad. The poets think the politicians are...

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