

**THE PART IN YOUR FUTURE**  
continued

to keep things lively. Bring out your antique silver and fine goblets, and plan a simple floral arrangement such as jasmine or a small bowl of white rosebuds. White and electric-blue are best for general décor.

**PISCES February 19-March 20.** Most Pisceans will adore a large dinner party, especially if it is being given especially for them. Romantic lighting effects and a color scheme of silver, white and lavender ranging to purple would make most Pisceans feel comfortable. Invite a few Virgos and Scorpios and at least one Taurus as conversational foils for the talkative, versatile Piscean. Because the Piscean is greatly influenced by the sea, it is a good idea to make lobster Newburg the main dish, preceded by a well-varied plate of hors d'oeuvres, and a good Chablis. After dinner your Piscean guest will be ready to listen to any music ranging from Richard Strauss to the latest Broadway hit.

**HOROSCOPE CAKES**

It's easy to make the perfect cake for any sign of the zodiac. First pick the special directions for the zodiac sign you want. You'll use either the basic yellow or devil's-food cake recipe, the basic frosting and the basic directions for making a chocolate zodiac sign, adding the special touches described in the paragraph for the particular sign.

For the chocolate decoration, design your own simple silhouette of the zodiac sign you choose. Before you begin, check the photograph on page 120 for inspiration.

**ARIES** To basic yellow cake, add 1 tablespoon grated orange rind. To basic frosting, add ¼ teaspoon red and ¼ teaspoon yellow food coloring. Fill and frost cake. Score sides of cake with tines of fork. Decorate top edge with fresh or canned orange sections.

**TAURUS** Fill and frost basic yellow cake with basic frosting. Decorate top with an irregular border of 2 tablespoons cinnamon "red hots."

**GEMINI** Fill and frost basic yellow cake with basic frosting. Decorate top with a ring of silver dragées.

**CANCER** Between each layer of basic yellow cake, spread ½ cup raspberry jam. Frost with basic frosting tinted pink with 3-4 drops red food coloring.

2-3 spoons grated lemon rind. Tint basic frosting pale yellow with 3-4 drops yellow food coloring. Fill and frost cake with 3 cups. Tint remaining color even deeper yellow. Swirl in a border around top and bottom of cake.

**VIRGO** Fill and frost basic chocolate cake with basic frosting that has been beaten with 2 envelopes no-melt bitter chocolate. Decorate top edge of cake

with 2 envelopes no-melt bitter chocolate. Decorate top edge of cake with 2 cup broken walnuts.

**CAPRICORN** To basic yellow cake, add 1 teaspoon rum extract. Fill and frost cake with 3 cups basic frosting. Add 2-3 drops yellow food coloring to remaining 1 cup frosting. Pipe on sides of cake as pictured, using No. 69 leaf tip.

8-inch) layer cake pans. Preheat oven to 350°. In a large bowl combine 1 (1-lb., 2 ½-oz.) yellow cake mix or devil's-food cake mix with 2 eggs and 1 ½ cups water. Add specific flavorings listed in directions for individual zodiac cakes. Blend until moist. Beat 2 minutes at medium speed. Divide batter evenly between 3 layer pans.

Bake for 25-30 minutes or until center springs back when lightly touched with finger. Set pans on wire rack. Cool 15 minutes. Remove cake layers from pans. Set on wire racks to cool completely. Fill and frost with basic frosting (see below), which has been flavored and colored according to directions for individual zodiac cakes. Place chocolate zodiac sign (see directions below) on top of cake in center. Chill at least 1 hour. Serves 8-12.

**BASIC FROSTING**

- ½ cup butter or margarine
- 3 ½ cups sifted confectioners' sugar
- ¼ cup light cream
- 1 ½ tsp. vanilla extract

In a medium bowl, beat together ½ cup butter or margarine, 3 ½ cups sifted confectioners' sugar, ¼ cup light cream and 1 ½ teaspoons vanilla extract. Beat till smooth and fluffy. Flavor and color according to directions for individual zodiac cakes. Cover frosting with a damp cloth or paper towels. Keep at room temperature. Use to fill and frost 3 (8-inch) cake layers. Unless otherwise specified, use ½ cup frosting between each layer and frost outside of cake with remainder.

Makes approximately 4 cups frosting.

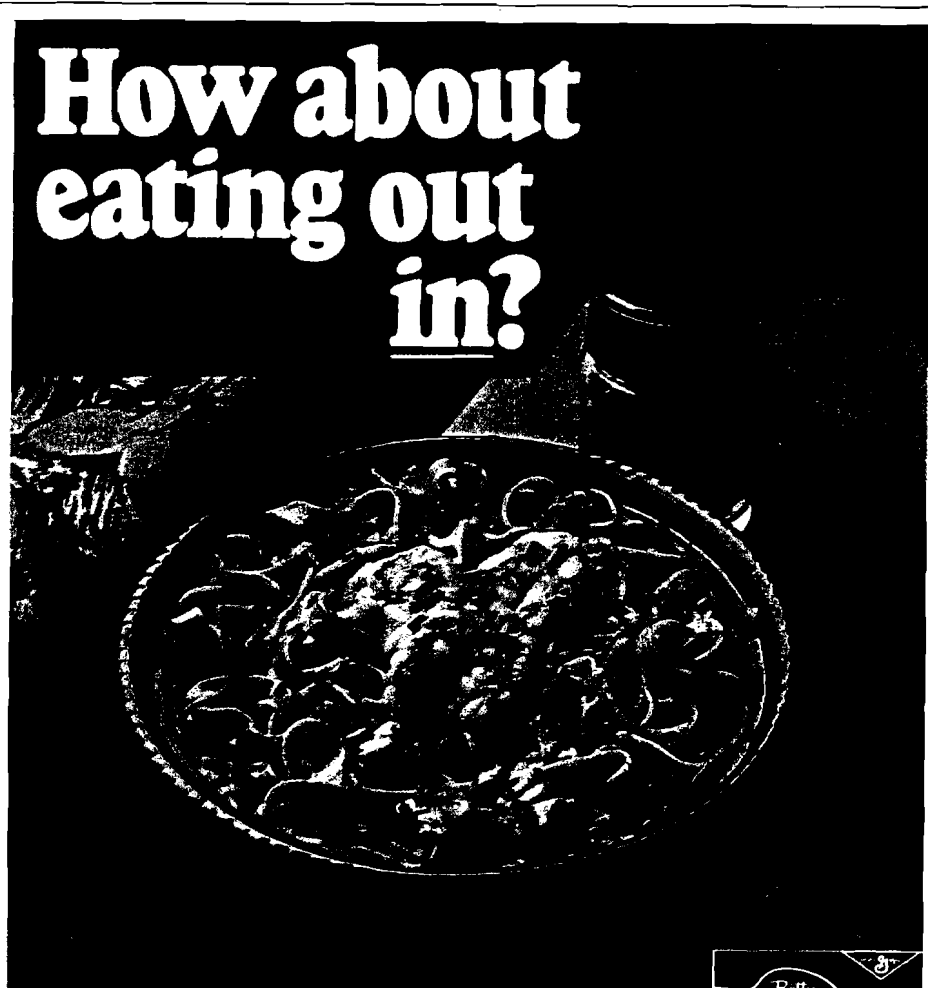
**CHOCOLATE ZODIAC SIGNS FOR BASIC CAKE**

- 1 (6-oz.) pkg. semisweet chocolate pieces
- 2 Tb. butter or margarine

Line the bottom of an 8-inch layer cake pan with a circle of waxed paper. Do not grease pan or paper. In top of double boiler, over hot, not boiling, water, melt 1 (6-oz.) pkg. semisweet chocolate

pieces with 2 tablespoons butter or margarine. Stir very gently to combine. Do not beat together. Pour melted chocolate into lined pan. Tip gently from side to side to spread chocolate over bottom of pan. Refrigerate until chocolate is firmly set. On an 8-inch circle of paper draw the zodiac sign desired. Cut out pattern and place directly on surface of set chocolate. Using tip of very sharp knife, cut around pattern. Remove chocolate around zodiac sign; then peel away waxed paper backing the chocolate.

Set zodiac sign in center of frosting.



At Brennan's, in the heart of New Orleans' historic French Quarter, a dinner favorite is Shrimp Romanoff. Here's how to make it with Betty Crocker Noodles Romanoff.

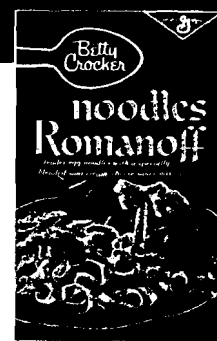
- 1 pkg. (4-serving size) Betty Crocker Noodles Romanoff
- 1 can (4 ½ oz.) shrimp, rinsed and drained
- 1 cup shredded Swiss cheese
- 1 tbsp. chopped chives

Heat oven to 350°. Prepare Noodles Romanoff as directed on package except—increase milk to ½ cup.

In 1 ½-quart casserole, layer half the noodles, the shrimp and cheese; top with remaining noodles. Sprinkle with chives. Cover and bake 15 to 20 minutes. 4 servings. Dinner rolls and a garden-fresh salad round out the meal.

Note: 1 can (6 ½ oz.) tuna, drained, can be substituted for the shrimp.

Doing anything tomorrow night? Sure. Eating out—in.



with 7-8 peppermint wafers cut in half diagonally.

**LIBRA** Fill and frost basic chocolate cake with 3 cups basic frosting. Tint remaining 1 cup frosting pale blue with 2-3 drops blue food coloring. Pipe top and bottom with No. 98 shell tip.

**SCORPIO** To basic yellow cake, add ½ teaspoon peppermint extract. Fill and frost cake with 3 cups basic frosting. Add 2-3 drops green food coloring to the remaining 1 cup frosting. Pipe diagonal trellis on sides, with the green frosting, using No. 4 plain tip.

**AQUARIUS** Fill and frost basic yellow cake with 3 cups basic frosting, using remaining 1 cup frosting and a No. 31 star tip to decorate sides of cake with diagonal fluting. Set silver dragées in place.

**PISCES** Fill and frost basic yellow cake with basic frosting tinted very pale green with 5-6 drops green food coloring. Decorate cake with ferns and violets.

**BASIC CAKE**

- 1 (1-lb., 2 ½-oz.) yellow cake mix or 2 eggs
- 1 (1-lb., 2 ½-oz.) devil's-food mix 1 ½ cups water