

WITH THE WOMEN



Shown above is Miss Ruth McCall of Endless Belt. She was one of the first girls to go to work, being employed July 20, 1939. Ruth has many hobbies, including cooking, embroidering, sewing, crocheting, and fancy work of all kinds. She has consented to give us one of her favorite recipes.

Ruth McCall Bakes A Coconut Yellow Cake

COCONUT YELLOW CAKE

Measure into Mixing bowl (all measurements level).

2 Cups sifted cake flour

1 1/3 Cups sugar

1/2 Cup Crisco

1 Teaspoon salt

2/3 Cup of milk

Blend by hand or mixer for 2 minutes (medium speed).

Stir in 3 teaspoons of baking powder.

Add 2 eggs (unbeaten), 1/3 cup of milk, and 1 teaspoon of vanilla. Blend by hand or mixer for two minutes (medium speed). The batter will be smooth and thin. Pour into two 9-inch layer pans (1 1/2 inches deep) which have been rubbed with Crisco and lined with waxed paper. Bake in moderate oven (375° F) 25 to 30 minutes. Ice with 7-minute icing. Sprinkle with coconut.

SEVEN MINUTE ICING

1 Egg white

1/8 teaspoon cream of tartar

1/3 Cup boiling water

1 Cup sugar

Few grains salt

1/2 Teaspoon vanilla

IT AINT THE GIFT

It ain't the gift a feller gets

It ain't the shape ner size

That sets the heart to beatin'

An puts sunshine in yer eyes.

It ain't the value of the thing

Ner how its' wrapped or tied

It's something else aside from this

That makes you glad inside.

It's knowin' that it represents

A love both deep and true,

That someone carried in his heart

An' wants to slip to you.

So 'taint the gift the feller gets

Ner how it's wrapped ner tied;

It's knowin' folks like you

That makes you glad inside.