

*Aunt
Matilda's
Corner*



Howdy!

Thanks to Violet Craven, of the Finishing Department of Plant #1, for our raisin cake recipe this month. She says that it makes a real good Thanksgiving cake. A-body couldn't help but be thankful with a cake like this on the table.

Raisin Cake

1 Box raisins	2 1/2 Cups flour
3/4 Cup hot water	2 Tsp. baking powder
2 Sticks butter	1 Tsp. salt
2 Cups sugar	1 Tsp. vanilla
3 Eggs	
1 Cup sweet milk	

Grind raisins, blend in hot water and let cool. Reserve 1/2 cup of mixture for filling and frosting. Cream butter and sugar until fluffy. Add eggs one at a time. Sift together flour, baking powder and salt and add to creamed mixture alternately with milk. Blend well after each addition. Add raisin mixture and vanilla to batter. Bake in layers in moderate oven.

Raisin Filling and Frosting

2 Eggs	1/2 Cup raisin mixture
1 Tbsp. flour	
1 Cup sugar	1/2 Cup flaked coconut
1 Cup milk	1 Tsp. vanilla
1 Stick butter	

Beat eggs. Add flour and sugar which have been blended together. Add milk and butter. Cook over low

heat, stirring until smooth and thick. Remove from heat and blend in raisin mixture, coconut and vanilla. (Add chopped nut meats, if desired). Cool and spread between layers and on top and sides of cake.

Sounds mighty good!!

'Bye now.



BY GIVING TO YOUR
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Meet Your Supervisor

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Board of the Archdale Methodist Church. Forrest and Lois are members of the Fellowship Class of the Sunday School. Karen and Randy are in the children's division. Forrest serves on the finance committee of the church. Lois is assistant recording clerk and a member of the Woman's Society of Christian Service.

Forrest lists fishing as his hobby, but those who know him best would say that his family and his home are his first hobbies. They live in a new home at 304 Southridge Road in the Ridgecrest Development at Jamestown.