

Miss Camp On "Food for the Gods"

New Tested Recipe Given For South's Own Famed Dessert

By MISS JOHNNIE CAMP,
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Way down South somewhere, an artist-cook created the dish we known as "Ambrosia". She must have read, and wondered about, the old Greek legend relating the fact that "the Gods feasted on Ambrosia."

This original recipe called for, "freshly grated cocanut, sliced oranges & sugar". The directions told us to let this mixture stand until the flavors of the cocanut and oranges were blended. This was chilled and served after heavy "company dinners—it is traditional in one section of the South to always serve ambrosia for Thanksgiving and Christmas dinners.

New desserts have been created using ambrosia for a base or foundation. For variation, bananas, pineapple or maraschino cherries may be added. Sometimes for a change you may use all three.

Now-a-days if it is not convenient to grate the cocanut ourselves, we use moist cocanut from a can. The one I prefer is called "Southern Style."

Here are two delicious recipes given us and vouched for—by a good cook. I merely pass them on for your approval—

Cocanut-Orange Cake
2-3 cup shortening
1 1-2 cups sugar
3 eggs, unbeaten
2 1-2 cups sifted flour
2 teaspoons baking powder
1-4 teaspoon salt
Grated rind 1 lemon
Grated rind 1 orange
2 tablespoons lemon juice
5 tablespoons orange juice
2 tablespoons water.

Sift flour once, measure, add baking powder and salt. Sift 3 times. Add lemon and orange rind to shortening and cream thoroly; add sugar gradulaly. Cream until light and fluffy.

Add eggs one at the time, beating thoroughly after each addition. Add flour alternately with combined fruit juice and water, a small amount at a time. Beat after each addition until smooth.

Bake in two greased 9 inch layer pans at 375 deg. F. for 20 to 25 minutes, or until done. Spread filling between layers and any fluffy white frosting on top and sides of cake. Arrange sections of 1 orange, free from membrane on top of cake. Sprinkle 3-4 cup of moist cocanut over top while the frosting is soft.

Filling
3 1-2 tablespoons flour
1 cup sugar
Grated rind of 1 orange
1-2 cup orange juice
3 tablespoons lemon juice
2 tablespoons water
1 egg, slightly beaten
2 tablespoons butter
3-4 cup cocanut
Combine flour, sugar, orange rind, fruit juice, water, egg, and

Weight and Curves



Ruth Gillette, (above), despite stage successes, could not get a movie contract because of weight, until the advent of Mae West with fashion curves. Now Ruth is much in demand and has just signed a screen contract, one clause being that she must not weigh less than 135 pounds.

SEE YOU LATER ON NOV. 3RD

The Womans Club will present "See You Later", a musical play, on Friday night, November 3rd.

The play will be given at the High School auditorium. It will be produced by a professional company using all local talent.

The proceeds of the play will go to the Library Fund of the Woman's Club.

The birth rate of Southwark, Eng., has dropped 50 per cent in the last 30 years, according to figures given out.

butter. Cook in top of double boiler 10 minutes, stirring constantly. Add cocanut. Cool before spreading. Makes enough filling for two 9 inch layers.

Ambrosia Pie

Combine:
1-2 cup flour
3-4 cup sugar
1-4 teaspoon salt in top of double boiler.

Add:
1 1-4 cups water
2 egg yolks, slightly beaten. Mix thoroly. Place over hot water. Cook 10 minutes, stirring constantly. Remove from fire.

Add:
1-2 cup orange juice
2 tablespoons lemon juice
4 tablespoons grated orange rind

1-2 teaspoon lemon rind. Chill. Pour into a 9 inch baked pie shell. In top of double boiler place:
2 unbeaten egg whites
1-2 cup sugar
Dash of salt
2 tablespoons water

Beat with rotary egg beater until thoroly mixed. Place over rapidly boiling water. Beat 1 minute. Remove from fire and continue beating 2 minutes longer. Pila lightly on pie. Arrange orange sections on meringue and sprinkle with cocanut.

Kool Salesman

D. M. McKnight, travelling salesman for Brown and Williamson Tobacco Co., out of Durham, was here this week, and reports an increased demand for "Kool" and "Wings" cigarettes in this territory. Also, he says, the increased prices paid farmers for their weed on the Eeastern Carolina markets is resulting in prosperity for the tobacco belt, and that conditions in his territory are much better, generally, than at this time last year.

LEGAL FIGHT OVER REYNOLDS' MILLIONS

The N. C. Supreme Court had before it last week the problem of determining the status of Ann Cannon Reynolds, II, daughter of Zachary Smith Reynolds, who was killed at the Reynolds estate home in Winston-Salem last July 6, and for which killing his then widow, Libby Holman Reynolds, and chum, Ab Walker, were indicted. Later the charges were nol prossed.

The action is brought by the Cabarrus Bank & Trust Co., Con-

cord, co-guardian of Ann Cannon Reynolds, II, daughter of Smith Reynolds by an earlier marriage. By an agreement, the first child was to receive \$2,000,000, as was Smith Reynolds, born several months after his father's death, to the former torch singer, Libby Holman. The balance of the estate, left by the late R. J. Reynolds, tobacco magnate, to his son, Smith, estimated close to \$20,000,000, was to be devoted to chari-

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