

Independence Takes The Cake

The Fourth of July should have a bang-up cake. Lots of fluffy cake, lots of thick frosting. Here's a recipe with all that it takes plus an extra dash of color—shell pink tint to the frosting.

Independence Day Cake: 2 cups sifted cake flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 2/3 cup butter or other shortening, 1 cup sugar, 3 egg yolks, well beaten, 1/3 cup milk, 1 teaspoon vanilla, 3 egg whites, stiffly beaten.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, and sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well; add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla; fold in egg whites.

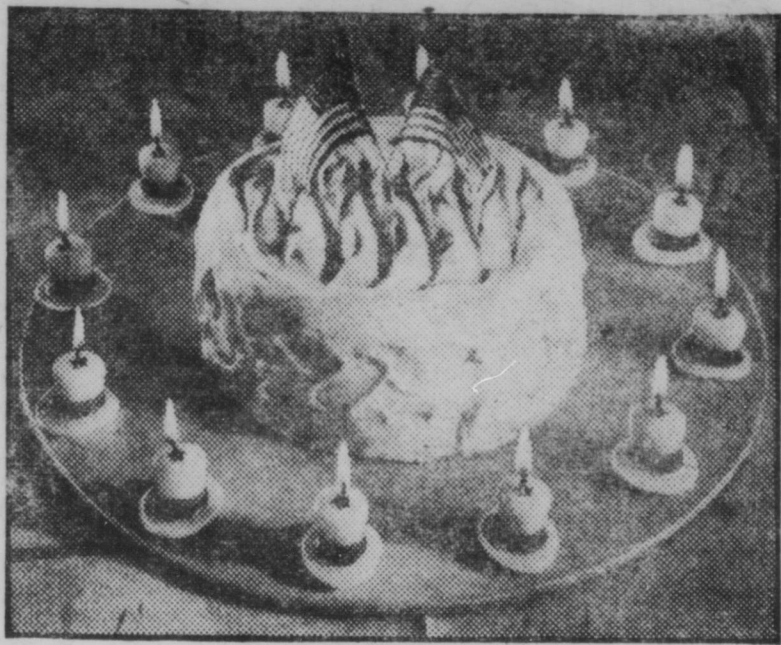
Bake in two greased 9-inch layer pans in moderate oven (375 degrees) 25 to 30 minutes. Cover cake tops and sides with pink frosting. Decorate base with 4th of July ornaments.

Pink Frosting: 2 egg whites, unbeaten, 1 1/2 cups sugar, 5 tablespoons water, 1 1/2 teaspoons light corn syrup, 1 teaspoon vanilla.

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater and cook 7 minutes, or until frosting will stand in peaks.

Remove from boiling water; add vanilla and beat until thick enough to spread. Add coloring to hot frosting to give a delicate shell-pink tint. Just a tiny speck of coloring on the end of a knife is enough.

Aladdin Chocolate Cake: 1-1/3 cups cake flour, 1 1/4 teaspoon baking powder, 1/4 teaspoon salt, 1 cup sugar, 5 tablespoons softened butter or other shortening, 2 eggs, well



A patriotic cake for Independence Day, lighted up with candles and topped with flags.

beaten, 1/2 cup milk, 1/2 teaspoon vanilla, 2 squares unsweetened chocolate, melted.

Sift flour once, measure, add baking powder, salt, and sugar, together three times. Add butter. Combine eggs, milk and vanilla, and add to flour mixture, stirring until all flour is dampened. Add chocolate and blend; then beat vigorously 1 minute.

Bake in greased pan in moderate oven (325 degrees) 1 hour. Spread fluffy frosting on top and sides of cake. While frosting is still soft, sprinkle moist, sweetened coconut over cake.

Fluffy Frosting: 2 egg whites, unbeaten, 1 cup sugar, 1 tablespoon water, 2 drops almond extract.

Combine egg whites, sugar and water in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beating constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add almond extract and beat until thick enough to spread.

Sandals of 1937 in the Hindu Style

The Hindus have always been famous for their magic. But now W. L. DeLiso, an American artist in design, has gone the Hindus one better: turned their striped scarves into sandals and step-in shoes of lovely colors.

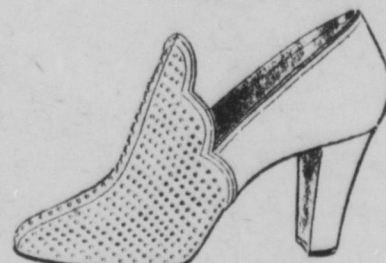
"The scarves come from Patna, the Holy City of Hindus on the Ganges," Mr. DeLiso explains. "The industry of silk weaving and spinning dates back several centuries B. C. and the art has been handed down from generation to generation. The skilled weavers create intricate patterns which are produced by dyeing the yarns according to given design and then weaving them which makes the fabrics reversible."

This enthusiast suggests that beside sandals and other types of summer footwear made from these scarves, the smart woman use draped turbans and bags to match made of similar scarves. In the above sketch, that lovely debutante is wearing sandals in one of Mr. DeLiso's scarf creations, and also a turban, collar and bag in matching fabric.

The other sketches reveal his suggestions for glove fitting footwear in soft perforated suede mesh and linen. He believes that it is smart to sun both your toes and heels this summer.



A step-in model in the lovely shades of a Hindu scarf.



This sandal (right), as in sketch above, comes in linen, soft kidskin, or a scarf material.



Suede features this model (left) with pin dot perforations.

A HOLLYWOOD EXPERT TALKS OF BEAUTY

Wally Westmore's father was an internationally known wig-maker in England. Wally and his brothers, when little boys, used to clean the wax figures for papa, make them up and put in new eyelashes. Now the Westmore brothers are working in Hollywood making up the stars.

They're had more than 13 successful years of this glamour making business. I met one of the brothers in Hollywood. Wally. He is a young man, has delightful sense of humor, is quiet in a sunny way, talked a lot about his two children, and, of course, gave me valuable information about make-up and beauty.

"Beauty preparations won't cure skin ailments," he reminded me. "You can't tell

you, readers that too often, in my opinion, Women still think of a cosmetician as a 'witch doctor.' He isn't. Skin ailments need the care of a reputable dermatologist."

Now that I've given you this noted expert's warning, I'll list briefly some of his sane and workable basic rules for beauty. Next week, I'll give on this page his complete directions for make-up, such as he uses on beautiful women who make Hollywood such an amazing and delightful place.

Wash your face with pure soap and water after, not before, using your cleansing cream.

Spend at least 15 minutes in making up. It is really better to go without make-up than to apply it hurriedly, he believes.

Hair styles that are soft and simple are far more flattering and usually far more becoming than the sophisticated, plastic types. And certainly they are far easier to care for.

Don't shave your eyebrows or make them into thin lines. The brows are placed above the eyes by nature in order to shelter them from strong overhead light.

Don't apply fresh make-up over that which was applied hours earlier. It's a wise rule to remove your entire make-up once a day.

Wally grew very insistent when he gave this rule—the sole purpose of cosmetics is to define a woman's features and to express her true personality. It is just as much a fault to wear too little make-up as it is to wear too much.

A Tasty Fourth of July Dish

July 4th is not all fire-crackers and parades. Older than the Declaration of Independence is the Colonial tradition of cold boiled salmon, green peas and mashed white

potatoes. Your Independence Day dinner will be a symphony in pastel pink, green, amber and cream.

Served with cool refreshing beer, a favor-

ite drink of our Colonial forefathers, a truly safe and sane Fourth is enjoyed where this custom is observed. Chef Giancarlo Scala of the old Outpost Inn, Ridgefield, Connecticut, gives us his interpretation of this holiday dinner:

An eight pound salmon; two carrots; salt and pepper; four ounces vinegar; celery; two lemons sliced; three onions sliced and some small bayleaf.

Split the fish, clean and wash it carefully. Place it in a long, narrow pan, just covered with cold water. Add to the water the carrots, celery, bayleaf, lemons, onion, vinegar, salt and pepper. Boil from fifteen to twenty minutes, and allow the fish to cool in the water. Remove the fish from the water and cover it with Sauce Froide, made as follows:

6 gelatin leaves; 1 quart of the fish broth in which the fish has been cooked; 5 ounces melted butter; 6 ounces flour and 1 cup cream.

Cook the fish broth, butter and flour for five minutes. Then add the gelatin, strain and cool, and add the cream just before it has cooled. When the mixture has stiffened, spread it over the salmon in three coats, allowing it to cool in between. The design is put on later with bits of fresh vegetable and hard boiled egg.

Just as tasty with this fish is merely the butter and egg sauce on the side, should you not care to frost your fish as suggested above.



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By Ellen Rose Dickey — Home Adviser

Ellen Rose Dickey — Home Adviser of W. L. S. has written her "Economy in the Kitchen" for YOU. The book includes many of the famous recipes Mrs. Dickey has broadcast during her Daily Radio Home Programs which have been a regular W. L. S. feature for more than four years.

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By Dr. Edwin F. Bowers

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