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**BIRTHDAY CAKE of the Month**  
  
 Scorpio • Oct. 24 • Nov. 22

By BETTY BARCLAY  
 Scorpions are exciting people who love deeply, hate violently and are endowed with great courage.  
 People born under the sign of Scorpio have decided tastes, and the best is none too good for them. That's why they love a birthday cake that's rich, flavorful and handsome.  
 Such a cake is devil's food cake — the all-time favorite with people born any month of the year. An exciting contribution to any special occasion, devil's food cake wins more enthusiasm than ever when it's topped with a smooth, gleaming frosting cleverly highlighted with darker chocolate half-moon swirls. This interesting effect is easy to achieve, too, when you follow the simple recipe directions.  
**Chocolate Whirl Cake**  
 2 cups sifted cake flour  
 1 teaspoon soda  
 3/4 teaspoon salt  
 1/2 cup shortening  
 1 1/2 cups granulated sugar, or 7 1/2 cups firmly packed brown sugar  
 2 eggs, unbeaten  
 3 squares unsweetened chocolate, melted  
 • Milk (see below for amount)  
 1 teaspoon vanilla  
 \*With butter, margarine, or lard, use 1 cup milk. With vegetable or any other shortening, use 1 cup plus 2 tablespoons milk.  
 Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla.  
 Turn into two 8-inch layer pans, 1 1/2 inches deep, which have been lined on bottoms with paper, then greased. Bake in moderate oven (350° F.) 30 minutes, or until done. When cool, spread with Chocolate Seven Minute Frosting. Melt 1/2 square unsweetened chocolate with 1/2 teaspoon butter; cool. Make swirl effect on top of cake by dipping tip of teaspoon in mixture and forming half-moon swirls in frosting.  
**Chocolate Seven Minute Frosting**  
 2 egg whites, unbeaten  
 1 1/2 cups sugar  
 Dash of salt  
 1/2 cup water  
 2 teaspoons light corn syrup  
 1 teaspoon vanilla  
 2 or 3 squares unsweetened chocolate, melted and cooled  
 Combine egg whites, sugar, salt, water and corn syrup in top of double boiler. Beat with rotary egg beater or electric beater about 1 minute or until thoroughly mixed. Cook over rapidly boiling water, beating constantly with rotary egg beater (or at high speed of electric beater) 7 minutes, or until frosting will stand up in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula, or spoon.) Remove from boiling water. Add vanilla and beat 1 minute. Then add chocolate, stirring gently but thoroughly. (Do not beat mixture.) Makes 4 cups frosting.  
 Note: For a smoother frosting, wash down sides of pan with a fork wrapped in a damp cloth before and during cooking and beating, to prevent crystallization.  
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**A Cranberry Treat**  
  
 Here is a new and delicious way to serve cranberries, that will appeal to all members of the family — particularly during the late-fall and winter "cranberry sauce season".  
 Fresh cranberries are seasonable but cranberry sauce is available any time, so the following recipe may be filed in your "when needed" file.  
 And this recipe for Cranberry Rennet Dessert is one that you'll find extremely popular. It combines our friend "cranberry sauce" with milk, and raspberry rennet powder. The result is a colorful taste treat, topped with chopped nuts, that provides a healthful and nourishing delicacy — ideal for Bridge luncheons, kiddies' parties and holidays, or just "any time at all".  
**Cranberry Rennet Desserts**  
 1/2 cup cranberry sauce  
 2 cups milk (not canned)  
 1 package raspberry rennet powder  
 Chopped nuts (if desired)  
 Divide cranberry sauce among 4 or 5 dessert glasses. Warm milk slowly until lukewarm, stirring constantly. Test a drop on the inside of your wrist frequently. When it feels comfortably warm (110° F.) — not hot, remove at once from heat. Stir in entire contents of package of raspberry rennet powder at one time. Mix until powder is dissolved — not over one minute. Pour at once, while still liquid, into dessert glasses over cranberry sauce. Do not disturb for about 10 minutes, while milk sets. Then chill in refrigerator until serving time. Just before serving, top chilled rennet desserts with chopped nuts.

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**A Frankfurter "Feast"**  


By BETTY BARCLAY  
 There's nothing more American than the good old "hot dog". Yes, hot dogs or frankfurters, whichever you choose to call them, are real favorites with practically all of us. Visitors from other lands eagerly await an opportunity to partake of our beloved frankfurter. And here is an exceptionally tasty way to serve them at your next party or whenever the urge for a good "frank" presents itself. The addition of Lea & Perrins Sauce enhances the flavor and makes it a truly different and delicious taste treat. And by all means, be sure to use this Sauce when preparing other meat dishes — as well as fish, vegetables, appetizers and soups. The added tangy flavor will become a real "must".  
**Barbecued Frankfurters**  
 6 Frankfurters (about 1/2 to 3/4 lb.)  
 6 Frankfurter buns  
 1 tablespoon butter or margarine  
 1/2 cup chopped onion  
 1 teaspoon paprika  
 1/2 teaspoon pepper  
 4 teaspoons sugar  
 1 teaspoon mustard  
 4 teaspoons Worcestershire Sauce  
 1/4 cup catsup  
 3 teaspoons vinegar  
 To make sauce, melt butter; add chopped onion and cook until clear. Add all seasonings, sugar and vinegar. With a sharp knife cut 3-inch slit in each frankfurter. Place frankfurters in flat baking pan, slit side up. Pour sauce over all and bake in (350° F.) oven for 20 minutes. Taste frequently. Place frankfurters in split, toasted, buttered buns; garnish with fresh green onions; serve extra sauce separately. Serves 6.  
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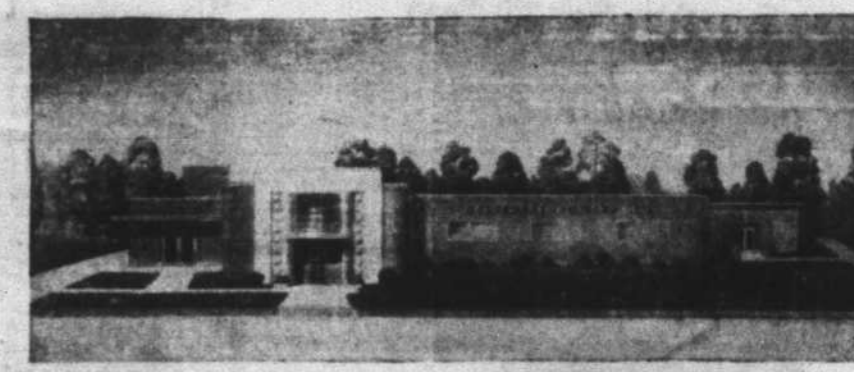
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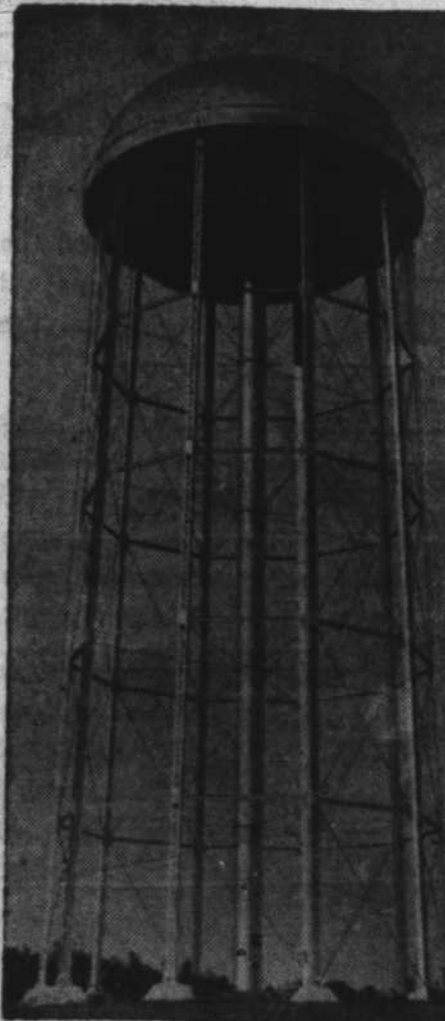
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