

# Home Wedding Cake Created for One Very Important Bride

The cake is the spotlight at weddings; from elaborate formal dinners to simple afternoon receptions at home, where it shares center stage with the punch.

It deserves its importance more when it's a home-made wedding cake; beautiful, delicious and especially created for one very important bride.

It's a dramatic moment when the bride and groom cut the cake for its symbolism is the promise of plenty and fertility. This is the first food shared, a significant portent of a lifetime of sharing ahead.

The top tier of the cake is traditionally dark. This is the cake that the bride stores away to enjoy as she celebrates anniversaries through the years.

The center tiers of this cake are a refreshing, rich orange pound and the base tier is dark like the top.

To bake it, you will need two 8-inch layer pans, two 10-inch and two 12-inch and two 14-inch pans for the fruit cake plus 12-oz. can, 4 inches in diameter for the top tier.

For best results, bake only two layers at a time. Bake them as far in advance as possible. The fruit layers keep indefinitely wrapped in foil and the orange layers freeze perfectly.



THIS IS a wedding cake to make at home with leisurely ease; a tier at a time. Top and bottom are fruit cakes; center tiers are orange pound cake. Decorate with clusters of orange blossoms in keeping with flavor of cake.

- FRUIT CAKE LAYERS**
- 6 cups raisins, rinsed in hot water
  - 8 cups mixed candied fruits
  - 2 cups broken pecans
  - 2 cups blanched almonds, chopped
  - 3/4 cup flour for dredging
  - 2 cups butter
  - 2 cups brown sugar, packed
  - 12 eggs, separated
  - 6 cups flour
  - 3 tsp. baking powder
  - 2 tsp. each salt, cinnamon, allspice
  - 1 tsp. each nutmeg, mace
  - 3/4 cup molasses
  - 1 1/2 cups orange marmalade
  - 3/4 cup orange juice
  - 3/4 cup brandy
- ORANGE POUND LAYERS**
- 2 cups butter
  - 2 cups sugar
  - 8 eggs
  - 4 cups flour
  - 3 tsp. baking powder
  - Juice and grated rind of 2 oranges
  - 1 tbs. rum
- DATE COOKIES**
- 3 cups pitted dates
  - 1 cup walnut halves
  - 1/2 cup butter
  - 1/2 cup honey
  - 1 egg
  - 1 cup sifted flour
  - 1/2 tsp. salt
  - 1 tsp. baking powder
  - 1 tbs. lemon juice or brandy



Dippy Date Cookies are made with honey, nature's natural treasure, and come to you recommended by the California Honey Advisory Board.

These are the proportions of ingredients for the two 8-inch layers. For the two 10-inch layers, amounts read: 3 cups butter, 3 cups sugar, 12 eggs, 6 cups flour, 4 1/2 tsp. baking powder, juice and grated rind of 3 oranges and 2 tbs. rum.

For the two 12-inch layers, amounts read: 4 cups butter, 4 cups sugar, 16 eggs, 8 cups flour, 6 tsp. baking powder, juice and grated rind of 4 oranges and 4 tbs. rum.

The method for all size layers is the same except for baking time. All ingredients should be at room temperature. Grease and flour pans.

Cream butter; add sugar and cream well. Beat in eggs and continue to beat until mixture is very light and fluffy. Sift flour and baking powder; add orange rind and mix.

Add flour mixture to creamed mixture alternately with orange juice and rum, blend after each addition.

Bake all layers at 350 degrees: 8-inch layers about 35 minutes; 10-inch layers about 40 minutes; and 12-inch layers about 50 minutes or until they test done.

Turn cakes on rack to cool, then wrap and freeze until time to assemble.

Combine fruits and nuts with 3/4 cup flour; set aside. Cream butter with sugar until light; beat in egg yolks; continue to beat until mixture is light and fluffy.

Sift flour, baking powder and spices to mix. Combine molasses, marmalade, juice and brandy. Add dry and liquid ingredients alternately to creamed mixture, beginning and ending with dry ingredients.

Fold in floured nuts and fruits. Beat egg whites until stiff and fold in. Line with foil two 14-inch layer pans and one 12-oz. can, 4 inches in diameter.

Fill all 3/4 full. Bake at 275 degrees; three hours for layers and 1 1/2 hours for small cake. Cool before unmolding. Wrap in foil to store.

**To Assemble**

Sandwich each pair of matching layers, tops together, with thin coat of orange marmalade. Cut four rounds of cardboard to fit four top layers; cover both sides of each with aluminum foil.

Cover round serving tray with strips of waxed paper to catch spilled icing—to be withdrawn after cake is iced.

Arrange fruit cake base on paper. Pour thin layer of orange glaze icing on center. Let set. Adjust 12-inch layers on cardboard. Repeat with smaller layers until cake is assembled.

**To Ice Cake**

Cover cake with Orange Glaze Icing, pouring icing gently over tops and smoothing with spatula as necessary to coat tops and sides evenly. Pipe on swirls with Royal Icing, using pastry bag and star tube.

Decorate with fresh orange blossoms.

To make Orange Glaze Icing: Combine four pounds confectioners' sugar, 3/4 cup warm water and 3/4 cup orange juice in pan. Stir over very low heat until mixture is just warm, smooth and glossy and coats back of spoon. Use as once.

To make Royal Icing: Beat one pound confectioners' sugar and two small egg whites together until mixture stands in firm peaks. This icing gets very hard; keep it soft while working with it by covering it with wet cloth. Use as directed above.

Pit and stuff dates with nuts. Cream butter, gradually add honey in fine stream. Continue creaming until mixture is light and fluffy.

Beat in egg. Sift together dry ingredients. Fold into creamed mixture. Add lemon juice. Mix well and dip prepared dates in dough.

Place on greased cookie sheet. Bake at 350 degrees for 15 to 18 minutes. Top will be light brown.

Remove from pan and cool before storing.

## MILK HOLDS COAT

Coating foods with crumbs adds eye appeal and flavor; makes a crust that is golden crisp and crunchy. It also keeps foods nicely moist during cooking.

Because of its consistency, evaporated milk as it pours from the can holds crumbs to foods beautifully.

When crumbing foods, roll first in crumb mixture, shake lightly and dip all pieces in evaporated milk before rolling again in crumbs.

## SO LEE SAY:

FINE FOOD MADE TASTIER WITH SONA SOY SAUCE... write to me for your FREE RECIPE BOOK TODAY!



### RECIPE OF WEEK!

**CHICKEN HAWAIIAN STYLE**

**SOUR CREAM-SOY DIP**

Thoroughly blend 1 cup sour cream, 2 tablespoons SONA SOY SAUCE, 1 tablespoon lemon juice and 1/2 teaspoon ground ginger. Serve as dunk for raw vegetable relishes. Makes one cup.



especially good for MARINATING BARBECUING TENDERIZING

**SONA FOOD PRODUCTS CORPORATION**  
LOS ALAMITOS, CALIFORNIA \*1964

FOR ART SHOW... Students at Torrance High have been extra busy this week as they prepare for tomorrow's showing of the work of students in Art III and IV classes. Here, Larry Champion (on ladder) gets help from Terry Hall (left) in hanging a seascape, while Lana Hollis, Bob Lucas and Cathy Clutter offer some sideline coaching. The show will be open to the public from 8 to 10:30 p.m. tomorrow. (Herald Photo)

## Tartar Art Show Slated Here Friday

Students at Torrance High will put some of their achievements in art on view—and up for sale—tomorrow evening when the THS campus is converted into an art gallery.

The exhibition will be open to the public from 8 to 10:30 in the Student Services Center. Prior to the public opening, a panel of three critics will tour the show and award their Critic's Choice medallions for the best entries in oils, water color, and mixed media.

Heading the panel of critics will be HERALD columnist Larry Macaray, former chairman of the THS art department and now on the fine arts faculty at El Camino College. Macaray will be joined by Mrs. Ann Adams of the Chouinard Art Institute and Don Epperson of the social and cultural division of the Los Angeles County Parks and Recreation Department.

More than 70 works have been selected for the show, and all will be up for sale. Some of the pieces have already been sold.

Students represented in the show include: Fred Babb, Dan Addington, Larry Champion,

## Deadline Set For Class Rings

Juniors at Carson High School may order senior class rings today and tomorrow at the student store. A deposit of \$5 in required on each order.

Rings for girls are miniature size and boys rings are large. Gold rings are \$21 and \$24 and silver rings are \$15.

I'M GOING TO GIVE BLOOD AT THE RED CROSS BLOODMOBILE

## SUPPORT YOUR CHURCH CHURCH CALENDAR TORRANCE LOMITA HARBOR CITY

<p><b>NATIVITY CATHOLIC CHURCH</b></p> <p>1447 Engracia Ave., Torrance Phone: FA 8-2776</p> <p>Rev. John P. Greiner, Pastor</p> <p><b>MASS SCHEDULE</b></p> <p>Sundays: 7, 8, 9, 10, 11 A.M. and 12:15 P.M.</p> <p>St. Joseph's at 9:30 A.M.</p> <p><b>SATURDAY CONFRESSIONS</b></p> <p>10:30 to 11:30 A.M.; 4 to 6 P.M.; 7:30 to 9 P.M.</p> <p>St. Joseph's at 7:15 P.M.</p> <p><b>BAPTISMS</b></p> <p>Every Sunday at 1:45 P.M.</p>	<p><b>CHRIST THE KING LUTHERAN CHURCH</b></p> <p>2706 W. 152nd St., Torrance Maynard V. Midburn, Pastor Phone: FA 8-5811 Rev. DAVIS 8-3455</p> <p>Divine Worship, 8:30 a.m. Sunday School, 9:45 A.M. Divine Worship, 11:00 a.m.</p> <p>Nursery care provided at both services.</p>	<p><b>FIRST CHURCH OF CHRIST, SCIENTIST</b></p> <p>218th St. and Manuel Ave., Torrance Calif.</p> <p>Church Services—11 a.m. Wednesday Eve Meetings—8 p.m. Sunday School—9:15 a.m. and 11:00 a.m. Children under 19 years of age must be accompanied by parent or guardian for enrollment.</p> <p>Reading Room—1406 Cravens Open 10 a.m. to 5 p.m. daily except Sunday and Holidays Also 7 to 9 Monday and Friday evenings.</p> <p>All are welcome to attend our services and to use our Reading Room.</p>
<p><b>SOUTH BAY BAPTIST CHURCH</b></p> <p>4565 Sharynne Lane, Torrance, Calif.</p> <p>Pastor, Dr. J. C. Brumfield Frontier 5-3433</p> <p>Sunday School..... 9:30 A.M. Morning Worship..... 10:45 A.M. — Junior and Primary Church Baptist Training Union 6:00 P.M. Evening Worship..... 7:00 P.M. Wednesday Prayer Service..... 7:30 P.M. Nursery care provided for all services. Bus transportation service. Morning Worship Service re-broadcast Sunday 9:30 P.M. over KBBI-FM.</p>	<p><b>DEL AMO SOUTHERN BAPTIST CHURCH</b></p> <p>2915 W. 225th at Ocean Torrance</p> <p>Sunday School — 9:45 A.M. Training Union — 6 P.M. Worship Services—11 A.M.—7 P.M. Wednesday — Midweek Services G. A. &amp; R. Auxiliaries— Teachers 7 P.M.</p> <p>Prayer Service — 7:45 P.M. Choir Rehearsal 8:30 P.M. Pastor—Daniel B. Weaver Jr. Phone FA 8-2249</p> <p><b>MORNING WORSHIP SERVICE</b> Broadcast direct from church at 11:00 A.M. over KAPP, FM, 88.5 on the dial.</p>	<p><b>CENTRAL CHURCH EVANGELICAL UNITED BRETHREN</b></p> <p>Marcellina &amp; Arlington Rev. Walter M. Stanton FA 8-3010</p> <p>9:30 — Sunday School 11:00 — Morning Worship 8:30 — Youth Fellowship 7:30 — Evening Worship Midweek Worship Service 7:00 Wednesday Evening</p>
<p><b>FOURSQUARE GOSPEL CHURCH</b></p> <p>Corner Arlington and Sepulveda Tel. DA 4-2072</p> <p>Rev. and Mrs. Jas. P. Lowen</p> <p><b>SUNDAY:</b> Sunday school 9:30 a.m., Morning Worship 10:45 a.m. Group Services 6:30 p.m. (Y.P., Cadets, Defenders) Evangelistic 7:30 p.m. <b>MIDWEEK</b> Wednesday — Bible Study at 7:30 p.m. <b>PUBLIC INVITED</b></p>	<p><b>GREYFRIARS MEMORIAL PRESBYTERIAN (Orthodox)</b></p> <p>22511 South Figueroa, Torrance</p> <p>Worship hours 11 a.m. and 7:30 p.m. Every Sunday Sunday School at 9:30 a.m. Young People's Fellowship 6 p.m. Prayer Meeting every Wednesday Evening at 7 o'clock Rev. William J. Bomer, Pastor Mr. Richard Gorom Supt. of Sunday School Thomas Millars Director of Choir</p>	<p><b>FIRST CHRISTIAN CHURCH OF TORRANCE</b></p> <p>(Disciples of Christ)</p> <p>2290 El Dorado, Torrance Rev. H. Milton Sippel, Pastor Rev. Phone FA 8-4553</p> <p>Two Sessions of Church School and Morning Worship, 9:30 and 11:00 a.m. Nursery provided at both sessions. Christian Youth Fellowship—7 p.m.</p>
<p><b>HOPE CHURCH EVANGELICAL UNITED BRETHREN</b></p> <p>3343 Artesia (W 174th St.) Rev. Mourad Bergesen Rev. DA 8-3542</p> <p>9:30 a.m.—Sunday School 11:00 a.m.—Morning Worship 6:00 p.m.—Youth Fellowship 7:00 p.m.—Evening Worship Bible Study and Prayer Meeting Wednesday, 7:30 Nursery care provided for the morning services. DA 3-1012</p>	<p><b>FIRST METHODIST CHURCH</b></p> <p>Torrance Carson at El Prado Phone: FA 8-3242</p> <p>Rev. Arthur Nagel Rev. Phone: FA 8-2331</p> <p>Rev. Edward D. Goodell</p> <p>2 Sessions of Morning Worship and church school at 9:30 and 11:00 a.m. Nursery provided. 6:30 p.m. — Methodist Youth Fellowship Meetings</p>	<p><b>FIRST LUTHERAN CHURCH</b></p> <p>1725 Flower Street Phone 320-4151</p> <p>William J. Roleder, Pastor Phone FA 8-2249</p> <p>Phillip C. Hiller, Assoc. Pastor Phone 675-7710</p> <p>8:00 &amp; 10:45 a.m.—Worship Service 8:45 &amp; 9:45 a.m.—Sunday School Children and Adults 10:45 a.m.—Worship Service. (Nursery at 10:45 Service) Holy Communion: First Sunday Luther League—3 and 4th Sundays Christian Elementary School—Kindergarten through 7th Grade</p>
<p><b>UNITY CHURCH OF CHRISTIANITY</b></p> <p>(Church House) 2256 Torrance Blvd. Tel. 220-4871</p> <p>Emma M. Muffley, Minister Weekday classes at Church House</p> <p>Sunday Service: Walteria Park Recreation House, 3855 W. 242nd Street in Torrance Affiliated with Unity School of Christianity</p>	<p><b>FIRST BAPTIST CHURCH</b></p> <p>at Carson &amp; Manuel St., Torrance, Calif.</p> <p>Rev. Robert Courer, Pastor SUNDAY—3 Morning Services 9:15 A.M.—10:45 A.M. Sunday School 9:15 a.m. Nursery thru Juniors, College and Adults 10:45—Jr. High and High School Fellowship Training—6:15 P.M. Evangelistic Message—7:00 p.m. WEDNESDAY—Bible Study 7:30 P.M. Communion Service and Prayer Nursery provided for all services, also sound proof mothers' room. ALL WELCOME</p>	<p><b>FIRST CHURCH OF THE NAZARENE</b></p> <p>1501 West Carson R. Wallis Kornegay, Pastor Phone FA 8-4080</p> <p>9:45 Sunday School 10:50 Morning Worship 7:00 p.m. Evening Service</p>
<p><b>DEL AMO CHRISTIAN CHURCH</b></p> <p>4915 Emerald St. (Corner of Emerald and Victor)</p> <p>9 a.m. Sunday School 10 a.m. Morning Worship 11 a.m. Sunday School 5:30 p.m. Jot Cadets 6:30 p.m. Christian Youth Fellowship</p>	<p><b>ST. ANDREW'S EPISCOPAL CHURCH</b></p> <p>1432 Engracia, FA 8-3781</p> <p>Rev. Hugh R. Percy, Rector Rev. A. E. D. Rector</p> <p>7:30 a.m. Holy Communion 9:15 a.m. Family Worship Service followed by Church School and Coffee Hour 11:00 a.m. Morning Worship (Choral Eucharist on 1st and 3rd Sundays) Child care and Nursery provided at 9:15 and 11 a.m. services) Holy Communion at Weekdays: 11 a.m. Thursdays and 8:30 a.m. on All Saint's Days</p>	

# MAKE THE TRIPLE TEST

between WONDER and any other bread



**SEE** the difference     **FEEL** the difference     **TASTE** the difference

## New WONDER "Soft Whirled" Has No Holes-Perfect Texture

Prove it to yourself. Serve your family the bread that has a difference you can see... a difference you can feel... and a difference you can taste. Wonder "Soft Whirled" has perfect texture—has no holes. And every slice has that famous flavor that has made Wonder a favorite all over the country. Get new Wonder "Soft Whirled" Bread today and make the triple test yourself.

©1964, CONTINENTAL BAKING COMPANY, Incorporated



More kinds of more people listen most to **KMPC dial 710**

Helps Build Strong Bodies 12 Ways!