



## Rhubarb Revel Cake Is Fancy for Spring



MARCH IDEAS for COOKING WITH BEER!

CHOCOLATE LAYER CAKE

2 oz. unsweetened chocolate 1½ cups sifted flour ¼ tsp. salt 1½ tsp. baking powder ¼ tsp. baking soda ½ cup shortening 1 cup sugar 2 eggs

Met chocolate over hot water; cool. Sift together flour, salt, baking powder, soda. Cre a m shortening gradually adding sugar; beat until fluffy. Add 1 egg at a time, beating well, Add chocolate. Add flour mxture alternately with beer, mixing until well blended. Turn into two greased and lightly floured 8-inch cake pans. Bake at 350 degrees for 25 minutes or until cake tester comes out clean. Cool before frosting. Frost with whipped cream or butter frostings.

ZIPPY MAYONNAISE DRESSING

2 cup beer 1 cup mayonnaise

Gradually add beer to nayonnaise. Serve on cole-law or as desired. Makes bout 1½ cups.



Good news to homemakers, of course, is the fact that hot-house rhubarb costs no more this year than it has for the past several years. Used in sauce for a breakfast fruit, you could ask no easier way to serve the family needed minerals and vitamins.

Here is a fancy and pretty dessert using this succulent rhubarb.

rhubarb.

SPHINGTIME RHUBARB
REVEL CAKE

2 cups Washington HotHouse Rhubarb, cut
into 1-inch pieces.

3 cup sugar

1 ths. lemon juice

1 3-oz. pkg. strawberry
flavored gelatin

## Dilled Lamb **Neck Slices Good Supper**

Leg of lamb, rack or shoulder roasts, lamb rib, loin or shoulder chops — these are the popular cuts of lamb. But lamb neck slices can make a tasty main course. Try them in a skillet seasoned with dill, lemon juice, basil and mustard.

DILLED LAMB NECK SLICES

2 the buffer or margarine
6 lamb neck slices, about
%-inch thick
2 the lemon juice
½ cup chopped dill
1 tsp. basil
1 tsp. basil
1 tbs. prepared mustard
Salt and pepper to taste

Melt butter or margarine; add 1amb. Cook until browned on both sides. Com-bine remaining ingredients; blend, Add to lamb. Cover and cook over low heat 30 minutes, or until lamb is tender. 6 servings.



In a small saucepan, combine rhubarb, sugar and lemon juice. Bring to a boil and simmer, stirring occasionally until rhubarb is soft.

soft.

Remove from heat; add gelatin, stirring until dissolved, Chill until consistency of un be at en egg whites. Fold rhubarb mixture into sour cream. Split cake into two or three layers. Spread sauce between layers and on top of cake. Chill until firm. Top with additional cream, if desired.



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## Gold Seals Awarded to Students

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Twelve girls and nine boys pel, Terese Koke, Barbara (Rabel, Cynthia Romero, Tom
Rabel, Cynthia Romero, T



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