



The Household Searchlight

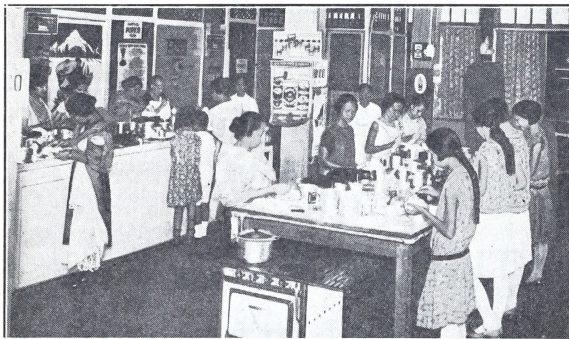
By MRS. LUCILE KELLY



All that is necessary is to accompany your cake with this page of the Journal and your name and address. That's all. So let us get right in and practice and try to win the prize. Oh yes, this is a good news and I almost forgot to tell you about it. We have made arrangements that you may practise making your cake at the Model Cooking School. They are glad to help you and they have set aside two days a week to make cakes. You will choose the kind of cake you wish to make, tell the Director, and she will see that you have ingredients twice each week to practise with. Then if you like, you may buy your finished product, but that is not necessary. With their help and your practice you should have a fair chance of winning.

A few recipes to choose from. Try these I am giving you if you have not any recipes from which to choose and the few directions about making them. If you cannot go to the Model Cooking School to practise, you can follow these directions and practise at home. And even if you don't enter the contest I think you will find them interesting because it is the height of every woman's ambition to be able to make a good cake.

Successful results of cake making require not only perfect proportions of the ingredients of the recipe, but also a thorough understanding of the principles governing the making and the baking. A well made cake should be of uniform thickness. Unevenness shows either the use of too much flour, or the wrong heat in baking. The cake should be of fine and even grain, and delicate in texture. Coarse texture is caused by careless mixing or wrong oven temperature. If a cake is sticky, too much sugar has been used.



Where the Contest Will Be Held—Purico Model Cooking School: Cosmopolitan Building

This is the first issue of the Household Arts Department. Its purpose is to keep our women readers informed on the latest wrinkles of household hints, newest recipes and modern appliances.

We are calling it the *Household Searchlight* for three reasons. Because we rather like the name and its meaning, because the staff will search the market for new appliances and test them carefully and pass our findings on to you, and to test new recipes and search out the faults of recipes which are sent in to us and find out the why of their failures.

This department hopes that our readers will make use of it. We shall be most glad at all times to answer any questions we can on household matters and we shall be glad at all times to receive recipes and pass them on to our neighbors.

Cake Baking Contest

I am sure all of our readers will be interested to know that on June 30 we shall hold a cake contest in the Model Cooking School (No. 1-A Cosmopolitan Building). Every one is eligible, we hope all will take part in it.

The first prize will be ₱10; the second prize ₱5. Every one should start in practising right away, so that they will give the judges some hard work in deciding which is the prize-winning cake. The rules of the contest are very simple.

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FRED M. HARDEN

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RULES OF CAKE CONTEST

June 30, 10 a. m.

1. First prize, ₱10.
Second prize, ₱5.
2. Submit your cake with *this page* of the *Journal*.—No cake can be entered in the contest unless accompanied by this page of *this issue*. Attach your name and address.
3. The contest will be held at the Model Cooking School: No. 1, Cosmopolitan Building: Judging will begin at 10:30 a. m.

IMPORTANT:—For further information regarding the contest, see Mrs. Kelly's article on this page.

—Household Arts Department.

BUY MONSTER ENGINE

Mr. R. J. Tozer, formerly General Agent for the Northern Pacific Railway in Shanghai for three years and who is now Assistant General Passenger Agent for the same railroad at Seattle, Washington, announces that the Northern Pacific Railway has placed an order for the largest steam Locomotive ever built. The Locomotive will have a length of 121 feet, total weight including tender will be 1,082,500 pounds or 541 tons. It will have a fire box 22 feet 2 inches long by 9 feet 6 inches wide, giving a grate area of 183 square feet.

Its tender will hold 26 tons of coal and 20,000 gallons or 75 tons of water.

The enormous weight of this colossus will be carried on 20 pairs of wheels 8 pairs of which will be driving wheels.

During the past year the Northern Pacific Railway also placed in service 12 passenger locomotives measuring 104 feet in length, the largest passenger locomotive in service on any line in the Northwest.

Too much baking powder will make a cake porous and full of holes.

Layer cakes require a quicker or hotter oven than loaf. The baking should cover three periods. The first period the cake begins to rise; the second it begins to bake and the third should complete the baking and browning. A little experience will soon teach you the stages of the baking. If you are baking a loaf cake, you might try putting the cake in a cold oven and then turn on the heat. I have tried this method very successfully.

When the cake is done, never forcibly remove it from the pan. Turn it upside down on a plate or rack and the cake will drop out. If it sticks, set on a towel that has been wrung out of cold water and it will soon leave the pan.

White Cake

- 1 cup of shortening
- 2 cups sugar (sifted three times)
- 3 cups flour (sifted three times)
- 1 cup of milk
- 5 egg whites
- 1 teaspoon of vanilla
- 1-1 2 teaspoons baking powder
- Pinch of salt

Cream the shortening, add sugar gradually, creaming until grains do not show. Add egg whites, one at a time, beating well between each addition. Add salt and vanilla. Sift baking powder and flour together, add to batter alternately with milk. Mix well. Bake in a well greased pan in moderate oven about 40 to 50 minutes.

Maple Syrup Cake

- 1 2 cup of shortening
- 1 2 cup of sugar
- 2 eggs (beaten light)
- 1 cup maple syrup
- 2-1 2 cups of flour
- 2 3 teaspoon soda
- 1 2 teaspoon baking powder
- 1 2 teaspoon ginger
- 1 2 cup of hot water

Cream the shortening, gradually add the sugar, add the beaten whole egg, then the maple syrup, then the water alternately with the flour which had been sifted, measured and sifted again with the ginger, soda and baking powder added. Bake in a tube loaf pan about 50 minutes.

Sponge Cake

Beat the yolks of 3 eggs until thick and light, add gradually 1 cup of sugar beating constantly. Sift together 1 cup of pastry flour, and 1 teaspoon baking powder, add alternately to the first mixture with 1 3 cup of cold water; then fold in the stiffly beaten whites of 2 eggs. Pour in loaf pan and bake in moderate oven.

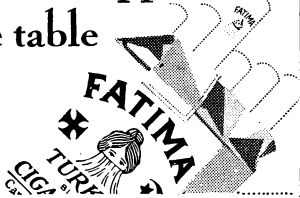
And now with the few recipes and those you can get from any good cook book you can surely enter the contest. Let's all get together with the resolve to win.

Chocolate Cake

- 3 squares unsweetened chocolate
- 2 tablespoons sugar
- 1-1 2 tablespoons milk
- 1 cup sugar
- 2 3 cup milk
- 2 teaspoons baking powder
- 4 tablespoons shortening
- 2 eggs
- 1-1 3 cups flour
- 1 8 teaspoon salt

Cook slowly, until smooth, the first three ingredients, chocolate, sugar, and milk. Cream the shortening, add sugar, and beat well. Add yolks of eggs, and beat again. Stir in the chocolate mixture, and then add alternately the milk and flour—first sifting the flour four times with

... the third "pack" on every well-appointed bridge table



This younger crowd doesn't miss a trick!

the baking powder and salt. Fold in the beaten whites. Grease a loaf-pan and line with oiled paper. Bake in a moderate oven about 50 minutes. Cover with white or chocolate icing.

Orange Cake

- 1 2 cup butter or shortening
- 2 yolks of eggs
- 2 teaspoons baking powder
- 1 teaspoon grated orange rind
- 3 4 cup chopped raisins
- 1 cup sugar
- 1-3 4 cups flour
- 1 4 teaspoon salt
- 1 2 cup orange juice
- 2 whites of eggs, well beaten

Cream the shortening and sugar. Add the beaten egg yolks. Sift the flour, baking powder and salt together. Add alternately to the mixture the orange juice, orange rind and raisins. Mix thoroughly. Fold in the beaten whites. Bake in a loaf, about 40 minutes. Cover with white icing.

CONTEST COMMITTEE

The cake-baking contest committee will be: Mrs. Jaime C. de Veyra, chairman, Miss Palma and a representative of Mary J. Johnston Memorial Hospital, members. The winning cakes will be donated to the crippled children's ward at the hospital. Communications to this department of the Journal may be addressed: Editor, Household Searchlight, The Journal, P. O. Box 1638, Manila, P. I.

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