



The Ramparts WE Watch

Twenty-four hours every day — in rain or snow or sleet, in zero and sub-zero weather—R. G. & E. workers service and guard the vital overhead and underground transmission and distribution lines that carry electric power to the great industries that are turning out equipment and material to help win the war.

Simple Cake Recipes that will make a Hit at any Birthday Party

Try one of the following recipes if you are planning a birthday celebration soon. You will find them economical and simple but quite fancy enough to be used for a festive cake. As an accompaniment, serve the Butter Pecan Ice Cream and listen to the ecstatic approval of your guests.

SIMPLE CHOCOLATE CAKE Temp.: 350° F Time: 40-50 minutes

2 c all purpose flour
1 c sugar
1½ t soda
½ t salt
1½ c milk
2 sqs. chocolate
3 T shortening
1 t vanilla

1. Mix and sift flour, sugar, soda and salt.
2. Add milk and mix well.
3. Melt chocolate, add shortening and add to batter.
4. Add vanilla.
5. Pour into an 8x8x2 inch pan and bake in a preheated oven.
6. Let stand 2 to 3 minutes before removing from pan.
7. Ice when cool.

N. B. Please note this is an eggless cake.

CHOCOLATE ICING

2 sqs. chocolate or
4 T cocoa
2 T melted butter
2 T hot water
1 c confectioners' sugar
few grains salt
½ t vanilla

1. Melt chocolate, add butter and hot water. Mix to a smooth paste.
2. Add sugar, salt and vanilla. Stir until smooth. Spread on cake.

RAISIN CAKE

Temp: 350° F Time: 40-50 minutes

1 c raisins
1 t soda
1 c boiling water
1 T butter
1 c sugar
1 egg
1½ c cake flour
¼ t salt
1 c nutmeats
1 t vanilla

1. Put raisins through the food chopper, add soda and boiling water. Let stand until cool.
2. Cream butter, add sugar and the egg and beat well.
3. Mix and sift the flour and salt, add nut meats.
4. Add flour mixture, vanilla and raisin mixture to the creamed mixture. Beat well for 2 minutes.
5. Pour into a buttered 8x8x2 inch pan and bake in a preheated oven. When cool cover with favorite frosting.

BUTTER PECAN ICE CREAM

1½ c evaporated milk (1 tall can)
1 t unflavored gelatin
1 T butter
½ c coarsely cut pecans
6 T sugar
2 t vanilla

1. Scald milk in double boiler. Add gelatin which has been softened in 2 T cold water. Cool.
2. Melt butter and stir pecans into it. Brown slightly. Cool.
3. Put milk into tray of automatic refrigerator at coldest temperature. When it begins to freeze around edge, remove to bowl and beat until stiff.
4. Fold in nuts, sugar and vanilla. Return to tray and continue freezing. Freeze 2 to 3 hours. If ice cream is too hard at serving time remove trays from freezing compartment and place on shelf in the refrigerator for 10 to 15 minutes.

N. B. The evaporated milk flavor is completely masked by the butter and nut meats.

SERVICE SUGGESTIONS . . .

Don't waste electric light just because it's cheap. Use what you need for good seeing.

Slow-cook cheaper cuts of meat to make them more tender. Utilize your automatic refrigerator to keep leftovers palatable and appetizing for days.



"It's time for the family upstairs to defrost their refrigerator again."

—Courtesy Electrical Merchandising.

The Home Front is important, as well as the fighting front. Keeping the folks at home well fed with nutritious, properly cooked foods is one of the things that American women can be counted upon to do a little better than anybody else.

Let Us Help You Stretch The Family Food Budget

The big problem of every housewife today is to make the food budget stretch as far as possible. The free demonstrations in our Home Service Kitchens at 89 East Avenue will help, if you cannot attend, ask for the recipes. Here's the schedule with demonstrations Monday and Tuesday evenings at 7:30 and Wednesday afternoons at 2 o'clock: Week of Feb. 9—"Eat the Right Foods"; Feb. 16—"Sweet Rolls and Kuchen"; Feb. 23—"Casseroles Featuring Fish"; Mar. 2—"Economic Oven Meals"; Mar. 9—"A Dozen Different Ways to Serve Fish"; Mar. 16—"Vegetable Main Dishes"; Mar. 23—"Cookies to Suit Everyone's Tastes"; March 30—"Wartime Easter Dinner Menu".

Washington's Light Bill Was High—He Had To Use Candles

At George Washington's inaugural ball the hall was illuminated with candles, at a cost of about \$70. Today you can have the same amount of electric light for about sixty-five cents. Lighting engineers have figured that it takes about \$20 worth of candlelight to equal ten cents worth of electric light. There is probably nothing you buy which gives you so much for so little cost as modern electric light.

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