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Cook's Favorite at Sigma Nu

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**Cook’s Favorite**

**At Sigma**

_by Patricia Binder_

MAKE your kitchen like the one at home and the men will flock around, is the motto of Mrs. Ada Goodyear, cook at the Sigma Nu fraternity house—and the Sigma Nus all love her for it. There’s nothing, of course, to keep them from flocking around when a tantalizing batch of homemade cookies or slices of pie are there to tempt them.

A recent dinner featured 14 pheasants which the fraternity members had shot and dressed. Another long-to-be-remembered meal, the Thanksgiving dinner before vacation began, included turkey and fresh cranberry jelly one Sigma Nu mother sent from Wisconsin.

Mrs. Goodyear, assisted by Mrs. Emma Fowler, plans on serving 55 each meal. A typical dinner may consist of Swiss steak, potatoes and gravy, buttered carrots, tossed salad with Roquefort dressing, cherry pie and coffee. Other favorites are homemade vegetable soup, sour cream chocolate cake and fresh-baked cookies.

Breakfast of eggs, pancakes, or french toast is served in 2 half-hour shifts. The Sigma Nus sit around a large table in the kitchen and help themselves to food hot from the range.

Mrs. Goodyear rarely buys bakery goods as she prefers to bake her own cookies, cakes and rolls. The men prefer it, too. She uses great quantities of fresh vegetables when they are in season, rather than canned or frozen varieties.

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"We cooks all spoil our boys, but we like to do it," she adds with a twinkle in her eye. Here is Mrs. Goodyear's recipe for sour cream chocolate cake, which adds a perfect ending to one of her perfect meals:

**Sour Cream Chocolate Cake**

**WHIP:** 2/3 cup sour cream  
1/2 tsp. soda  

**BEAT IN:** 1 egg  

**ADD:** 1/2 tsp. vanilla  

**SIFT:** 1 cup cake flour  
1/4 cup sugar  
2 tbsp. cocoa  
1/2 tsp. salt  

**FOLD:** Dry ingredients into the sour cream mixture  

**BAKE:** 1/2 hour in 350 degree oven  

**TOP:** with your favorite 7-minute frosting.  

**MAKES:** 8 servings