

The Party Line

Volume 1, issue 4

Fall 2021

Editor,
Melody Watson

Publisher, the
Friends of
Bouchie-
Milburn Society



Hello From The Party Line's Editor

Welcome to the fourth issue of The Party Line, our own local newsletter for Bouchie lake and area. I have seen a drop in advertisements and submissions. This is a call out for all and any thing you may wish to send in. We are seeking recipes, local stories and history pieces as well as pictures of bi-gone years. Jokes are welcome too. If you have an event coming up drop me a line. I am looking forward to receiving these interesting reading items.

The Party Line is available through email, send me your email address and I will ad you to the list.

Thanks, Melody Watson



Welcome back to a new school year 2021-2022.

As we are aware there are many new changes, thankfully not as many as last year for students and staff.

As we adjust and work toward a successful year be safe, be aware.

I would like to welcome Bouchie Lake Elementary School's new principal, Corry Climenhage.

GERMAN CHOCOLATE CAKE

1 1/2 cups all purpose flour

3/4 teaspoon baking soda

1/4 teaspoon salt

1 4 ounce package sweet baking chocolate

3/4 cup shortening, margarine or butter

1 cup sugar

3 eggs

3/4 cup buttermilk or sour milk (made with milk with lemon juice or vinegar added)

1 recipe Coconut-Pecan Frosting (see on back page)

Preheat oven to 350 degrees.

1. Grease and lightly flour two 8 or 9 inch round baking pans, or one 9 x 13 inch baking pan.

2. Mix flour, baking soda and salt and set aside.

3. In a saucepan combine chocolate and 1/2 cup water. Cook and stir over low heat until melted. Allow to cool.

4. In a large mixing bowl beat shortening or butter with an electric mixer until well creamed. Add sugar and beat until fluffy and light. Add eggs, one at a time until well combined. Add vanilla. Stir in chocolate mixture. Add dry mixture and buttermilk alternatively beating on low speed after each addition until well combined. Pour batter into prepared pans.

5. Bake in 350 degree oven for 30 to 40 minutes or until a wooden toothpick comes out clean. Cool layers in the pan, on a wire rack for 10 minutes, then remove the cakes from pans. Cool thoroughly. Spread with Coconut-Pecan Frosting over top of cakes and between the layers.

THE PARTY LINE

Advertising:

Largest Ads are 1/4 page ads, \$10/issue.

Card size \$7/issue. Cheques payable to the Friends of Bouchie-Milburn Society given to Melody

Deadlines:

Winter by Nov 15

Spring Feb 15

Summer May 15

Fall Aug 15.

Contact: Melody Watson at Email: partyline6mile@gmail.com

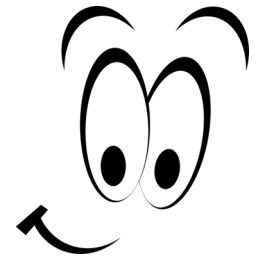
Submissions: 200 words maximum. All submissions in Word or PDF format. Advertising available.

Emailed quarterly free of charge. Printed copies black and white only. Limited printed copies available

Come on everyone, join our mailing list. Keep informed and up to date on our community and local events.

Enjoy the Party Line

Place your ad here,
where I can see
you



COCONUT-PECAN FROSTING

- 1 egg
- 2/3 cups evaporated milk
- 2/3 cup sugar
- 1/4 cup butter or margarine
- 1 1/3 cups flaked coconut
- 1/2 cup chopped pecans



In a medium saucepan, lightly beat the egg. Stir in evaporated milk, sugar and butter. Cook and stir over medium heat about 12 minutes or until the mixture is bubbling and thickened. Remove from heat and stir in flaked coconut and chopped pecans. Cool and then spread over cakes.



**BOUNTIFUL
HARVEST
THIS FALL**

