

FAVORITE RECIPE:

Moist pineapple cake an Isabella Guild original

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AVON LAKE — Pat Christ, of Avon Lake, has been a member of the Isabella Guild of the Knights of Columbus for 25 years. She named her pineapple cake, Vlasta's Bingo Cake, after its creator, the late Vlasta Sedivec, who was an Isabella Guild member for 20 years.

"Vlasta was a friendly lady and enjoyed the company of the group. She was also an excellent cook," Christ said.

"Every Friday, the Knights of Columbus would have bingo. The Isabellas used to be in the kitchen, making and serving sandwiches," Christ said.

"I worked for 12 years in the kitchen. One Friday, Vlasta started making pineapple cake for bingo. It was well received. It is a moist cake. That's one of the reasons it was popular, I think. The topping adds to the moisture," she said.

Christ was a home economics teacher for Admiral King High School's first three years.

"I was a building substitute at Southview High School for three years and, later, I went back to Admiral King for five or six years," Christ said.

She explained the essential function of the Isabella Guild.

"Our focus is on charity. In October, we have a tea party. Actually, it's a little more than a tea party; there is a light lunch in the evening. The purpose is for fundraising. In June of each year, we distribute profits made from the tea party, the sale of entertainment books and other fundraisers such as raffles, to a dozen different charities, most within Lorain County, such as the St. Joseph Homeless Shelter and Birth-right," Christ said.

The women of Isabella Guild number about 25 active members. All Catholic women, even those whose husbands are not members of the Knights of Columbus, are eligible to become a member of the Isabella Guild. Call Pat Christ at 933-8986 for more information.

VLASTA'S BINGO CAKE

Servings: about 12

Cake

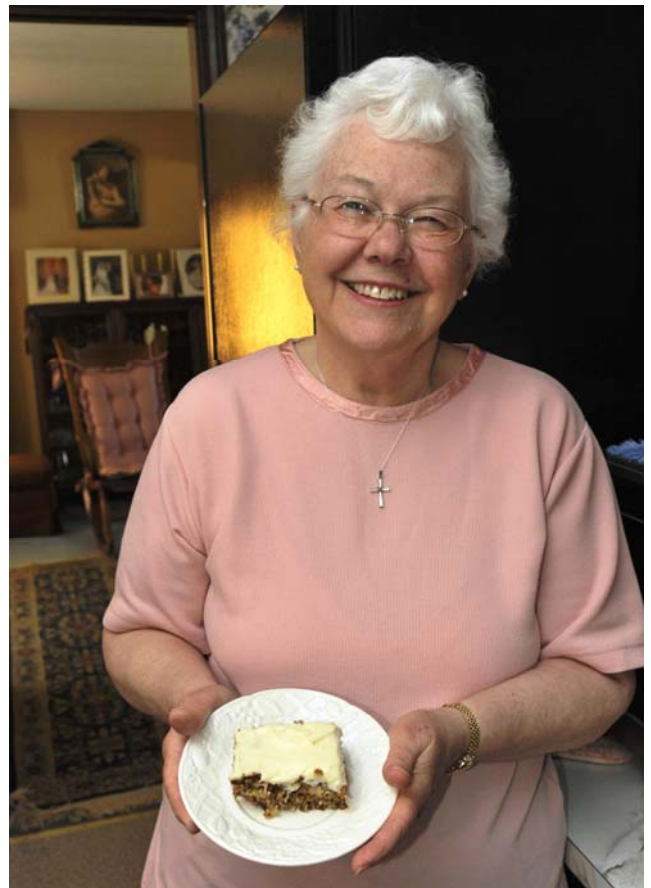
2 cups flour
2 eggs
2 cups sugar
2 teaspoons soda
1 teaspoon baking powder
1 20-ounce can crushed pineapple
1 cup chopped nuts

Frosting

8 ounces cream cheese
1/2 cup margarine
1-1/3 cup powdered sugar

For the cake, mix all ingredients together.
Pour into greased 9-by-12-inch baking pan.
Bake at 350 degrees for 30 to 35 minutes.

For the frosting, mix all ingredients together and frost cooled cake.



Vlasta's Bingo Cake recipe made and shown by Pat Christ of Avon Lake. MORNING JOURNAL/NATE PARSONS