



German Fest on July 26th included Jim, Victoria, Dave J, Pat, Dave & Carol. At right, Dave is eating a pig's head (yes, really). He went on to a yodeling contest with 10 other people and did a great job!!

This is the Cake that Lynn brought to the Corn Boil – Rated 5 stars!!
 Rich chocolate paired with raspberries - garnish it with fresh raspberries for a real treat!

Ingredients

- 6 (1 ounce) squares semi-sweet chocolate
 - 6 (1 ounce) squares unsweetened chocolate
 - 7 eggs, separated
 - 1 cup all-purpose flour
 - 1 cup butter
 - 2 cups white sugar
 - 1 1/2 teaspoons vanilla extract
 - 6 (1 ounce) squares semisweet chocolate
 - 3/4 cup heavy whipping cream
 - 1 (4 ounce) package frozen raspberries, thawed
 - 3 tablespoons seedless raspberry preserves
1. Preheat oven to 300 degrees F (150 degrees C). Line bottoms of two 9 inch cake pans with waxed paper.
 2. To Make Cake: Melt 6 ounces of semisweet chocolate and 6 ounces of unsweetened chocolate in the top of a double boiler, or in a microwave. Cool, and beat in egg yolks.
 3. In a large bowl, beat butter or margarine, 1 1/2 cups sugar, and vanilla until light and fluffy. Add chocolate mixture, and continue beating until smooth. Stir in flour until just combined.
 4. In another bowl, beat egg whites until foamy. Gradually beat in 1/2 cup sugar, and continue beating until the whites hold soft peaks. Fold whites into chocolate batter, in three additions. Pour batter into prepared pans, and smooth tops.
 5. Bake until a toothpick stuck into the centers of the cakes comes out with moist crumbs, about 45 minutes. Cool in pans.
 6. To Make Frosting: In a saucepan, bring cream just to a boil. Chop 6 ounces semisweet chocolate, and stir into the cream. Remove saucepan from heat, and continue stirring until smooth. Pour frosting into bowl, and press sheet of plastic wrap directly against surface of chocolate to prevent formation of a skin. Refrigerate until thick enough to spread.
 7. To Make Filling: Drain the thawed raspberries, if necessary, and combine with the jam. Sandwich the cake layers with raspberry filling. Spread top and sides with chocolate frosting.
- Makes 12 servings

UPCOMING TCI TALL WEEKENDS AROUND THE COUNTRY

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| August 29-September 1 | Heart of West Florida & Atlanta Sky-Hi Tall Clubs | Hauna Wauna Lei Weekend |
| August 29 September 1 | Golden Gate Tip Toppers | Lake Tahoe Labor Day Weekend |
| September 12-14 | New Jersey Moonrakers | A Shore Bet |
| September 12-14 | Tall Club of Las Vegas | Vegas 2003 |
| October 3-5 | Bay Area Tall Texans (Houston) | Texas Renaissance Festival |
| October 17-19 | Tall Club of Toronto | I Am Canadian Weekend |
| October 31-November 2 | Tall Club of Orange County | Lights, Cameras & Lots of Action!! |
| November 8-10 | Tall Club of Milwaukee | 80's Weekend |

Flyers available at <http://www.tciweekends.com/>

Mad Town Talls
P.O. Box 5263
Madison, WI 53705

NOTES FROM ABOVE

Newsletter of Mad Town Talls

Tall Clubs International

www.tall.org

Club Voice Mail 608-829-2969

***September / October
2003***