

2 cups flour  
1 1/3 cups packed brown sugar  
4 tsp. baking powder  
1 tsp. baking soda  
1 tsp. allspice  
1 tsp. cinnamon

1 tsp. nutmeg  
1 can (10 3/4 oz.) tomato soup  
1/2 cup shortening  
2 eggs  
1/4 cup water  
1 cup plumped raisins

*Cake*

Preheat oven to 350 degrees. Generously grease and flour 13 x 9 x 2-in. baking pan. Measure dry ingredients into large bowl. Add soup and shortening. Beat at low to medium speed for 2 minutes (300 strokes with a spoon) scraping sides and bottom of bowl. Add eggs and water. Beat 2 minutes more, scraping bowl. Fold in raisins. Pour into pan. Bake 35 to 40 minutes. Let stand in pan 10 minutes. Remove and cool on rack.

### Maple Cream Frosting

1 pkg. (8 oz.) softened cream cheese  
1/2 cup marshmallow creme  
3 T. maple syrup

In small bowl, beat cream cheese until smooth. Gradually blend in marshmallow creme and syrup. Spread on or serve over cake.

you have space by a large window, use it. But plants will do much better with supplementary lighting from 4 p.m. to 9 p.m.

**You'll need this equipment:**

**Plant table.** You can use any table or shelf for your light setup. Adjust to a comfortable work height, or have a work counter nearby. If you're starting from scratch a large economical table can be made from a used flush door. A 2 x 4 can be nailed across the wall at your work height and 2 x 4 legs can be attached under the outside corners. Adjust the leg length to any floor slope to get a level surface or you'll have a waterfall when you try to water the plants.

**Fluorescent lights.** Get fluorescent fixtures with white metal reflectors to keep all the light on the plants. Attach chains to each end of the fixtures so they can be hung 8 in. to 12 in. above the flats and raised to keep that distance between the growing plants and the lights.

The ideal bulbs are the plant growing type. They give balanced light-

