



Here's a tempting nut bread to serve at an Easter breakfast.

Easter breakfast parties start the day gay—you can get Easter off to a joyful start if you give a breakfast party for the family or friends. Have the table sparkle with the symbols of Easter that herald the coming of spring—gay blossoms, fluffy chicks, pink-eared bunnies or eggs in rainbow colors. Menus should get heartier as the day advances, so you'll have to regulate your menu by the hour of your breakfast.

An assorted trayful of juices and fruits delights the guests and allows them individual choices. Always serve appetizers very cold.

You can dress up your cereals, too. Sprinkle cooked cereals with chopped figs, shaved brown sugar or nuts. Fill ring moulds with cooked cereal, heat it in a moderate oven, unmould and fill the centers with prunes, apricots or sliced bananas mixed with raisins. Stuff baked fruits—peaches, pears, apples or apricots—with cooked or prepared cereals and pass honey or maple syrup for the sweetening. Youngsters will love to have their cereal served in Easter egg shells with thick chicks perched nearby.

Here are some ways to vary the serving of eggs for this festive breakfast:

1—Half-fill buttered custard cups with corned beef hash, add eggs and

**Brazil Nut Bread**  
2 cups sifted flour  
3 tablespoons baking powder  
1/2 teaspoon salt  
1/2 cup shortening  
1/2 cup milk  
1 cup sugar  
1 tablespoon orange juice  
1 tablespoon grated orange rind  
2 eggs  
1 cup Brazil nuts, finely chopped  
Sift flour, baking powder and salt and set aside until needed. Cream shortening, add sugar gradually, beating as you add. Add orange juice and grated rind. Add whole eggs, one at a time, beating well after each addition. Add Brazil nuts. Then give the mixture an extra good beating and last fold in sifted dry ingredients alternately with the liquid, adding about one-third of each at a time. Mix well. Bake in a greased loaf pan about one hour in moderate oven.

bake until they have set. Carefully remove to serving platter and garnish with cress or shredded lettuce. Or shape nests of corned beef hash and set a poached egg in the nest.

2—Cook individual servings of ham, place 1/4 inch rings of orange (pulp removed) on each and carefully drop eggs into the rings. Bake until the eggs have white films over the top. Sprinkle with seasonings and garnish with parsley.

3—Sprinkle egg omelet with grated cheese, bake until well browned and surround with broiled bacon curls.

4—Fashion codfish cakes to resemble nests, brown and fill with creamed eggs and diced sausages.

For new editions of popovers, muffins, biscuits or cornbread, put some chopped cooked ham or crisp bacon in the batter before it is baked—of course neither ham nor bacon should then be served in any other part of the menu. For a sweet touch, add some chopped figs, dates or candied pineapple to biscuit dough, scones or waffles.

Browned mushrooms on platter to matoes surrounding a broiler of fried eggs and ham is a great favorite in certain sections. Why not try it this year on your family? It's great. Pass graham or bran muffins and orange marmalade.

**Fruit Meringue Pudding**

1 1/2 cups leftover cake cubes  
1 cup sliced bananas  
1/2 cup cubed pineapple  
1/2 teaspoon salt  
1/2 cup orange juice  
1 tablespoon lemon juice  
1/2 teaspoon grated orange rind  
1/2 teaspoon grated lemon rind  
3 egg yolks  
2 tbsps. butter, melted  
1/2 cup granulated sugar

Mix the ingredients for 5 minutes. Pour into a buttered shallow baking dish. Bake 20 minutes in a pan of hot water in a moderate oven. Spread with the meringue and bake 15 minutes in a slow oven. Cool and serve.

**Meringue**  
3 egg whites, beaten  
1/2 teaspoon vanilla  
1/2 cup granulated sugar  
Beat whites until stiff, add the salt and vanilla and slowly beat in the sugar.

**Codfish Cakes**

1 cup mashed potatoes (leftovers)  
1 cup shredded soaked cod-fish (cooked)  
1 egg or 2 yolks  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons flour  
2 tablespoons fat

Mix potatoes, fish, egg and seasonings. Shape into cake two inches wide and 1/2 inch thick. Sprinkle with flour and brown in the fat, heated in a frying pan. Cover and simmer five minutes.

**Fruit Fritters**

1 cup flour  
1 teaspoon baking powder  
1 tablespoon granulated sugar  
1/2 teaspoon salt  
1 egg  
1 tablespoon fat, melted  
1/2 cup milk  
1/2 cup cubed peaches  
1/2 cup cubed pineapple  
Mix and beat well. Drop from tablespoon into deep fat. Fry until well browned.

**HE DARES TO DUNK!**

Men do like to dunk bread in gravy. They share the satisfaction of the Irishman who dipped bread in the good beef juice of his Sunday platter and exclaimed: "Ah, this is the blessed privilege of a man at his own table!"

Yes—Gravy that is good should be eaten to the last drop.

Ask Your Grocer

Johnson-Lieber Co.  
811 Weatherly Bldg.  
Portland, Oregon.

Yes, I'd be interested to have a FREE copy of new adventures in cooking with its rostravogue pictures.

**OXO**

NAME \_\_\_\_\_  
STREET \_\_\_\_\_  
CITY \_\_\_\_\_ STATE \_\_\_\_\_

**"LUCKY I WAS LISTENING.."**

**'CAUSE I LEARNED ABOUT A REAL COFFEE VALUE!"**

"Here's a smart buy!" my grocer was saying! "It's top grade coffee, superbly blended, perfectly roasted. Popular with thousands of critical folk who like a satisfying mellow-rich flavor!"

Sounded so good that I bought a pound! "Unlike most brands," Mr. Grocer explained, "Airway's delivered in the bean... fresh from nearby roasting ovens. No fancy package, no costly delays, so you're money ahead!"

Only with roaster-to-grocer delivery could this grand coffee cost so little!" said he, grinding a big fragrant pound. "But remember! Unless you thoroughly enjoy Airway... it costs you nothing! This, and every pound, is fully guaranteed!"

**FEATURED BY SAFEWAY**

The **ARISTOCRAT** of thrifty coffees

**AIRWAY COFFEE**

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**NEW! COOL-WATER SUDS IN 3 SECONDS! GUARDS YOUR SILKS AND WOOLENS AGAINST FADING OR SHRINKING!**

**New IVORY SNOW Creates Sensation! Ends the Fading Caused by Hot Water!**

WOMEN SAY this new Ivory Snow is a miracle soap—and we think it's mighty close to a miracle! Ivory Snow's a brand new kind of soap—different from any soap you've ever used. Brings wonderful protection to all your fine washable silks and wooleens. You see—Ivory Snow is the first soap to dissolve quickly and completely in cool water!

That's news, lady—important news! Ivory Snow bursts into suds in 3 seconds—in cool water. No more coaxing—coaxing—slow soaps to dissolve! No more running in hot water to get suds fast! Hot water is dangerous to dainty washables. Often fades the gleaming color of silks. And watch out—hot water and rubbing shrink woools, too.

But new Ivory Snow helps you guard against these dangers. Just squeeze delicate silks and wooleens through Ivory Snow's rich, cool suds. It's wonderful help in keeping wooleens soft and fleecy-textured. It's easy protection for all silk lingerie and bright washable silk dresses! Get new Ivory Snow today. It's Ivory—it's pure.

**Cost?... Mighty Little!**

A few pennies' worth of Ivory Snow protects dollars' worth of lingerie and sheer stockings. Washes them safely in pure, cool suds. Easy arithmetic proves Ivory Snow's gentle care pays and pays.

**NEW FORM OF IVORY SOAP 99 44/100% PURE**

**Sitting Pretty**

Easy—easy—easy to help keep silk washables radiant with color! Snowbanks of Ivory Snow suds in cool water mean—the fading that comes from hot water just can't happen!

**CHARMER'S SECRET!**

Bright glowing colors—soft, lustrous lingerie! And every bit practical when you put these lovely silks in Ivory Snow's cool care! It's safe!

**Salem-Columbia Market**

260 N. LIBERTY ST. PHONE 3032

**WE'RE ALL DRESSED-UP FOR Easter WITH THE FINEST FOODS**

CRISCO— 3 lb. can	45c	SUNSHINE RIPPLED WHEAT— Package	9c
IVORY SOAP— Medium, 4 for	19c	H. O. OATS— Quick or regular, large package	29c
SODA CRACK- ERS—2 lb. pkg.	15c	PAAS EASTER EGG DYES— Pure food colors, 3 packages	25c
GLORIETTA TOMATO JUICE— 46 oz. can	19c	SNOSHEEN CAKE FLOUR— Large package Free 9" Wooden Mix Spoon Free	21c
		10 OZ. CANDY EASTER EGGS— Cello bag	15c

**SPAM** Including Juices "The Meat of Many Uses" 12 oz. can 19c

HONEY—In comb, 12 oz. or over, No. 1 frame 15c FLOUR—Pillsbury's Best, 49 lb. sack \$1.53

**Granulated Soap** White King Reg. 21 oz. Net pkg. 21c

**Marshmallows**  
Fresh, Cello package 10c

**Cloves**  
Whole-Schilling, package 9c

**Tasty Lemon Salad Dressing or Sandwich Spread**  
Quarts 19c

**Garden Green Spinach**  
No. 2 1/2, 2 for 25c

**Magic Valley All Green Asparagus**  
Picnic Tins 15c, 2 for 25c

**FREE**

1 Doz. King Alfred Daffodils with purchase of **Oranges** 2 doz. 39c Large Size

**Calavos EACH ... 5c**

**Lettuce HEAD ... 5c**

**Bananas LB. ... 5c**

**PEARS—Staregon**, Packed in a light syrup, No. 2 1/2 cans 2 for 29c

**SEASIDE MINCED CLAMS—1940 Pack**—1/2's at... 2 cans for 25c

**NORTHWEST HARD-.. WHEAT FLOUR**—The answer to all the baking requirements of discriminating housewives—**49 lbs. 1.39**

**GOLDEN WEST THER-MALO ROASTED COFFEE**—Try a cup Saturday. 1 lb. 25c

**2 lbs. 49c**

**KAFFEE HAG or SANKA, lb. 29c**

**Coffee** Columbia—equal to the best, better than most. Ground to order. lb. 23c 2 lbs. 45c

**GRAPEFRUIT JUICE—** 46 oz. can 19c **EGGS—Fresh,** Large extras, dozen 15c

**Sweet Potatoes** Taylors—No. 2 Can Delicious with Easter Ham can 10c

**ZEE TOILET TISSUE—** 4 rolls 15c

**B & M BAKED BEANS OR BROWN BREAD—**No. 2 tall cans, 2 for 29c

**KING JOY COFFEE—** 1 lb. Vacuum cans 13c

**GOLDETTES GRAPEFRUIT—**Slightly broken segments, No. 300 cans 9c. 3 for 25c

We Reserve the Right to Limit Quantities

**COLUMBIA MEAT VALUES!**

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**Armour's STAR HAM for Easter**

**FREE!!** 1 Doz. Eggs Fresh with purchase of Swift's Premium Armour's Star Valley's Cascade Nebergall's Denco Rath's Black Hawk Whole Ham AT **25c lb.**

**Armour's STAR HAM for Easter**

- **PURE LARD** 4 lbs. 25c
- **T-Bone Steak** 15c lb.
- **FRANKFURTERS** 2 lbs. 25c
- **Cottage Cheese** 2 lbs. 15c
- **SALT PORK** 9c lb.
- **Salad Dressing** 19c qt.
- **Pork Shanks** 8c lb.
- **Fresh Crabs** 10c each
- **OYSTERS** 25c qt.
- **PIC. PIG FEET** 5c qt.
- **BACON BACK** 10c lb.
- **SIDE BACON** 15c lb.