



Easter Can Be Feast Day for Reducer—If you are one of the thousands of persons who are trying to shed excess poundage via the reducing diet route, the mention of Easter dinner probably doesn't excite much interest. For to the average person following a strict reducing program, Easter means just another special feast day for "the other fellow," when you must sit by and watch him enjoy the proverbial roast leg of lamb with all the "fixins."

For Sandwiches

- Tuna Creole Filling**
- 1 cup tuna (white)
 - 1/2 cup finely chopped celery
 - 1 hard-cooked egg, minced
 - 2 tablespoons chopped sweet pickles
 - 2 tins, chopped ripe olives
 - 1/2 teaspoon salt
 - 1/2 teaspoon paprika
 - 1 tablespoon lemon juice
 - 4 tablespoons mayonnaise (about)
- Cover tuna with boiling water. Let stand 5 minutes, drain and chill. Add two tablespoons mayonnaise and other ingredients. Blend in other mayonnaise, mix. Cover with breaded cress and other buttered bread slices. Wrap in waxed paper and chill until serving time. Cut into strips.
- Mix ingredients until soft.
- Perky Ham Filling**
(For 24 sandwiches—"party size")
- 1 cup chopped cooked ham
 - 2 tablespoons horseradish
 - 2 tablespoons chopped dill pickles
 - 2 tablespoons chopped green pepper
 - 1/2 teaspoon finely chopped onion
 - 1/2 teaspoon chopped parsley
 - 1/2 cup minced celery
 - 2 tablespoons salad dressing

Apricot Meringue
Topical Delicious

Jaded appetites need tempting. Here is a light nourishing dessert with the tempting tang of apricot and lemon. It is a veritable spring tonic—and so much nicer to take than the old time sulphur and molasses.

Apricot Meringue Tapioca

- 2 egg yolks
- 2 cups milk
- 4 tablespoons quick-cooking tapioca
- 4 tablespoons sugar
- 1/2 teaspoon salt
- 1/2 teaspoon lemon juice
- 1/4 cup grated lemon rind
- 1 cup dried canned apricots, drained
- 3 egg whites, unbeaten
- 4 tablespoons sugar

Mix egg yolks with small amount of milk in top of double boiler. Add remaining milk, tapioca, sugar and salt. Place over rapidly boiling water and cook 4 to 10 minutes after water boils again, stirring frequently. Add lemon juice and rind. Turn into greased baking dish or individual custard cups. Cover with apricots. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on pudding and bake in moderate oven (350° F.) 15 minutes, or until delicately browned. Serve 4.

Yorkshire Pudding

4 tablespoons beef drippings
1/2 teaspoon salt
1/2 cup flour
3 eggs, beaten
1 cup milk

Four drippings into shallow pan. Heat until smoking. Mix other ingredients and beat until smooth. Pour into hot pan. Bake 20 minutes in a moderate oven. Baste four times with extra beef drippings. Cut into squares and arrange around roast set on a heated platter.

Waffle Wedges

Waffle sandwiches are something different. Bake four waffles, then spread a thick layer of ham relish, cheese or any other popular sandwich filling over each. Stack them, cut them into wedges and serve them for luncheon or supper, with plenty of hot coffee.

Graham Cracker Pudding

- 1/2 cup flour
- 1 teaspoon soda
- 2 teaspoons baking powder
- 1/4 cup brown sugar
- 1 1/2 cups rolled graham cracker
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1 1/2 cups buttermilk (or sour)
- 1 cup raisins
- 1/2 cup nuts (optional)
- 3 tins, fat, melted
- 2 tablespoons molasses

Mix the ingredients. Half-fill buttered mold. Cover tightly and let steam 3 hours. Creamy Sauce:

- 1 cup granulated sugar
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1 cup water
- 3 tablespoons lemon juice
- 1/2 teaspoon grated lemon rind
- 2 tablespoons butter
- 2 egg yolks (or 1 egg)

Blend the sugar with the flour and salt. Add the water, juice and rind. Cook slowly and stir constantly until a creamy sauce forms. Add the rest of the ingredients. Cook one minute. Beat and serve.

Saturday Night Pudding Tempts

In my childhood this was known as Saturday night pudding. Its main object in life was to impress us with what good children we had been all week. (Of course, we had probably been limbs of Satan, but by Saturday night all was forgiven.) It was a reward, and honestly, even now

when I'm grown it tastes just as it did then... cool and delicious.

Cocanut Blancmange

- 1/2 cup sugar
- 3/4 tablespoons flour
- 1/4 teaspoon salt
- 2 cups milk
- 1 cup shredded cocanut
- 2 egg whites, stiffly beaten
- 1 teaspoon vanilla

Combine sugar, flour and salt in top of double boiler; add milk gradually, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, or until thick, stirring constantly. Add cocanut and cool. Fold

in egg whites and vanilla; turn into individual molds. Chill. Unmold and garnish with tart jelly. Serves 6.

Oyster Cocktail

- 1/2 pint oysters, medium-sized
- 2 tablespoons catsup
- 2 tablespoons chili sauce
- 1 tablespoon horseradish
- 1/2 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon Worcestershire sauce
- 1 tablespoon lemon juice

Chill oysters until serving time and serve in small cups. Top with chilled ingredients.

Pear Salad

- 4 halve pears (fresh or canned)
- 2 tablespoons currant jelly
- 1/2 cup cottage cheese
- 4 tablespoons salad dressing
- 1/4 cup raisins

Chill ingredients. Stuff the pears with jelly, cheese and salad dressing. Sprinkle with raisins. Serve on lettuce.



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- 275 N. High St. Phone 4111
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- Purex, 1/2-gal. bottle 21c
 - Purex, quarts 12c
 - Purex Drain Opener 18c
 - Lipton's Tea Balls, 50 to pkg. 39c
 - Lipton's Tea Balls, 100 to pkg. 75c
 - Hershey Cocoa, 1/2-lb. can 7c
 - Ovaltine, plain or choc., lge. size, can 59c
 - Carnation Quick Oats, large pkg. 19c
 - Sunshine Cocktail Crackers 25c
 - Heinz Fresh Cucumber Pickles 22c
 - Diamond A Diced Beets, 2s 3 cans 29c
 - Utah Solid Pack Tomatoes, 2 1/2s 2 for 25c
 - Mammoth Ripe Olives, pints 22c
 - Colossal Ripe Olives, pints 29c
 - Padre Green Ripe Olives, pints 25c
 - Model Hot Cross Buns, dozen 25c
 - Model Three-Layer Cakes 65c
 - Fresh Froz. Strawberries, qt. 29c. pt. 18c
 - Easter Daffodil Angel Cake 59c
- Easter Candies and Novelties*
Easter French Pastries

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Easter Parade of Values

Meat Features Friday and Saturday Only

Easter Hams

MORRELL'S PRIDE HAMS, really wonderful quality, half or whole, lb. 19c

LITTLE PIG SAUSAGES, lb. 19c

PORK ROAST, choice shoulder cuts, young pork 12c

Beef Roasts, cut from quality quality government inspected meat, lb. 15 1/2c

Beef Steaks, also cut from quality government inspected meat, lb. 23c

Fresh Eggs

Large Extra Lowest Market Price

HAM Slices

For your Easter breakfast 2 slices 29c

RAISINS Sunmaid Seedless 15 oz. Pkg. 5c

Sliced Beef Beardsley 2 oz. Jar. 9c

Post Toasties Regular size Pkg. 5c

SUPURB Granulated Soap Big 24 oz. Pkg. 15c

CROWN Pastry Flour 49 lb. sk. 1.25

Lifebuoy Soap Bar 5c

CHERUB MILK Small can. 9 for 25c

PEAS Fancy Sugar Bell, 11 oz. can 2 for 15c

String BEANS Briargate Fancy no. 2 can 10c

Produce Features Friday and Saturday Only

RAISINS Sunmaid Seedless 15 oz. Pkg. 5c

ONIONS, 3 bunches 10c

CARROTS, ex. fancy young crop, 2 bunches 9c

CABBAGE, young new grown, lb. 3c

ARTICHOKES, large size round 5c

YAMS, southern style sweets 3 lbs. 19c

NEW POTATOES A spring treat 4 lbs. 25c

LEMONS, Fancy 360, dozen 19c

ORANGES, fey. navels, 200s, 2 doz. 45c

APPLES, extra fancy Winesaps, Newtons 6 lbs. 25c

RUTABAGAS pound 1c

VAN CAMP'S PORK & BEANS No. 2 1/2 can 2 for 25c

STOKELY'S SLICED PINEAPPLE No. 1 1/4 can 3 for 29c

WESSON OIL Quart can 39c

HORMEL'S PIGS FEET 14 oz. jar 15c

Libby's Corn Beef 12 oz. can 17c

SAFEGWAY Ivory Soap Medium 5 for 25c Large 3 for 25c