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Markets 'Bloom' With Spring; Plan Now For Easter Feast

Hot Cross Bun Time Again! Rolls Favorite During Easter Period



Hot Cross Buns—Old-fashioned treat.

(AP News Feature)

Your family probably has been enjoying Hot Cross Buns from the bakery all during Lent. But if you would like to make a batch of the buns at home, here is a tried and true recipe. You can use compressed yeast or the newer packages of active dry yeast in it.

When you bake the buns their good yeasty fragrance will fill the house, and of course until doubled in bulk. Bake in they taste wonderful hot from the oven. The frosting given in the recipe—made from egg white and confectioners' sugar—keeps its shape well enough even when it is spooned on the hot buns to mark the traditional crosses. If you have some of the frosting leftover, let the small fry in your family make their own version of Hot Cross buns by using it to mark crosses on graham crackers.

Although this excellent recipe has no spice in its dough, the lemon rind and raisins it does call for, give the buns a delightful flavor.

OLD-FASHIONED HOT CROSS BUNS

Ingredients: 2 medium-sized potatoes, 1/2 cup milk, 1/4 cup sugar, 1 1/2 teaspoon salt, 1/4 cup butter or margarine, 1/2 cup water, 2 cakes compressed yeast or 2 packages active dry yeast, 3 eggs, 4 1/2 cups (about) sifted flour, grated rind of 1 lemon, 3/4 cup raisins (rinsed with hot water and drained), 1/2 cup (about) sifted confectioners' sugar.

Method: Pare and boil potatoes; drain and put through ricer or food mill or mash until smooth. Scald milk; stir in sugar, salt, butter and 1/2 cup of the mashed potatoes; cool to lukewarm. Measure water into a large mixing bowl; use lukewarm water (near 95F) for compressed yeast; use warm but not hot (near 105F) for active dry yeast; stir until dissolved. Add lukewarm milk-potato mixture. Beat two of the eggs just until foamy and add to yeast mixture. Stir in half of the flour and the lemon rind. Beat with spoon until smooth.

Add remaining flour or enough more to make an easily handled dough. Turn out on lightly floured board and knead quickly and lightly until smooth and elastic—about 8 to 10 minutes. Turn into a greased bowl; grease surface of dough; cover with tea towel and let rise in warm place, free from draft, until doubled in bulk. Punch dough down and

Jam Tart Goodies

Can't think of an easier to make dessert than these jam tarts, and they're certain to please. Take your choice of any jam or marmalade at hand.

Jam Tarts Win Hearts

Combine 1 1/4 cups sifted flour and 1/4 teaspoon salt. Cut in 1/2 cup margarine with pastry blender or two knives. Stirring with a fork, add 4 or 5 tablespoons cold water. Shape into a ball with the hands. Place pastry on a floured pastry cloth or board. Roll out to a 12 inch square. Cut into sixteen 2-inch squares. In the center of eight squares place a heaping tablespoon of marmalade or jam.

Wet edges with water. Cut a cross in centers of remaining squares with a sharp knife. Place over pastry covered with marmalade and press edges together. Bake in a hot oven, 425 degrees, 20 minutes. Eight tarts.

Good Buys In Marts at Week-end

There are good buys in the markets.

Pleasant frozen fish fillets of various varieties of our own west coast rockfish family encourage more often serving of these marine delicacies. They're ideal for poaching, pan frying, broiling or baking. Salt and pepper any of them and sprinkle generously with grated Parmesan cheese and chopped parsley added before final cooking.

Cheese is in unusually heavy supply with surprisingly low prices for building a main dish such as macaroni and cheese, for a rarebit, grating and sprinkling over vegetables, for adding to vegetable salads, making chesecake and melting (by broiling) over a home made apple pie or pie from the bakery.

Fryers and broilers promise meal delight at moderate cost. Turkeys are genuine bargains for eating right up and for storing in the freezer. Consider a turkey now or for Easter if company is expected.

Beef prices continue to delight shoppers who remember that the less expensive cuts have all the high protein and good nutrition of the scarce and higher priced steaks. Seasonally, now is the time to enjoy lamb. Pork, due to rise seasonally, is still a good buy.

Frozen fruits and fruit juices have attractive prices because the 1952 pack was the largest in history, totaling an estimated 985 million pounds if you're a figure fancier.

Canned tomato juice is of high quality generally and prices are the lowest you've seen. Buy the large economy size can and serve chilled or try it steaming hot with a lemon slice at any meal of the day. Ideal in countless recipes where tomato flavor is desired.

Good buys for meatless main dishes include dry lima and pea beans; also peanuts and peanut butter. Make a good size pot; serve as main dish today, as soup tomorrow. Ever toss a tablespoon of mixed pickling spices into your home cooked beans or split peas? Plenty of margarine, vege-

Frozen Fillets Always at Hand

Buying packages of frozen food has become so commonplace that it's easy to select from an ever-growing variety without giving a thought to the research and experimentation that have made possible a shortened time in the kitchen. Take fish fillets, for instance. For years now, it's been a matter of a few hours between the time the fish is unloaded at the docks and frozen solid in neat packages—all cleaned, boned, and filleted.

Oven-Fried Fillets

2 pounds frozen fish fillets
1 teaspoon salt
1 tablespoon paprika
1/2 teaspoon pepper
1 cup fine, dry bread crumbs
1 cup milk
4 tablespoons melted butter or margarine

Let fillets thaw on refrigerator shelf or at room temperature. Cut into serving-size pieces. Add seasonings to the bread crumbs. Dip the fish in milk and roll in crumbs. Place in a well-greased baking pan. Pour melted fat over fish. Place pan on shelf near the top of a very hot oven (500 degrees) and bake 10 to 12 minutes, or until fish flakes easily when tested with a fork. Serve immediately on a hot platter, plain or with a sauce. Makes six servings.

Vegetable buys are many; include cabbage, celery, cauliflower, carrots, winter squash, bunched vegetables. Reasonable prices mark cucumbers, lettuce, spinach, tomatoes, potatoes, onions. Summer squash, corn, peas are available if you want to pay the luxury price. Loose apples, small oranges, grapefruit are best fruit buys. Good Marketing!

Colorful Cake for Easter Day

As a colorful cake for Easter day, try this Orange Marble Cake—a combination of two favorite flavors.

Orange Marble Cake

1 1/2 cups of sifted all-purpose flour
2 teaspoons of baking powder
1/2 teaspoon salt
1/2 cup of margarine or butter
1 cup of cane or beet sugar
2 eggs
1 teaspoon of vanilla
1/4 cup of milk
1 square chocolate, melted
2 teaspoons of grated orange rind

Sift flour, baking powder and salt together. Cream the shortening. Add sugar gradually and beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Add flour mixture alternately with milk, stirring smooth after each addition. Divide batter in half. Gently fold melted chocolate into one-half the batter and orange rind into other half. Spoon batters alternately into a greased 8 or 9-inch tube pan which has been lined on the bottom with waxed paper. Bake in a moderate oven (350 degrees) 50 to 60 minutes. Let stand in pan five minutes, turn out and cool. Frost with Chocolate Frosting.

Creamy Dressing

If you're a fruit salad fancier, here's a delicious creamy dressing to serve on fresh, canned or dried fruits. Soften a 3-ounce package of cream cheese with a fork and blend in 1/2 cup apricot whole fruit nectar, beating until smooth. Add 1 tablespoon lemon juice, 1/4 cup mayonnaise and a dash of salt.

Minute Minestrone

Mix 1 can condensed bean soup, 1 can condensed vegetable-beef soup, 1 can condensed beef-noodle soup, 1 (No. 3) can solid-pack tomatoes, 1/2 cup burgundy or claret wine, 1/2 cup water, 1/2 teaspoon dried basil and salt to taste. Bring to a boil, then cover and simmer gently, stirring occasionally, for 15 minutes. Pour into heated soup bowls and serve with grated Parmesan cheese. Serves 6. This is a delicious main-dish soup. A green salad and crusty French rolls are ideal accompaniments.

Lift for Soup

Give canned cream of chicken soup a face lifting this easy way: Sauté 1 tablespoon minced onion in a tablespoon butter. Stir in 1 can cream of chicken soup and an equal measure of milk. Blend until smooth. Heat thoroughly. Just before serving, add a diced half of avocado.

Raspberry Mallo Good

Quick, heavenly dessert that is simply luscious.

Frozen Raspberry Mallo
1 12-oz. package frozen raspberries
1/2 pound marshmallows
1 tablespoon lemon juice
1 cup heavy cream

Thaw frozen raspberries. In a saucepan, combine raspberry juice and marshmallows. Cook slowly, folding over and over until marshmallows are almost dissolved. Remove from heat; add raspberries and lemon juice; stir until thoroughly blended. Beat heavy cream until stiff; fold into raspberry mixture. Spoon into refrigerator tray; set control for fast freezing. Freeze until almost firm.

Salad in cabbage cups. Combine 3 cups chopped cabbage with 3 red apples, unpeeled, and chopped into bite-sized pieces. Mix with 4 tablespoons mayonnaise and 4 tablespoons cream, the juice of 1 lemon, 1 teaspoon sugar and a dusting of paprika. Serve in cabbage cups.

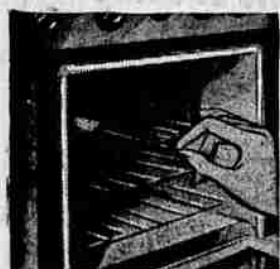
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