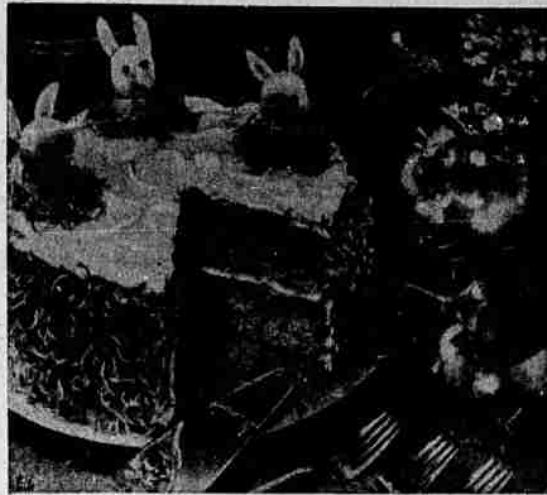


# Homemakers Go To Market This Week For Easter Day Foods

## Top Off the Easter Dinner, Serve This Easy Sponge Cake with Bunnies



Easter Bunny Cake... Festive finale.

(AP News Features)

Serve a handsome roast leg of lamb for your easter dinner and surround it with a mint-and-apple garnish. Cut the tops from small whole apples and core; then slash the sides so the fruit will look flower-like. Bake the apples with roast and fill their centers with mint jelly before serving.

For dessert, bring on this delicious butter-sponge cake with cute easy-to-make Easter bunnies.

### EASTER BUNNY CAKE

Ingredients: 1/4 cup sifted cake flour, 1/4 teaspoon double-acting baking powder, 1/4 teaspoon salt, 4 eggs (at room temperature), 1/2 cup sugar, 1 teaspoon vanilla, 2 tablespoons butter or margarine (melted).

Method: Sift together flour, baking powder and salt. With rotary beater, beat eggs until they begin to get thick and lemon-colored. Gradually beat in sugar until mixture is very thick and ivory-colored. Gradually fold in flour and vanilla, then melted butter; but work

quickly. Four batter into two ungreased 8-inch round cake pans lined on bottoms with ungreased waxed paper. Bake in moderate (357F.) oven 18 to 20 minutes or until cake tester comes out clean. Turn cakes from pans at once onto cake racks and strip off paper. Cool. Spread sweetened whipped cream flavored with a few drops of almond extract between layers and cover top and sides of cake. Cover sides of cake with coconut, tinted a delicate green. Place marshmallow bunnies in nests of green coconut on top of cake. To make bunnies, use one marshmallow for the body and one for the head; attach with a toothpick. Use long pieces of marshmallow (attached with pieces of toothpick) for the ears; line ears with slivers of pink gumdrops. Stick whole cloves into the "head" for eyes. Use a small piece of pink gumdrop or red cinnamon candy for the nose, and slivers of pink gumdrops for the whiskers.

## Make Use Of Those Easter Eggs

After small fry have gotten together at your house for a holiday egg hunt, please the family by using some of the gaily colored eggs (after removing the shells, that is) in this easy-to-make casserole. It stars deviled eggs half-way buried in a macaroni-mushroom sauce mixture. A roof of crispy bread crumbs helps lock flavor and moistness inside.

### Easter Egg Casserole

6 ounces elbow macaroni  
4 hard cooked eggs  
3 tablespoons salad dressing  
1/2 teaspoon salt  
1/2 teaspoon vinegar  
1/2 teaspoon prepared mustard  
1 1/4 cups condensed cream of mushroom soup (10-ounce can)  
1/2 cup milk  
1 tablespoon chopped onion  
1/4 cup buttered bread crumbs

Cook macaroni in boiling water until tender according to directions on package. Drain and rinse. While macaroni is cooking, cut eggs in half lengthwise. Remove yolks and press through sieve. Add salad dressing, salt, vinegar and mustard and mix well. Pile back into whites. Combine mushroom soup, milk and onion, mixing until smooth. Place macaroni in 1 1/2-quart casserole. Pour all but 1/2 cup soup mixture over macaroni, mixing lightly. Arrange stuffed eggs on macaroni. Pour remaining soup over eggs and sprinkle with bread crumbs. Bake in moderate oven (350 degrees) 20 minutes. Makes four servings.

### Simple Dessert

Top off a rich, heavy dinner with this simple dessert — a Pineapple Fluff: Cut up a pound of marshmallows and heat in the top part of a double boiler, stirring until melted. Then mix with 1 1/2 cups of crushed pineapple. Chill in dessert glasses and top with coconut. This amount will make 6 servings.

### Delicious Topping

Pineapple and Rhubarb Sauce makes a delicious topping to serve on pancakes for a Sunday morning breakfast. Combine 2 cups of diced fresh rhubarb, 1 cup of crushed pineapple, 1/2 cup light corn syrup and 1/4 cup sugar and a dash of salt. Simmer until rhubarb is tender and sauce slightly thickens.

### Cucumber Cornucopia With Olives, Meat For Hors d'oeuvres

Dinner guests always sit up and take notice when interesting variations of hors d'oeuvres make their appearance. It's not much effort when you know a few tricks of the trade. We like to use this recipe for "Ripe Olive Filled Cornucopia." Thin, crisp cucumber slices are wrapped around a filling of chopped ripe olives, deviled ham and grated onion. The result is very inviting.

### Ripe Olive Filled Cornucopia

1 large cucumber  
1/4 cup deviled ham  
3 tablespoons chopped ripe olives  
1 tablespoon mayonnaise  
1/4 teaspoon finely grated onion

Have cucumber at room temperature. Slice unpeeled cucumber very thin. Form each slice into cornucopia and fasten with pick. Drop into ice water and chill until crisp. Blend together ham, olives, mayonnaise and onion. Drain cucumbers well. Place a spoonful of filling in each slice. Serve immediately.

Hollandaise sauce. Beat 2 egg yolks until thick and lemon colored. Add 1/2 teaspoon salt and dash of cayenne. Add, a little at a time, while beating, 3 tablespoons melted butter. Add alternately, while beating, 5 more tablespoons butter and 1 tablespoon lemon juice; a small portion of each at a time. Chill until ready to serve, then heat over warm, not hot, water until softened.

## Week-end Shoppers Are in Luck

Week-end shoppers will find food stores filled with displays of fresh vegetable, fine fruits, quality meats and poultry and other Easter season specialties almost beyond numbering in readiness for heavy buying. Prices, too, are very attractive.

### Meat Choices Many

It's been many an Easter since we've seen so fine a selection of quality meats and poultry at such reasonable prices. Ham, turkey and leg of lamb vie for place at the table and many will choose fresh pork or beef roasts, frying or broiling chickens. By all means check the "specials"; you'll be agreeably surprised. Elsewhere in our columns we've elaborated on ham, turkey and lamb roasting.

### Vegetable Variety

The Easter bunny munching on a carrot or cabbage leaf knows his vitamins. For an Easter salad, just mix together equal parts of grated raw carrots and finely shredded cabbage with any favored tart salad dressing until well blended. For variety, toss in some ground peanuts or shredded unpeeled apple.

You'll also find plenty of snowy cauliflower, green and white celery, cucumbers, lettuce, onions, peppers, potatoes, spinach, sweet potatoes, tomatoes, mushrooms, rhubarb and Italian squash. If you feel like splurging a little, there's Brussels sprouts, artichokes, asparagus, broccoli, corn on the cob.

Fruit buys continue to be loose apples, bananas, white grapefruit, small oranges; all of excellent quality. Some e pears, strawberries, pineapples, grapes offer color and variety at moderate prices.

Frozen fish fillets and many good varieties fresh from offshore waters make mighty good eating at reasonable cost with an occasional startling bargain. Staple Supplies

"Specials" include canned tomato juice. Buy the large economy size which has so many uses, both hot and chilled. Plenty of dairy products with special values in cheddar cheese, cottage cheese, nonfat dry milk and buttermilk. Stock up on dry lima and pea beans, peanuts and peanut butter!

Plenty of fats and oils; margarine, vegetable shortening, lard and salad oils. Good marketing!

### Supper Loaf

Buffet supper guests will like this loaf: Press 3 pounds of ham loaf mixture into greased loaf pan. Cover with one of crushed pineapple, sprinkle with brown sugar. Bake slowly at 350 degrees F. for 1 1/2 hours. Serve with canned sweet potatoes, simmered in sugar, left-over pineapple syrup and butter.

A homemaker who wants to avoid periods of concentrated heavy kitchen cleaning will do special jobs along with her daily cleaning. For instance, one week she may wash the kitchen curtains, another week she may wash the shelves of kitchen cupboards.

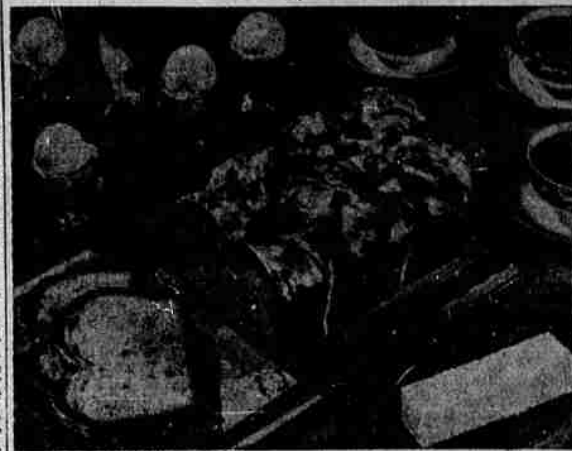
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## Home-baked Rolls for Sunday Brunch



By ZOLA VINCENT (Food Writer)

There's something so satisfying about making your own bread once in a while. Few things will get more or quicker compliments from the family.

Try this candied fruit loaf for Sunday brunch, for afternoon tea or with coffee on Easter Sunday... or any time.

Save time and energy with a package of hot roll mix; end up with two loaves like the picture and put the recipe in a convenient place because you'll want to repeat it.

### Easter Treat

1 package hot roll mix  
1/2 cup chopped glazed orange peel  
1/2 cup chopped glazed lemon peel  
1/2 cup chopped glazed

pineapple  
2 teaspoons grated lemon peel

For unusual flavor, cut candied fruits with knife dipped occasionally in rum flavoring. When dough is rising, keep it covered and keep it warm... about 80 degrees. If your kitchen is on the chilly side, surround the bowl with warm water (not too hot or you'll stop the yeast action)... Letting dough rise too long will give you bread full of large holes. Too short a rising time leads to heavy bread.

Place contents of package in large bowl. Blend yeast with water following directions on package for making up dough. Add rest of ingredients and blend into dough. Cover with clean cloth and set in warm place, away from

drafts. When dough is double in bulk, divide in two and shape into loaves. Place in two greased loaf pans, 8 1/2 by 4 1/2 by 2 1/2 inches, and cover. Allow to rise until double in bulk. Bake in hot oven, 400 to 450 degrees, about 45 minutes or until golden brown. Makes 2 loaves.

Frost or "ice" with confectioners' frosting made by beating 1 egg white stiff and adding 1/2 cup confectioners' sugar gradually; continue beating until mixture is smooth and light. Add 1/2 teaspoon vanilla.

### Letsurely Easter Brunch

Sunday brunch can easily win honors as the most memorable meal of Easter week. Whether you make it a time for entertaining friends or reserve this special occasion just for your family, you're certain to want a meal that is extraordinary.

Baked apples or baked grapefruit, plenty of steaming hot, sparkling fresh coffee made with fresh water... and these Eggs Benedict. That does it!

Eggs Benedict  
8 slices broiled Canadian bacon or ham  
8 poached eggs  
4 English muffins, split and toasted

Hollandaise sauce  
Place cooked Canadian bacon or ham on split and toasted English muffins; top with poached eggs; garnish with Hollandaise sauce. Serve two eggs to each person; four servings.

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