



For Easter Dinner or any special occasion, a perfect choice is roast leg of lamb. Here the golden brown roast is served with buttered peas and spiced peaches. Leg of lamb is easy to prepare—simply place, fat side up, on a rack in a shallow pan and roast at 325 degrees F., 30 to 35 minutes per pound.

### Roast Leg of Lamb Tops With Many Families as Traditional Easter Meat

Easter comes but once a year, so why not make your Easter dinner one worth remembering? You could make no better choice for the festive meal than roast leg of lamb.

In determining the size roast you will need for your family and Easter guests, allow at least 1/2 pound per person. A half leg of lamb, weighing about 4 pounds, is ideal for the small family. Or buy a whole leg and have your meat man cut off four steaks which you can freeze for use at a later time.

**Roast Leg of Lamb**  
Rub the leg with salt and pepper; place on a rack, fat side up, in a shallow roasting pan. If you use a meat thermometer, insert it into the thickest muscle of the leg. Make sure it does not rest on bone or fat.

Place the leg in a 325 degree F. oven and roast to an internal temperature of 175 degrees F. (medium done) or to 180 degrees F. (well done) as registered by a meat thermometer. If you are not using a meat thermometer, allow 30 minutes per pound for a medium done roast, 35 minutes per pound for well done.

**Carving the Leg of Lamb**  
Mom's work with Easter dinner is finished when she carries the brown and succulent roast to the table. From there on, Dad takes over (at least until dish-washing time!).

Here are some pointers to help Dad carve the golden brown beauty. 1. Place the shank bone to the right and the thick meaty section to the far side. 2. Carve two or three lengthwise slices from the nearest, or thin side. 3. Turn the roast so that it rests on this surface just cut. 4. Start at the shank end (smaller end) and slice down to the bone; repeat for the number of slices desired. 5. Then run the knife under the slices along the bone to release them.

After Easter dinner comes the fun of proving to the family that you can give them leftover dishes they'll like. Here is a tested recipe for quick and easy pan-fried croquettes.

**Lamb and Vegetable Croquettes**  
2 cups ground cooked lamb  
starch. Bake at 350 degrees for an hour. Run spatula under shells to loosen from cooky sheet immediately upon removing from oven. Makes 6 shells... or more simply by making smaller ones.

**Walnut and Coffee Squares Delicious; Good for Breakfast**  
Homemade yeast breads make an otherwise ordinary breakfast a special occasion. They aren't difficult to do, either. Our recipe for these "Walnut Coffee Squares" doesn't require any kneading. Simply allow the dough to set until doubled in volume, then stir it down and add chopped walnuts and raisins. The topping is one of those delicious cinnamon and sugar ones.

**Walnut Coffee Squares**  
1 cake compressed yeast (or 1 package granular yeast)  
3 tablespoons lukewarm water  
1/2 cup milk  
1/2 cup granulated sugar  
1/2 cup melted shortening  
1 teaspoon salt  
1 egg  
1/2 teaspoon almond extract  
2 cups sifted all-purpose flour  
1/2 cup coarsely chopped walnuts  
1/2 cup seedless raisins

**Topping**  
1/2 cup brown sugar (packed)  
1/2 cup all-purpose flour  
1/2 cup fine dry bread crumbs  
1/2 teaspoon cinnamon  
1/2 cup butter or margarine  
Soften yeast in water. Scald milk and stir in sugar, shortening and salt. Cool to lukewarm. Stir in yeast, lightly beaten egg and almond extract. Add half of flour and beat until smooth. Blend in remaining flour, mixing well. Cover bowl and set in warm place until doubled in bulk (about 1 1/2 to 2 hours). Stir dough down. Blend in walnuts and raisins. Turn into well-greased 9-inch square pan, smoothing top of dough with spatula. Let stand 1/2 hour. Combine topping ingredients and sprinkle over dough. Bake in moderately hot oven (375 degrees F.) about 35 minutes. Makes 1 (9-inch) square.

**Epiorean Lamb Casserole**  
2 cups coarsely ground lamb  
1/2 cup chopped onions  
4 oz. can sliced mushrooms  
1 cup cooked rice (1/2 cup uncooked)  
1 No. 2 can tomatoes (2 1/2 cups)  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon curry powder  
1/2 cup Parmesan cheese  
Cook onion in 2 tablespoons butter or margarine until soft. Add drained mushrooms and brown lightly. Combine all ingredients except cheese. Pour into a greased 1 1/2 quart casserole; sprinkle with cheese. Bake at 400 degrees F. for 30 minutes. Four servings.

**Fruit Cup**  
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### Rice, Green Peas in Main Dish

Really sharp! Here is a new and different idea for a main dish which packs a terrific punch. The exciting flavor of Swiss cheese is a "natural" to combine with rice and it is only natural that a perfectly "walloping" dish results.

The rice and cheese are spiked with tomato flavor and tinted red—which in contrast to the green peas placed in the center of the "spoon fashioned" ring, makes a rice main dish as eye appealing as it is tongue tingling.

**Ingredients**  
2 tablespoons butter or margarine  
1/2 cup chopped green onion  
1/2 cup chopped green pepper  
2 cups uncooked rice  
1 No. 2 can tomatoes (2 1/2 cups)  
2 teaspoons salt  
1/2 teaspoon pepper  
3 1/2 cups water  
1 1/2 cups grated Swiss cheese  
4 cups hot, cooked and seasoned green peas

**Method:** Melt butter or margarine in a 3-quart or larger saucepan. Add onion and cook until tender and a yellowish color. Add green pepper, rice tomatoes, salt pepper and water. Bring to a vigorous boil. Turn the heat as low as possible. Cover sauce pan with a lid and leave over this low heat for 14 minutes. Turn off the heat. Add the Swiss cheese and mix well. If the rice has not absorbed all the liquid, cook over a low heat, stirring constantly, until the excess liquid is absorbed.

Place the hot rice and cheese mixture on a platter and with a spoon form the mixture into a ring with a center large enough to hold the peas. Fill the center with the peas and serve immediately.

This recipe makes 10 servings.

### Tomato Salad

Now that fresh tomatoes are within reach of the budget and back on the table several times a week, we suggest some salad combinations you may not have thought of.

Over several tomato slices per serving, sprinkle about 1/2 tablespoon each of your choice of the following: Grated cheese, minced chives, minced celery, minced green pepper, minced onion, minced cucumber, thinly sliced olives, chopped or sliced hard-cooked eggs.

Spread each tomato slice with cream cheese, cottage cheese or any of the fancy cheeses and put one of mayonnaise in center of each.

Combine tomato slices or sections with cucumber, with cucumber and celery, onion, green pepper and radish, sliced cooked chestnuts, or figs using half as many figs cut coarse as tomatoes. Use any flavored French dressing.

### Ham Shortcakes Good, Different

Here's a wonderful way to use left-over ham which will be quite in order if you're having a baked ham for Easter dinner. You can stretch a cup of diced cooked ham to make 4 servings of delicious "Ham Shortcakes." Use packaged mix for the corn bread; top it with the tasty ripe olives and ham sauce.

**Ham Shortcakes**  
1/2 cup ripe olives  
1 cup sliced celery  
4 tablespoons butter or margarine  
1/2 teaspoon salt  
2 cups milk  
1 cup diced cooked ham  
2 tablespoons chopped parsley  
Hot corn bread

Cut olives from pits into large pieces. Cook celery in butter slowly until transparent. Stir in flour and salt. Blend in milk and cook and stir until mixture boils and is thickened. Blend in olives, ham and parsley and heat thoroughly. Serve on hot corn bread.

### Carrot-Asparagus With Cream, Cheese

With tender spring carrots and luscious green asparagus both available, we put them together with cheese and sour cream and came up with something we think you'll like.

**Carrot-Asparagus Dish**  
Combine 2 cups sliced or diced cooked carrots (cooked only until tender) with 10 me-

dium stalks of cooked asparagus cut into 1-inch pieces. Add 2 tablespoons chopped parsley, 4 tablespoons sour cream to which salt, pepper and nutmeg have been added to taste. Mix gently but thoroughly. Place in shallow baking dish, cover with 4 tablespoons grated cheese, and bake uncovered in a moderate oven for about 20 minutes.

### Here's a Glamorous Dessert

For any day, here's a glamorous treat; a beautiful dessert of crunchy meringue type shells with a frozen strawberry filling. Really exciting!

**Strawberry Shells**  
1 envelope unflavored gelatine  
1/2 cup cold water  
1/2 cup hot water  
1 tablespoon lemon juice  
1 12-ounce package frozen strawberries, defrosted  
1/2 cup heavy cream, whipped

**Meringue shells, recipe below**  
Soften gelatine in cold water; dissolve in hot water. Stir gelatine and lemon juice into defrosted strawberries and chill until partially set. Beat until light and frothy; fold whipped cream. Distribute mixture into meringue shells and chill until set. Garnish with dab of whipped cream if desired. Makes 6 generous servings.

**Corn Flakes Shells**  
Beat 3 egg whites with 1/2 teaspoon salt. Add 1/2 cup sugar gradually during last half of beating; continue beating until stiff. Crush 4 cups corn flakes slightly and fold into beaten egg whites. With back of spoon shape into 6 meringues in any flavored shape on a well greased cooky sheet dusted with corn-

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**SNOW'S CONDENSED CLAM CHOWDER**  
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HAVE YOU TRIED SNOW'S MINCED CLAMS?

**Easter FOOD SPECIALS**

**FRUITS & VEGETABLES**  
If it is in season, Model has it. For your Easter Breakfast

- Jumbo Florida Seedless Grapefruit, 2 for 35c
- NEW POTATOES 5 lbs. 39c
- SALAD VEGETABLES in cello 5c
- CLEANED SPINACH Cello pkg. 15c
- Asparagus - Cauliflower - Gr. Broccoli - Gr. Peppers - Bunch Carrots, Beets, Turnips - Squash - Egg Plant - Zucchini - Hubbard Squash - Fresh Peas - New Potatoes - Celery - Celery Hearts - Green Onions - Radishes - Watercress - Solid Cabbage - Sweet Potatoes - Rhubarb

**BIRDSEYE FROZEN FOOD**  
There just isn't any better than Birdseye—we have the complete line

**WISCONSIN Cheddar Cheese**  
An especially fine Cheddar—three years old  
Lb. 69c

**Good Grocery Buys**

- HUNT'S Tomato Juice 46 oz. 4 for 95c
- WONDER Marshmallows 1 lb. 25c (White or Assorted Colors)
- TENDERLEAF Tea 24 bags 21c
- DENNISON'S Chili Con Carne 3 cans 95c
- DENNISON'S Meat Balls 2 cans 85c
- DENNISON'S Spaghetti & Meat 2 cans 55c
- Maxwell House Instant Coffee Small 55c Large Jar \$1.55
- Chase & Sanborn Coffee (Each can has a 25c Refund Coupon)
- Ocean Cranberry Sauce (Whole or Jellied) 2 cans 45c
- Hershey Chocolate Bars 24 5c Bars 95c 24 10c Bars \$1.55
- ROMAN MEAL 2 Pkgs. Muffin Mix and Muffin Pan 90c value 55c
- Paas Egg Colors Pkg. 10c
- Candy Easter Eggs Pkg. 29c
- Durkee's Margarine 4 lbs. 99c
- Aerowax Quarts 55c Pints 31c
- Jello All Flavors 4 for 35c
- CLINES EGGS FOR EASTER Large Grade A—No Finer Eggs Anywhere
- FISHER'S BLEND SPECIAL 10 lbs. Flour 99c 1—2-lb. Cake Flour FREE

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DAFFOIL—A 3-layer white and yellow, with Easter Decorations... 85c  
Hot Cross Buns doz. 50c

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U. S. Choice  
**Legs of Lamb 79¢ lb.**  
(Spring Lamb, of course)

A Real Delicacy  
**Veal Sweet Breads 89¢ lb.**

PURE  
**Pork Sausage 49¢ lb.**  
Seasoned Just Right

Lebanon Bologna The Aristocrat of Luncheon Meats  
**49¢ 1/2 lb.**

Saratoga  
**Lamb Chops 98¢ lb.**  
(Boneless)

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We Reserve the Right to Limit

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**MILK 79¢** 6 cans

C & H POWDERED  
**Sugar 2 Pkgs. 23¢**

IMPLATE SWEET  
**POTATOES 39¢** Squat Can

Del Monte Cream Style  
**Corn 2 cans 35¢**

3 GRINDS Regular  
MILLS & BROS. COFFEE 93c

**FRESH PRODUCE**

- FRESH Tomatoes Tube 29c
- NEW Potatoes 10 lbs. 59c
- Lettuce 14c
- Carrots 3 bunches 25c
- Sweet Potatoes 19c

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