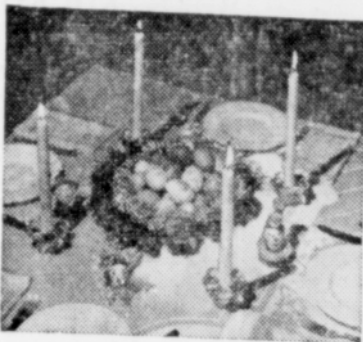


HOUSEHOLD MEMOS... by Lynn Chambers



Gay Easter Menu Heralds Approach Of Spring Season



A table setting perfectly expressive of Easter and all the tradition that goes with it can easily be done the day before. The bowl or basket in which you place the eggs may be decorated with shredded crepe paper in pastel colors.

Easter really heralds spring and we like to make the day as gay and lovely as possible. That means bringing out your delicate china, pastel china, and sweeping the menu with a touch of spring, both in choice of foods and colors.

Many people like ham for Easter and it's a real economy to have it because you can make so many interesting left-overs, havesliced ham for snacks and sandwiches, and still have a lovely meat for the table the first time you serve it.

Start off with chilled orange juice but add excitement to it by placing a small scoop of raspberry (or mint or lime) sherbet on top. The dessert I've chosen is light but pretty and is balanced for the menu.

Your centerpiece can be made of traditional Easter eggs nestling in a basket or bowl. You'll find a package of inexpensive dyes with a handy egg dipper, a special pencil and decals of popular comic characters to help you decorate more successfully.

If you use the decorated eggs for place cards, set it on stiff paper. Of course many people like to spend Easter evening eating the eggs with salt and bread and butter sandwiches, but if you have any left, use them for egg salad, creamed eggs or eggs a la king.

The ham is easy to prepare and always popular. For small groups, buy half a ham, but decorate it, too.

You may buy the ready-to-eat type or the cook-before-eating. Whichever one you select, however, keep it refrigerated. The ready-to-eat variety is baked, but only enough to heat it through. Give it 10 minutes to the pound.

Here's how to prepare the other type:

Place ham fat side up in an open roasting pan. Do not cover and do not add water. Bake in a moderately slow (325 degree) oven allowing 22 to 25 minutes per pound for cooking a before-eating ham.

How to Glaze.

Half an hour before the ham is done, cover with glaze and finish baking at the same low temperature. If ham is to be scored, do it at this time. Brush ham with 1/2 cup of honey, molasses or apricot jam. Baste frequently during rest of cooking time.

If you do not want to garnish the ham, simply fill peach halves with bright colored jelly and place around ham before serving.

Escalloped Broccoli.

(Serves 6)

- 2 pounds broccoli
- 1 1/2 cups thin cream sauce
- 1/2 cup grated American cheese

Cook broccoli in boiling, salted water for 15 minutes.

Place layers of broccoli and cream sauce with a little cheese in casserole until all is used. Sprinkle cheese on top and heat through in moderate oven (about 15 minutes).

If you are particularly fond of asparagus, serve that in place of the broccoli. It's excellent just buttered; or, if you wish a sauce, here's a good way to do it.

LYNN SAYS:

Ways for Serving Vegetables Are Many

Green lima beans may be creamed for variety, or served with crumbled bits of crisp bacon.

Cream sauce and asparagus with a few mushroom caps are delicious, too. Try a bit of nutmeg for seasoning.

Of course, you can combine lima beans with other vegetables. Try them with scallions, tomatoes, string beans or corn.

LYNN CHAMBERS' EASTER DINNER

- Orange Juice with Raspberry Ice
- *Baked Ham
- Sweet Potato Casserole
- Escalloped Broccoli
- Cloverleaf Rolls
- Molded Carrot Salad
- *Pineapple Torte

*Recipe given.

Asparagus, Lemon Sauce.

(Serves 8)

- 1/4 cup butter
- 1/4 cup flour
- 2 cups milk
- 2 egg yolks, beaten
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 pounds asparagus, cooked

Make white sauce with butter, flour and milk. Add egg yolks, lemon juice and seasoning. Arrange hot asparagus in serving dish and pour lemon sauce over it.

The molded carrot salad is easily prepared the day before. To serve six, simply shred carrots fine, using two cups, and add to lemon or orange flavored gelatin. You may add grapefruit wedges or green pepper or celery, if so desired.

The torte is a light dessert which is so splendid for this type of meal. This, too, may be made the day before as it requires thorough chilling.

*Pineapple Torte.

(Serves 6 to 8)

- Crust: 24 graham crackers
- 1/2 cup butter
- 2 tablespoons sugar

- Filling: 3 cups milk
- 3/4 cup sugar
- 1/4 teaspoon salt
- 3 tablespoons cornstarch
- 3 egg yolks
- 1 teaspoon vanilla
- 1 cup crushed pineapple
- 3 egg whites, stiffly beaten
- 6 tablespoons sugar

To make crust, crush finely the graham crackers and mix with butter and sugar. Press 2/3 of the crumbs against the sides and bottom of a well-buttered tin.

To make filling, bring milk to the scalding point in double boiler. Blend thoroughly the sugar, salt and cornstarch. Beat in egg yolks, add hot milk gradually. Return to double boiler and stir until thick. Cool.

Add vanilla and pour into crumbled tin. Put drained pineapple on top of custard. Beat egg whites stiff, add gradually the six tablespoons of sugar, spread on pineapple, sprinkle with remaining crumbs. Bake in a moderate (350 degree) oven. Chill overnight before removing from pan.



Let your ham reflect the holiday spirit by garnishing it with flowers, the petals of which are made with candied or fresh orange peel, the stems of candied citron and the centers of maraschino cherries.

Here's a good use for leftover ham the following day:

Baked Ham Casserole.

(Serves 6)

- 2 cups ground, baked ham
- 1 cup cooked peas
- 3 eggs
- 2 tablespoons green pepper, minced
- 1 cup milk
- 2 teaspoons horseradish
- 1/2 cup grated American cheese
- Paprika

Place ham in greased eight-inch square pan. Top with peas. Beat together eggs, green pepper, milk and horseradish. Pour over peas. Top with cheese. Bake in a moderate (350 degree) oven for 40 minutes. Let set in warm place for 10 to 15 minutes. Cut into six inch squares. Serve with tomato sauce, if desired.

Released by WNU Features.

Beets do very well with a dusting of ground cloves or a bit of horseradish.

You can do all sorts of things with corn. Make fritters or pudding out of it if you want to dress it up a bit.

Mustard sauce goes well on string beans, and mushrooms are a nice addition to either plain or creamed string beans.

Broccoli is delicious when seasoned with some parmesan cheese, but you also may serve it with cream sauce or hollandaise sauce.

Woman's World

Accessory Guide Is Valuable In Planning Spring Wardrobe

By Erta Haley

MANY women tell they don't know just how to select their accessories for a costume; others say they are not familiar enough with the trend to look for something fresh and new.

For this reason, I've compiled a picture of accessories for spring. When you need something, check the list and you'll easily find what's best to seek.

You'll find that this year, fashion needs the finishing touch and nothing completes the ensemble more than feminine effects at the wrist, throat, soft shoulder and slim waistline.

If your budget is limited because you spent heavily last fall and winter to achieve the new look, you will do well to make your basic dresses new again by buying proper accessories.

It's a four star year for collars, cuffs, capelets and cummerbunds, worn separately or teamed together with each other and with blouses, dickeys, plastrons, fichus and jabots. And please don't forget the lingerie and eyelet petticoat ruffles that peek out of hemlines. Everything is headed toward the ensemble look in fashions, and scarfs score highly, too.

Why not dress up a black or navy dress with a soft flattering capelet?



Collar and cuff sets are springlike...

One recently seen was of bright plaid with a pointed little collar as well as a gayly printed chintz long capelet with high rolled collar, self bow and streamers.

Collars and Cuffs Are Flattering

It's an old trick to dress up a dark basic dress with spanking white collars and cuffs. Indeed, why not have several sets so you can change the dress several times a week?

There are many flattering sets on the market, but, of course, you always can sew them yourself. Patterns are easy to make, but they should fit the neckline of the dress.

This year collars and cuffs are especially stunning, showing them-



And so are boleros.

selves in small high white pique effects with various colored ribbons. There are frilly sheers with Schiffl eyelet embroidery and new fabrics such as the wonderful-for-laundering everglaze chintz.

You also may see checked sets or lovely pastel pleated ones, strung with black ribbon.

Be Smart!



How will you have your bolero—cutaway, much decorated with the newly important corset belt? The answer depends entirely upon what's most flattering to the individual figure. At any rate, the lines on small jackets are as varied as they are interesting and all are so youthful and pretty!

Faille Favorite



Rayon faille rates high with teen-agers because it's young, crisp and perky. This rayon faille dress has all the new features—full skirt, gathered back and a wide berth collar that is reminiscent of grandmother's best frock. The fabric is made of Avisco rayon yarn.

With so many from which to choose, select only those flattering to the face as well as the dress. Keep them neatly laundered or cleaned to get the full and beautiful effect.

Cummerbunds Help Whittle Waistline

For the whittled waist effect which is so popular, choose cummerbunds shown wrapped in scarf effects. If they're bright and you have a slender waist, wrap a pair around the waist and tie in a bow.

You also may have a cummerbund and then match it with a collar and cuff set.

Plastrons, fichus and jabots are excellent for cover-up jobs, creating a look of newness and fashion. With so many prints scheduled for the coming season, you'll find that a soft printed rayon plastron completely transforms the front of a dress, giving it a high collar effect and new hip emphasis.

The fichu, an ultra feminine effect, Paris inspired, as are many of the new neckwear designs shown, goes formal-in pleated white organ-die.

Neckwear and Scarfs Are Handy, Interesting

Neckwear, which is so popular for adding a new look, has many interesting features. Many items have tuck-ins so that you don't have to sew them, or they may have snaps for adding and subtracting features. Blouses come with several different collars, or a change of jabots, matching cuffs and an extra long tie so that many different effects can be achieved.

Scarfs are seen in many new tantalizing colors and exciting prints. They come in long lengths as well as squares. Wrap them around the waist, make bustle backs, side bows, hip drapery, shoulder flattery, neckline variations, front plastrons, halter blouses, peplums or anything else.

Shoes for Spring Completely Different

According to St. Louis stylists, a virtual revolution for shoe wardrobes is predicted. The "new look" is traveling down and shoes will be as different as dresses.

If you are wondering what you should wear in the Easter parade, look over these features when you choose footwear.

Shoes will be predominantly dainty, elegant and feminine. Long, slender lines, graceful heels, intricate but dignified ornamentation are the important features.

Since the hemline has dropped, attention naturally is focused foot-ward. Stylists are sweeping footwear up, often around the ankle as if to meet the dress itself. Shoes must have the new, long, graceful effect.

Closed toes and heels are better than open ones. Choose a simple unadorned pump if you're in doubt, and you will be correctly attired.

Toelines no longer are stubby, they're rather more slender and tapering.

If your ankles are slender, wear the strap effects, but steer away from them if you lack the trimness. If you need to slenderize, match the shoes with dress and hosiery to carry out the needed elongation.

Dramatic Metal

Silver with its lovely moonlight whiteness is one of the really dramatic metals in the world. It is used at present to set off the beauty of colored stones, precious or simulated stones. You will be seeing it in necklaces, chokers, bracelets, earrings and pins.

Age of Farm Houses
Average age of farmhouses in the United States is reported to be 50 years or more. Three-fourths of the farmhouses in New England are about 60 years old.

U. S. Citrus Crop
Of the world crop, the U. S. produces more than 95 per cent of all grapefruit and about 50 per cent of all the oranges and lemons.

First Escalator
First escalator built and installed in America was in Gimbel Brothers department store, Philadelphia, in 1901.

Shortest Railroad
The Valley railroad, one mile in length, at Westline, McKean county, Pa., is the shortest line-haul railroad in the United States. This railroad derives its revenues entirely from freight and switching services. In 1944, the Valley railroad employed nine persons. It is an independent company, rated as a Class III road.

JOLLY TIME
TENDER—MILK—CRISP SURE-TO-POP WHITE OR YELLOW
ASK YOUR GROCER

When President Leaves
The United States flag flown over the White House is taken down if the president leaves to be gone overnight.

First Champion
James J. Corbett was the first heavyweight boxing champion to win the world's title under Marquis of Queensberry rules.

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