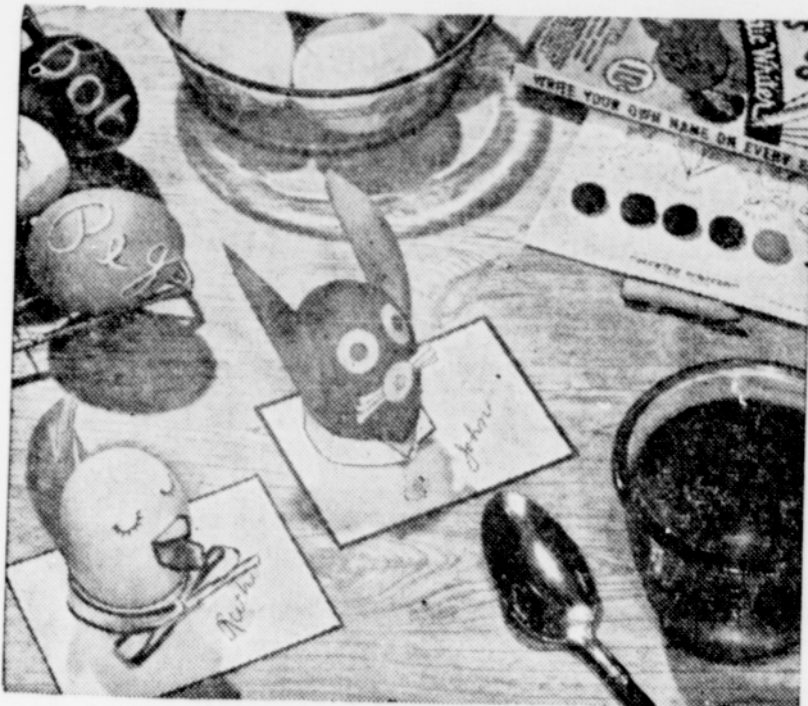


HOUSEHOLD MEMOS... by Lynn Chambers



Use Easter Eggs for Place Cards
(See Recipes Below)

Easter Plans

ONE OF THE TRADITIONAL highlights of Easter will probably be the coloring of Easter eggs. Though some adults think that coloring eggs is strictly child's play and should be left to youngsters, a large percentage of grownups doesn't agree. As a matter of fact, many people welcome Easter as a time when their artistic skill can be brought into full swing.

You may make the eggs as elaborate or as simple as you like. Perhaps a few brightly colored eggs in a gay basket as a setting for the Easter breakfast table are all you'll want. On the other hand, you may want to try out your skill at making faces or pencilling names on colored eggs.

With certified Easter egg colors that come with a handy writer, you'll be able to create eggs as simple or professional as you like. Eggs will be effective and appropriate place cards at the Easter dinner.

Two appropriate creations certain to appeal are the pert bunny and a coy little chick. Stiff white cardboard is used for the base and for the stand-up collars that hold the eggs.

Use yellow dye for the chicken. Rest the egg on a collar with a perky bow tied under the "chin." Paint on eyelashes and attach a paper beak at the right place. Stand a feather up the back, and you'll have a chicken everyone will love!

The rabbit is prettiest when dyed light blue or pink. Use little white reinforcements (the kind the youngsters get for notebook paper) for the eyes and mouth. Bits of white string tucked under the "mouth" make whiskers and long, tapering pieces of crepe paper make the ears. Turn the collar down in front to make a pointed collar and the bunny is complete.

EASTER DINNER might be built around lamb with appropriate sauce and spring vegetables.

*Roast Leg of Lamb

Have leg of lamb boned and rolled by the butcher. Wipe with a damp cloth. Mix together the following: one-third cup fat or salad oil, one minced clove of garlic, two teaspoons marjoram, three-fourths teaspoon powdered mustard, one teaspoon salt and one-half teaspoon paprika. Rub the mixture over the meat before roasting. For boned, rolled leg of lamb, set the oven slow (325°) and roast, without water or other liquid, 45 minutes to the pound if the meat weighs between four and five pounds. For a heavier leg of lamb, roast 42 minutes per pound at the same temperature.

HAVE YOU EVER tried sweet potatoes with lamb? They're a delicious combination. Here are two recipes from which you may take your choice.

Sweet Potato Puffs (Serves 6) 3 large sweet potatoes

LYNN SAYS: Here's What to Do With Easter Eggs
Eggs decorated for Easter may be used in many different ways to add nourishment as well as interest to meals. They should be hard-cooked before decorating, of course!
Mix the whites of four hard-cooked eggs with two cups of white sauce and pour this over toast. Press the yolks through a sieve to decorate the tops of the creamed whites.

LYNN CHAMBERS' EASTER MENU

- *Roast Leg of Lamb
- *Sweet Potato Puffs
- New Peas in Cream
- *Carrot-Asparagus Salad
- *Sally Lunn Muffins
- Current Jelly Beverage
- Strawberry Ice Cream
- or
- *Peach Refrigerator Pudding
- *Recipe given

- 1 tablespoon butter
- Cream to moisten
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- Crushed cornflakes
- 1 egg
- Water

Boil potatoes in boiling water until tender. Peel, rice and mash them. Season with butter, salt, nutmeg and cream enough to make them moist. Roll into small balls. Dip in egg which has been slightly beaten with water. Coat with cornflakes. Bake in a greased pan in a moderate (350°) oven until browned, 15 to 20 minutes, or, fry in hot, deep fat. (Fat should be hot enough to brown a cube of bread in one minute.)



*Carrot-Asparagus Salad
Cut scraped, cleaned carrots in fine strips and plunge into ice water. Chill thoroughly. Drain and dry between towels. Arrange in a circle on crisp lettuce leaves. Place chilled, cooked or canned asparagus tips in the center and serve with well chilled, seasoned French dressing.

TENDER MUFFINS served with jelly make a delicious accompaniment to the dinner:

- *Sally Lunn Muffins
(Makes 1 dozen medium)
- 1/2 cup butter
- 1/2 cup sugar
- 1 egg
- 1/2 cup milk
- 1 1/4 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Cream butter and sugar until very smooth. Add egg and beat well. Sift flour with baking powder and salt and add alternately with milk to first mixture. The batter should be quite thin. Grease medium sized muffin pans and pour in mixture to fill them two-thirds full. Bake in a moderately hot (375°) oven 15 to 20 minutes.

*Peach Refrigerator Pudding (Serves 8)

1/2 pound butter
1 cup confectioners' sugar
4 eggs
3 cups sliced peaches
24 lady fingers
1 pint whipping cream
Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Line an oblong pan with lady fingers on sides and bottom. Fold in peaches with creamed butter-sugar and egg mixture. Place one-half of mixture in lady finger lined pan. Add a layer of lady fingers, then remaining mixture. Top with lady fingers. Place in refrigerator for 24 hours. Unmold and garnish with whipped cream. If using fresh peaches, sprinkle them with lemon juice and sugar.

Ever tried eggs au gratin? Devil hard-cooked eggs, then place in a casserole, cover with grated cheese and white sauce. Top with buttered crumbs and bake until golden.

Mix the yolks of hard-cooked eggs with finely chopped ham, then refill the whites. Serve on lettuce leaves and pass mayonnaise.

Hard-cooked eggs may be ground or chopped, then mixed with drained sweet pickle relish, mayonnaise, Thousand Island dressing, mustard and salt to taste. Pack the mixture into small cups and chill.



Postal Rates Boost

THERE IS EVERY indication that this congress will boost postal rates. The increase will not be the figure which the post office department has asked, and because of the influence of big publishers in the magazine field, it is likely that some small newspapers may stand the brunt of the increase unless they take measures early to build a back-fire with their congressmen.

There is no question but that the post office department should be granted an increase in rates in most every class of mail unless the taxpayers declare they are willing to continue paying into the kitty for a postal subsidy.

It seems to this reporter however, that some of the big subsidies the department is now paying, specifically to the airplane industry, should be investigated by the congress. The cost of carrying mail on the railroads and the competition of the express monopoly, all should have a thorough airing before the smaller users of the mail service are penalized by a 50 to 100 per cent boost in the postal rates.

Correct Prediction

A reporter is even presumptuous to attempt to predict what may happen in this new coalition congress, but despite this, we predicted approval by the Senate of Mr. James Boyd, who has been serving for a year without pay as director of the U. S. bureau of mines. Approval would come, for one reason: that John L. Lewis did the one thing that united the senate — he called his mine workers out on strike in opposition to the Boyd appointment on the slim theory that Boyd had never worked in a mine. Fact is that John J. Forbes, a 35-year veteran of the bureau and a veteran miner, is chief of the division of mine inspection and safety. Also all 400 mine inspectors in the bureau have had at least five years experience in the bureau. Lewis' objection to Boyd, was poppycock. Mr. Boyd is an administrator and a scientist from the University of Colorado and the health and safety division of the bureau is only a small part of his job which includes research in metals, economics, statistics, metallurgy, explosives and fuels.

How big is your business? If you are doing under a half million gross annually you will not be affected by the proposed minimum wage increase to 75 cents. As this is written that's the situation of the minimum wage bill as voted out by the house committee.

Lucas Ineffective

Two figures have come out of the filibuster which shot to pieces the President's program in this 80th congress. One is handsome Sen. Scott Lucas of Illinois, who failed miserably as a leader of the administration forces. It takes a rough and tumble fighter the likes of Vice-President Alben Barkley to stand down there on the floor and do battle. Senator Lucas, it struck this reporter, was averse to getting his hair matted and was more intent on keeping his better profile turned toward the cameras.

The other figure was that of Sen. Allen J. Ellender of Louisiana, who reached the highlight of his senatorial career when he proved that he could stand on his feet, without changing shoes, talk, without help, longer than his former boss, the late Huey Long, of Louisiana. Senator Ellender was speaker of the Louisiana house of representatives when the late "King Fish" called the dance and every politician in Louisiana danced to his tune. And ironically, Huey Long's son, the 30-year old junior senator from Louisiana, sat and witnessed the Ellender talkathon.

Said Sen. Raymond E. Baldwin of Connecticut, one of my favorite Republicans: "The previous congress has been called a do-nothing congress. But if the 80th congress had a housing problem to deal with it was because a Democratically controlled 79th congress, 78th congress, 76th congress, 75th congress and 74th congress failed to deal with it." If the Connecticut senator had had second sight he would have included the 81st congress.

Two Disagreed

Sen. Claude Pepper of Florida and Estes Kefauver of Tennessee were the only two southerners who didn't go along with the 23 Dixiecrats and the 23 Republicans who joined hands to wreck the Truman campaign program. Said Senator Pepper: "I know that in my part of the country the first thing a man does, if he gets rich, is to buy himself a double-breasted suit, and the next thing is that he wishes he were a Republican."

SEWING CIRCLE PATTERNS

Well Tailored Button Fronter Play Togs for Brother, Sister



Yoked Shirtwaist

NEAT, versatile, flattering—a yoked shirtwaist dress that's tailored to perfection. Huge patch pockets are optional, a narrow belt ties softly in front. Easy to wear, easy to care for.

Pattern No. 8400 is for sizes 14, 16, 18, 20, 40, 42 and 44. Size 16, 4 yards of 39-inch.



If you haven't a small oil can, use an old medicine dropper when oiling your washing or sewing machine.

Instead of sewing shoulder pads into your dresses, attach them with snaps. Sew top half of two snaps into shoulder seams, attaching lower portions to pads—at laundry or dry cleaning time, just unsnap the pads.

Clothing specialists claim that bleaching is more likely to discolor nylon fabric than to improve the whiteness of the material.

To avoid the greasy odor of roasting meat, sprinkle cinnamon on stove and in oven, and your house will smell like cookies baking.

Livestock—Solution To Three 'Problems'

Increased production of livestock will solve the bug-a-boo of surplus grain, aid soil conservation, and create efficiencies which will make possible the profitable sale of more meat and animal products at prices more people can afford to pay.

Moreover, the need for soil conservation is just another argument in favor of more emphasis on animal agriculture, according to H. E. Babcock, one of America's top agricultural leaders.

Grass crops hold and build up the soil, and animal manure adds valuable humus while acting as fertilizer; for example, the rich black soil of Iowa is the result of centuries of grass and grazing buffalo.



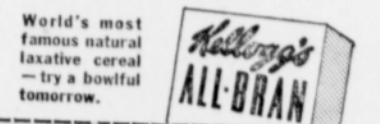
"BRAN-ANA" MUFFINS

Quick-easy recipe for combining the moist goodness of bananas with nut-sweet Kellogg's All-Brans. Delicious!

- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 1 cup Kellogg's All-Brans
- 1/2 cup milk
- 1 cup mashed, fully-ripe bananas
- 1 cup sifted flour
- 2 teaspoons baking powder
- 1/4 teaspoon soda
- 1/2 teaspoon salt

- Blend shortening and sugar until creamy; add egg and beat well.
- Add All-Brans and milk; let soak until most of moisture is taken up. Stir in bananas.
- Sift flour with baking powder, soda and salt; add to first mixture stirring only until combined.
- Fill greased muffin pans two-thirds full and bake in preheated moderately hot oven (400° F.) 25 to 30 minutes.

Yield: 12 muffins—2 1/4" in diameter.



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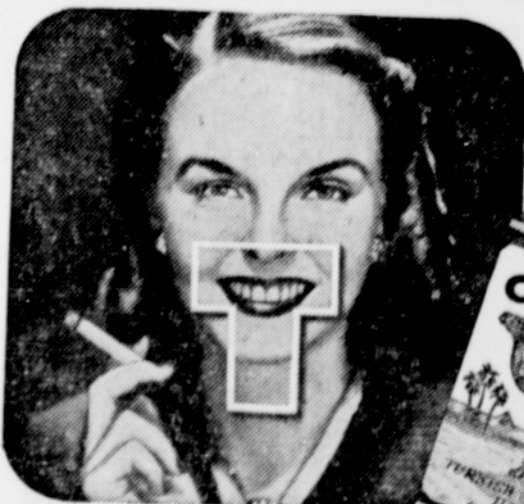
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HERE'S THE TEST that tells you how mild and flavorful a cigarette can be. Smoke Camels, and only Camels, for 30 days. Test them in your own "T-Zone." See how your taste cheers for Camel's rich, full flavor. Let your throat report on Camel's cool, cool mildness.

In a recent test of hundreds of people who smoked only Camels for 30 days, noted throat specialists, making weekly examinations, reported

NOT ONE SINGLE CASE OF THROAT IRRITATION due to smoking CAMELS!