

EASTER SUNRISE

Worshippers Awaiting Annual Service in Garden of the Gods

An outdoor cathedral so majestic that even the Creator might have chosen it, is the scene of the 30th presentation of the annual Easter sunrise service in the Garden of the Gods near Colorado Springs, Colo. These exercises in commemoration of Christ's resurrection are solemnized in the presence of 30,000 worshippers as well as in the hearing of a vast church of the air which joins the service from all over the world.

The service this year will be held at 5:30 a.m. MST instead of the usual 6:30 a.m. This hour makes the service an actual sunrise service, as the sun breaks the horizon at exactly 5:33 a.m. and by the time the service has been completed, the golden light of an early Colorado sunrise will have bathed the towering limestone shafts and the majestic snow capped top of Pikes peak in a glow of beauty.

The charm of the Easter sunrise service in the Garden of the Gods is immeasurable. Acoustically the amphitheater is perfect. The music and sermon carry clearly in the crisp Colorado air. It is a beautiful sight to see these thousands of worshippers gathered together to listen to a story hundreds of years old in a natural outdoor church located in the heart of the Rocky mountains.

Predominantly Musical

As in previous years, the Garden of the Gods service will be predominantly musical. The Colorado Springs High School 300 mixed voice a capella choir will be featured. The choir, under the direction of Frank Gilles, is composed of eight voice parts from bass to soprano. These young people are nationally famous, having won first place in national, choral society contests several times.

The music itself will be of deep religious significance and extremely interesting from a technical standpoint. The featured number will be "In Joseph's Lovely Garden", a traditional Spanish Easter melody arranged by Clarence Dickinson.

Another interesting number will be a Bach chorale, "Jesus Priceless Treasure" while the most stirring of the offerings will be "An Easter Alleluia", a 14th century melody with words by Charles Wesley. These young voices are one of the finest features of the service.

The Reverend Doctor John H. Skeen, pastor of the First Baptist church of Colorado Springs, will



The Colorado Springs Civic Players pantomime the resurrection of Christ for the Easter sunrise service.

deliver the sermon at the service "Christ the Conqueror". Dr. Skeen will point out how Christ lived and worked among the enemies of the souls of men and his own soul, and that no enemy could resist his personality and faith in God.

"His friends buried him in a borrowed tomb, but at the end of three days he laid aside the garments of death and stepped forward to conquer death and the grave. Today we join together by the millions to celebrate his resurrection and to proclaim him King of Kings and Lord of Lords to the glory of God the Father Eternal."

The minister who will deliver this year's sermon is a big, vital man. He is famed in the Pikes Peak region as a mountaineer, fisherman and big game hunter. Thoughts which he brings to this service are those of a man really thinking in our present troubled world.

One of the favorite songs of the Easter sunrise service is that of the meadow lark and thrush, flitting among the red sandstone rocks. But in addition to this song there is another that is never to be forgotten. . . the exalted "Open the Gates of the Temple" which has been magnificently sung by the tenor soloist, Bernard Vessey for



The three crosses representing Jesus and the two thieves who died with him make a spectacular background in the Garden of the Gods.

the past 17 years. This year, however, it will be done by Miss Arline Lewis McKinney, a young lyric soprano in her late 20's. Miss McKinney also is featured on another famed dedication when she sings "America the Beautiful" for a program which highlights the poem by Catherine Lee Bates, who was inspired to write the immortal words when she viewed the Pikes peak region from the slopes of the famous mountain.

Founded in 1921

Organ music by Mrs. Verda Lawrie supplies the background music for the service, for the vocalist and for the postlude. The services are sponsored by the Colorado Springs Ministerial Alliance headed by Rev. G.O. Berneking and were founded in 1921 by the now-retired A.W. Luce who for many years retired to the Garden of the Gods as his favorite place of meditation.

He was seated at the foot of one of the great spectacular shafts of limestone when his Bible fell open to a passage in the book of John which read: "Now in the place where he was crucified there was a garden, there they laid Jesus."

The simile of the happening in the Garden of the Gods gave him the idea of holding an Easter sunrise service there. Some 700 worshippers attended his first gathering and since that time the services have grown to become one of the foremost in the nation and have brought religious consolation to thousands of listeners throughout the world.

Later, the noted Dr. S. Parkes Cadman visited the spot where the services are regularly held and said: "There is no more appropriate place on the globe for holding an Easter sunrise service unless one were to go to Jerusalem to find the place where the first Easter occurred."

Dr. Cadman's opinion as to the beauties of the Garden of the Gods has been shared by the millions from over the world who have visited it since it became a part of the park system of the city of Colorado Springs in the early years of the present century.

The Garden was a part of the public domain until 1879 when it was bought by Charles E. Perkins, an eastern railroad tycoon. He intended to build a home on it, but on more leisurely inspection, decided that no work of man should destroy the beauty of the Garden. His children later gave it to the city.

Natural Church

Nature, a few million years ago, carved out a natural church which is more magnificent than any since erected by man. The spectacle of these thousands of people massed together in this natural valley listening to the voices of the capella choir reverberating from stone to stone while the towering red limestone rocks are silhouetted against the glorious sunrise of red, blue and gold, is a colorful, incredible sight. Nature lends a truly religious significance to this Easter sunrise service held deep in the heart of the Rocky mountains.

The geological history of the Garden of the Gods is simple. In prehistoric times, the same earth-shaking movements that formed the Rocky mountains caused an upthrust of limestone which extends underground from Canada to Mexico. However, it is only in the Colorado Springs Garden of the Gods that this limestone segment upthrust shows predominantly above the ground.

HOUSEHOLD MEMOS... by Lynn Chambers



Serve Main Dish Salads for Variety (See Recipes Below)

Vary Menus

IF THE WEATHER turns unseasonably warm and you wonder with what food the family can be tempted, why not try a main dish salad?

If you're going to have the women's club for lunch, why not make work easy for yourself, simply by preparing a molded salad that needs only garnishes and serving at the last minute? It's easy to make salads

look tempting because of their fresh, jewel-like colors and crisp touches.

SINCE the following salads all contain fish, meat or cheese they can readily serve as a main dish on one of those days when you need variety in your meal plans.

Tuna-Vegetable Salad (Serves 6)

1 tablespoon gelatin
1/4 cup cold water
1 cup boiling water
2 cups shredded tuna fish
1 tablespoon lemon juice
2 tablespoons chopped pickle
1/2 cup peas
1 teaspoon onion juice

Dissolve gelatin in cold water; add boiling water, mix thoroughly and allow to cool. Mix tuna fish, lemon juice and pickle and let stand until gelatin thickens. Then add tuna mixture to it with peas and onion juice. Pour into a wet mold and let chill until firm.

Herring Salad (Serves 12)

3 salt herring
2 medium sized apples
5 cups minced, cooked beets
1/2 cup minced onion
1/2 cup chopped dill pickle
1/2 teaspoon salt
1/2 cup French dressing
3 hard-cooked eggs

Soak herring in cold water for one hour. Remove skin and bones; cut into very small pieces. Pare apples and cut fine. Toss all ingredients except eggs together and chill for two hours. Serve on large platter garnished with chopped

egg whites, sprinkled with egg yolks put through a sieve.

*Spiced Salmon Mold (Serves 4-6)

1 pound canned salmon
2 packages lemon-flavored gelatin
1 1/2 cups boiling water
1/4 cup cold water
1/4 cup lemon juice
3 tablespoons vinegar
1/2 cup chili sauce
1 cup chopped celery

Arrange half of flaked salmon in bottom of loaf pan. Dissolve gelatin in boiling water. Mix well. Add half of the gelatin mixture to the chili sauce. Add cold water, lemon juice, vinegar and salt to remaining gelatin mixture. Pour half of the mixture over salmon flakes in pan. Chill until congealed. Add

LYNN SAYS: Add Color to Menus To Tempt Appetites

Pot roast takes on a richer color if you use diluted cranberry jelly as the liquid for cooking. It adds a novel, tart flavor, too.

Dried beef can be heated in barbecue sauce, then served over split beans which have been spread with cheese and broiled.

Slices or shreds of ham mixed in with potatoes au gratin will give you a colorful supper dish as well as a flavor pleasing one.

LYNN CHAMBERS' MENU

Hot Vegetable Broth
*Spiced Salmon Mold
Olives
Mixed Pickles
Pickled Peas
Hot Parker House Rolls
Chocolate Pudding Beverage
*Recipe Given

celery to chili sauce and pour over jellied salmon. Chill. Then add remaining salmon and remaining gelatin mixture. Chill until firm. Serve on a bed of shredded lettuce with garnish of lemon wedges, sweet pickles and olives. Pass, if desired, bread, butter and lettuce sandwiches.

WHEN YOU WANT something special for luncheon main dish, there's nothing that will set the table off better than this tomato red loaf:

Tomato Jelly Ribbon Loaf (Serves 6)

Tomato layer:
2 cups canned or fresh tomatoes
1 teaspoon sugar
1 tablespoon pickling spice
1/2 teaspoon salt
1 stalk celery, diced
1 tablespoon plain gelatin
1 tablespoon lemon juice
1 tablespoon onion juice
1/2 cup water

Combine tomatoes, sugar, pickling spice, salt and celery. Simmer for 10 minutes. Strain. Soften gelatin in cold water, then add to hot tomato mixture and stir until dissolved. Add lemon and onion juices.

Cheese Layer:

1 package cream cheese (3 ounces)
1/2 cup mayonnaise
2 drops tabasco sauce
1/2 teaspoon salt
1/2 teaspoon plain gelatin
2 tablespoons cold water

Combine cream cheese, mayonnaise and seasonings. Soften gelatin in cold water. Dissolve over hot water and add to cheese mixture. Pour half of tomato mixture into oiled loaf pan (7 1/2 by 3 1/2 inches). Chill until mixture is firm. Add cheese mixture. When this is almost set, add the remainder of the tomato mixture. Serve sliced on lettuce or other greens.

LUNCHEON GUESTS will also find lobster served as a salad a great favorite. The best of these salads require few ingredients other than the fish, and the seasonings are simple.

Lobster Salad (Serves 6)

2 cups lobster meat, freshly boiled or canned
1 cup French dressing
1/2 cup diced celery
1/2 cup diced green pepper
1/2 teaspoon salt
1/2 cup mayonnaise

Break lobster meat into chunks. Marinate in French dressing for one hour. Drain, and add remaining ingredients. Mix lightly. Serve on lettuce, garnished with lemon slices.

Use mashed potatoes put through the rosette end of the pastry tube as a garnish for the top of meat loaf or a roast beef pie. Heat in the oven until the potatoes have a delicate golden brown color.

Dip single pork chops in milk, then in crushed cornflakes. Sprinkle with paprika while they are browning and add a bit of diluted catsup or tomato juice as a liquid in the pan to give them lovely color.

Try serving your next batch of chili over a bed of macaroni to give it a novel look.

Record Throngs Eager to Hear 'Noisiest' Band

HOLLYWOOD, CALIF. — The cash register's steady jingle is drowning out the cowbells, doorbells, trolley gongs, ringing anvils, bicycle pumps and tuned fittings of the world's noisiest orchestra.

Spike Jones, the comic band-leader with the concave face, has made music depreciation an art. And how this clanging, banging and squealing pays off is a wonder to behold:

On tour last year, Jones' outfit commanded \$120,000 for 16 days at the Texas state fair. They got \$12,500 a week in big hotels at Las Vegas, Nev., and St. Louis, Mo. The smallest stops among a hundred cities guaranteed \$3,500 a night, or 60% of the gross. The average, except in the largest spots, was \$5,000 a night. College towns got off with a flat \$3,500. In Milwaukee Spike drew 5,000 to the Coliseum at the state fair park.

Spike's recording of a single number, "Two Front Teeth," sold 1,100,000 copies in six weeks. RCA Victor sent him a golden record, framed, and an extra frame for the second golden record RCA expects him to win with sales of the reissue of the same number.

Jones has just signed with producer Harry Sherman to make a comedy western, Spike's seventh film but his first as the star.

The 1948 tour, 125 one night stands, grossed over \$1,000,000. Spike's junket in 1949 nearly matched that figure although the band "took it easy" by staying longer in some cities.

This is big business for a guy who started with a washboard and a \$10 set of cowbells. The revenue isn't all gravy, however. Spike takes about 40 people on tour, augmenting the band with singers, acrobats and comedy acts. They travel in a chartered train of two pullmans and a baggage car. Spike estimates traveling expenses at \$700 a day.

Salaries come out of the gross, too, and Spike's side men are expensive. They have to be good musicians to kick a piece around the way they do. Jones' travesties may sound like uproar to the uninitiated, but they are very carefully arranged.

His style is corn, but it's sharp. His most steadfast admirers are sophisticates — not hillbillies. Among Spike's fans are conductors Arthur Fiedler and Leopold Stokowski.

ASK ME ANOTHER? A General Quiz

The Questions

1. Who first made trousers popular for women?
2. What is the meaning of sedition?
3. When and why was the Mexican War fought?
4. On what parts of his body does a dog perspire?

The Answers

1. Marlene Dietrich.
2. Language or conduct directed against public order, also the stirring up of such disorder, tending toward treason.
3. 1846 and 1848, to determine the boundary line between Mexico and Texas.
4. On the pads of his paws and on his nose and tongue.

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BANANA NUT CAKE
A Snowdrift quick-method recipe
Sift together into a large bowl:
2 1/2 cups sifted cake flour
1 1/2 tps. double-action baking powder (2 tps. single-action)
1/2 tsp. soda
1/2 tsp. salt
1 1/2 cups granulated sugar
Add:
1/2 cup Snowdrift
1/2 cup brown sugar, firmly packed
6 tps. buttermilk
1 1/2 cups mashed ripe banana
Mix enough to dampen flour. Beat 2 minutes. If by hand, count beating time only. With electric mixer, use "low speed" electric mixer; scrape beaters after 2 minutes.
Add:
3 eggs
1 1/2 tsp. vanilla
Beat 1 minute. Fold in:
1/2 cup chopped nuts (dusted with 6 tps. flour)
Turn into two greased 8" layer pans, lined with plain paper. Bake in moderate oven (375 F.) about 30 minutes. Frost with—
LEMON CREAM ICING: Cream 2 tps. Snowdrift with 2 tps. butter. Add 1/4 tsp. salt and 1 tsp. grated lemon rind. Add 3 cups sifted confectioners' sugar alternately with 3 1/2 tps. lemon juice. Beat until smooth. Fill and frost cake. Decoration: 10 and 1/2 slices of banana dipped in lemon juice and chopped nuts sprinkled over top, as shown.

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