

Old Favorites in New Trappings Make Easter Food Parades Gay Events

Not Just a Day, But a Season, Is This Joyous Time When All Nature Helps Provide Colorful Touches!

By VIRGINIA ROSS
Home Economics Editor



Virginia Ross as upon the coming of the good Saint Nick. The nest of gay eggs was always there, just where we hadn't thought of finding it. And there was dinner at home, with flourishes galore!

LONG about this time of year I always have an intense yearning to go home. We made more of Easter there. It wasn't just an occasion to dress up in new frock and hat and parade, but a day planned just like Thanksgiving and Christmas. And there was the same thrill of expectancy built around the visit of the Easter bunny as upon the coming of the good Saint Nick. The nest of gay eggs was always there, just where we hadn't thought of finding it. And there was dinner at home, with flourishes galore!

So I suppose that's the reason I've always been inclined toward making of Easter more than just a lovely day, too soon gone. Good Friday, with homemade Hot Cross buns; Saturday, dressing up eggs in colorful coats. Making favors for the Easter dinner. On the day itself, Easter breakfast, an occasion not to be forgotten. And I've always made it the meal of the day, with the dinner more of an informal type, often buffet and toward the end of the day.

Easter Monday luncheon is fun. Using the same sort of decorations and food, you share your Easter with friends. It may be a late breakfast or luncheon, with cards afterward.

ROAST CHICKEN
But since dinner is the big occasion for most people, let's take a look at what the well-dressed Easter table is wearing this year.

A perennial favorite is the Easter chicken dinner, built around roast young hen with parsley-celery stuffing, gravy with sliced hard-cooked eggs, new peas in carrot or turnip cups, apricot marmalade, hot rolls, bread and butter pickles for the main course. This you may like to preface with a bird's nest salad, merely lime gelatin, molded in individual ring molds, turned out on shredded lettuce or chicory, the center being filled with four or five eggs made from assorted cheese. Served with mayonnaise.

It's right in with the table decorations, if you've used as a centerpiece a nest of gaily colored eggs. This is made by cutting green waxed paper in strips. Have Mother Bunny or Mother Hen close by, with some fuzzy little yellow chickens about the table, and of course tiny baskets of tiny eggs at each place. For place cards, it's fun to have egg faces, made from egg shells.

For dessert of course you'll have Easter egg surprise; sponge cake cut in squares, a spoonful of slightly sweetened whipped cream on top of each. In the center of each drop a canned apricot half, rounded side up.

HAM—OR LAMB
If you favor ham, take off its wintery note by tying it up with the vegetables of the season. Creamed new potatoes and peas, asparagus, hot or cold, served along with tiny corn muffins, strawberry-pineapple conserve, and piccalilli. I like to start the meal with a jellied soup. Perhaps tomato-chicken consommé. Serve it hot if you like. And cheese straws. And to end the meal, I can think of nothing better than a sachem torte or individual meringues, with strawberries and whipped cream, or tiny strawberry shortcakes.

Most people think of lamb, leg of lamb of course, and up goes the price, while good old shoulder of lamb and the breast languish away until the Easter promenade is but a memory!

I, for one, am all for choosing the shoulder. It's seen no more springs and, to my way of thinking, is sweeter and juicier. I like it boned and rolled, or made up with a good stuffing of bread crumbs, pineapple and crisply fried bacon. This is good with browned potatoes, asparagus soufflé, mint jelly of course, hot rolls, a sweet pickle relish, with chicken consommé, hot or jellied, to start the meal and perhaps a frozen pudding to end it.

Veal's good. Dress up the scorned breast of veal by rolling a raisin stuffing into it. Or boil it, cut in pieces, combine it with well-scrubbed new potatoes, whole young carrots, a handful of peas,

some hard cooked eggs, put it in a casserole under a counterpane of biscuit dough and bake it. And you have something as near a chicken pie as you'll ever get without having seen the two-legged creature herself walk into it.

And there's rabbit. It's good just the same way, usually served without the crust. Or you may like to stuff it as for chicken, leaving it whole, and roasting it. Preceded by Duchess chicken soup with Royal custard cubes, and accompanied by tiny new carrots, buttered and sprinkled with parsley, new peas in potato nests, little corn muffins, hearts of lettuce salad with ravigote dressing, well there's a dinner that's different.

ABOUT DESSERTS
And do save room for dessert—ice cream bunnies. Two scoops of ice cream on a small round sugar cookie, or a slice of sponge cake. Make ears of white paper colored with a red crayon in the center. Eyes of red grapes or maraschino cherries, the nose a clove, the whiskers cocoanut.

Of course you'll want your table decorations to tie in. So why not have a rabbit "hole" with a fuzzy rabbit peeping out of it. (Use an opened tomato can for the opening, build up a mound out of crumpled paper. Cover with moss and tiny flowers. If you've the patience to make them, have gingerbread bunnies as place card favors. Use a recipe for gingerbread men and a cardboard rabbit pattern you can find in the stores or from your young son in kindergarten, giving them gay skirts and coats of frosting.)

Oh, there's no end to the possibilities when it comes to planning the Easter dinner. Perhaps you too will be making of Easter a season. . . . And it doesn't matter, you know, just what you choose, regal crown roast of lamb or the lowly little rabbit, it's the little touches you add that count, the things that small boys and little girls grown tall and sophisticated remember with a tug of their heart strings and a longing to—go home for Easter!

This glorified veal roast will add a touch of elegance to the most commonplace menu for Easter. And it's good the year around:

ROAST BREAST OF VEAL WITH RAISIN STUFFING
4 pounds breast of veal
Salt and pepper, fat
Stuffing:
1½ cups sifted all-purpose flour
¾ teaspoon salt
3 teaspoons baking powder
½ teaspoon soda
1½ tablespoons granulated sugar
1½ cups milk
1 egg, well beaten
and
½ cup seedless raisins
½ cup finely cut onion
¾ cup chopped mushrooms (fresh or canned)
Salt and pepper to taste
½ cup broth or butter and water

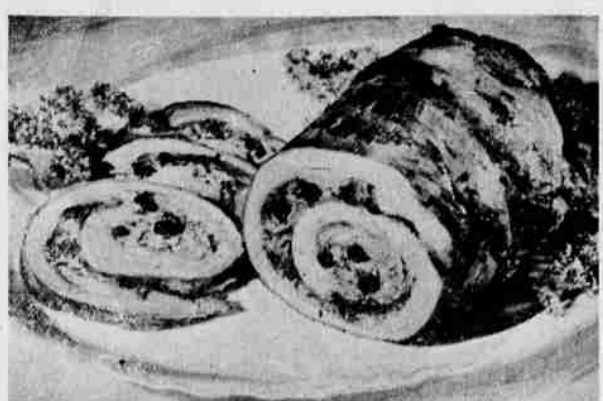
Have butcher bone veal. Rub inside and out with salt and pepper. Sift flour with salt, soda and baking powder, add sugar, cornmeal, and mix. Then add beaten egg and milk and mix well. Fry on oiled griddle as for griddle cakes. When all are fried, break into small pieces. Rinse raisins in hot water and drain. Fry onions and mushrooms in small quantity of fat until onions are wilted but not brown.

Combine prepared cakes, raisins, onions and mushrooms, salt, pepper and broth and blend thoroughly. Lay veal out flat, spread stuffing on boned side and roll up as for jelly roll. Sew up or hold firmly together with skewers.

More stuffing may be inserted in the ends after meat is rolled and sewed. Rub outside with fat and place in an uncovered pan with shallow sides. Bake uncovered in a moderately low oven, 300 degrees, about 3 hours or until meat is tender.

SPRING IS HERE
FURNITURE and draperies need some sort of rejuvenation as spring comes along. Draperies may need to be sent to the cleaners although perhaps a good brushing, airing or laundering, depending on the kind of material of which they are made, will revive them. If slip-covers are used on furniture, they can be easily removed, to be cleaned or laundered as the case may be.

Piece d' Resistance For Easter



Good to look at—a most important item—and even better to eat (THE most important item!), is this roast breast of veal with raisin stuffing, which Virginia Ross tells you about this week.

Cooks' Kitchen Tours

Conducted by Virginia Ross

POOR, abused spinach need not always travel with chopped hard-cooked egg. A nest made by shaping a hollow in a mound of that vegetable chopped and filled with tiny cheese eggs, has been known to cause even father to eat his spinach—while a tiny carrot shape of cheese with a sprig of parsley for the top is different again.

A new time and money saver is called "Bake your cereal." Add the cereal to boiling salted water in the usual way. When it reaches boiling point, add a tablespoon of butter and pour the cereal into a casserole. Clasp on the cover and let it cook, along with the roast while dinner is being prepared. It will be ready to re-heat in the morning, and such a flavor!

The newest wrinkle in canapes is making them with a basis of crisp, home-made pastry—a marvelous way to use up the remnants from pie. Just put the pastry trimmings together, one on top of the other, rather than forming them into a ball. Roll out, cut in rounds, put on a pan, prick with a fork, bake and spread while hot with your favorite canape covering.

Let cheese do the coaxing in getting spring vegetables down the youngsters. Serve asparagus with a cheese sauce. Spinach as a soufflé with cheese added. Green salads with cheese garnishes, such as cheese balls, cheese-stuffed celery, cheese sticks, cheese biscuits.

If your meringue gets watery, you've probably not beaten it enough, or you've added the sugar too quickly, or baked it in too hot an oven. Keep on beating after all the sugar is added until the meringue stands up in sharp little points. Be sure, too, to push the meringue into each crinkle of the pie shell, so it won't shrink away as it bakes.

For a glaze on the top of two-crust pies, brush the upper crust with milk or beaten egg white before the pie is baked.

LIKE to call Seven Minute Frosting "Fool-proof Frosting." It's easily made, ideal for spreading, and can be used with almost any cake. The recipe makes enough frosting for two 9-inch layers or an 8 by 8 by 2 inch cake, or about 2 dozen cup cakes.

Use granulated sugar in every recipe that calls for just "sugar." It makes no difference whether it's beet or cane sugar, but it should be free from lumps. If it's lumpy, sift it before using.

Maraschino frosting is awfully good with Ribbon cake. It's a seven minute frosting with 4 tablespoons of maraschino cherry juice substituted for 4 of the 5 tablespoons of water in the recipe. After the frosting is cooked and you take it off the fire, add a teaspoon of lemon juice and fold in 20 maraschino cherries, cut in small pieces.

Measure your shortening carefully, especially for cakes. Too little shortening makes coarse-textured cake with a tough crust; too much is one of the common reasons for heavy, greasy cake with a tendency to crumble or fall.

Have you served baked apples stuffed with sausages for a main dish? Or scalloped sweet potatoes and apples in place of potatoes? Or, as an accompaniment for roast pork, apple slices that have been flavored and colored by stewing them with red cinnamon candies?

Do try Jam Tea Biscuits soon! Make regular baking powder biscuits—then after they're cut out and on the baking sheet, make a deep depression in the top of each biscuit and fill with your favorite jam. Bake them 8 to 10 minutes in a hot oven (450 degrees F.).

To toast cocoanut, spread it in a thin layer in a pan, then place under the broiler or in a hot oven and toast until the cocoanut is golden brown. Stir it frequently and be careful that it doesn't burn.

GUIDE of the STARS

By LAURIE PRATT

SUNDAY—The planetary conditions for this whole week show the world in a violent and disruptive mood. Important ventures are not favored during this period. You must guard both your speech and your actions.

Monday—Today is full-moon day, which favors publicity. Social affairs and co-operative work are much to the fore.

Tuesday—Domestic and social obligations are at cross-purposes. The day is fair for ordinary work, but the evening is marked with unexpected, obstacles and antagonisms.

Wednesday—Late afternoon and evening are favorable for inspirational and creative work, music, affairs involving secrecy, and contacts with authorities or elders.

Thursday—Think twice before signing contracts or starting on an important trip today. Delays are indicated. Work requiring initiative and great activity is favored.

Friday—You feel the need of a change today—take a trip or investigate some new line of thought. Your mind is capable of thorough concentration on new ideas.

Saturday—One of those days when things don't go to suit you. Stick to routine and avoid worrying, as you are not apt to see matters in their true light today.

CHILDREN'S PROSPECTS

CHILDREN born this week have the following life prospects, according to Astrology:

Sunday—A sociable child with much charm and amiability. Fond of taking a chance, to make life more interesting. Work with flowers or luxuries is favored.

Monday—A child who will experience no difficulty in coming to public notice. Partnerships are important and favorable. A legal career is indicated.

Tuesday—A child born in the daytime will be fitted for public and co-operative work. A child born after dusk will elect a vocation of a difficult and somewhat dangerous nature, probably electrical work.

Wednesday—A quiet, secretive child with a deep emotional nature. A scientific or research career is indicated. Gain through elders, and through Government officials.

Thursday—A courageous and active nature. Ability to succeed in large projects of a public nature. Journeys across water favorably affect the course of the life.

Friday—A philosophic and outspoken mind. Many travels are shown, and gain through foreigners. University or religious work would make the greatest appeal.

Saturday—An independent nature requiring much freedom. A literary career is about the only satisfactory channel for this restless, inquiring temperament.

FASHION TIPS

by mischa

INTERNATIONAL AUTHORITY ON WOMEN'S ATTIRE

DURING the course of these hints on attire, Mischa has pointed out many of the various problems which confront the woman desiring to be properly dressed. The entire realm of women's attire is composed of small and oftentimes seemingly unimportant phases, but each of these, when considered in the proper light, plays a tremendous part in making or marring the appearance of the woman concerned.

The ensemble is, at all times, the most important factor of the woman's dress.

The very use of the word "ensemble" conveys at once the keynote. In its meaning—coherence, unity, oneness—is expressed the whole idea and purpose of dress. The cornerstone of the entire problem of correct attire lies in the fact that it is the general impression which, in a final analysis, counts the most.

VERSATILE MEDIUM
At the same time the ensemble is creating one centralized impression, it still remains a very versatile medium. Especially in the hands of a woman who is thoughtful in the matters of dress. She realizes that by a change in accessories and simple details she has at her command an outfit which can be at home for any occasion.

The value and importance of the utility ensemble cannot be too heavily stressed. Attire for the evening is, in one way, the expression of fantasy. The cares, small or large, of the day are thrust aside and the woman steps forth in dazzling beauty, keenly alive to the spirit of the occasion, which borders upon unreality or make-believe. It is a rare opportunity for women to express their personal individuality in its more extreme form. Since in formal attire brilliancy and extreme lines are an important factor.

EXPRESSES SELF
The more mature woman's expression is one of poise and dignity, but at the same time the matron finds in her dress the

means of expressing her environment and viewpoint.
To the young woman as well as the matron, clothes are by way of being an autobiography. Each can express her intimate self in a very real sense.

The older woman, through distinction in evening attire, speaks of a wealth of past experience fully lived and of a controlled present.

The younger woman employing the same medium, dress, will ex-



The woman who adores fluffiness and ruffles will delight in this cocktail gown, possessing ruffy softness around the neck and pleating at the edge of the sleeves. The removable bolero jacket, detailed in design, is the peak of fashion this coming season.

press a full present and a vivid, expectant future. Both types, youthful or mature, will recognize the importance of wearing their clothes with poise and state-lines.

Clothes, well and charmingly worn, do become autobiographical in character. They take the places of mirrors of contemporary life; in much the same manner that a woman's own ideas express through her dress, so do the ideas of the group express themselves through the accepted mode of the people as a whole.

Five Star Dish Of The Week

HOT CROSS BUNS

SCALD 1 cup milk. While hot, add 5 tablespoons each of sugar and shortening. Cool to lukewarm, and add 1 cake of compressed yeast. Sift together 2 cups of sifted all-purpose flour, ½ teaspoon salt, 1 teaspoon cinnamon. Add to the fat mixture along with 1 egg, ½ cup chopped raisins, grated rind of 1 lemon. Cover and let stand in a warm place for about an hour. Then add enough more flour (about ½ cup) to make a soft dough. Work smooth, place in a greased bowl large enough to allow rising. Grease the top of the dough.

Cover and let rise 1½ hours. Turn out on floured board, knead slightly, then cut the dough in 12 pieces, and shape into buns. Place on a well-greased cookie sheet, about an inch apart, greasing well the top of each one. With a sharp knife, cut a cross on the top of each. Cover with an oiled paper and allow to rise double in bulk, about ¾ hour. If desired, brush with a mixture of slightly beaten egg yolk to which a bit of water or milk has been added. Bake in a quick oven, 450 degrees, for about 20 minutes.

(Clip this and paste on a 3-by-5-inch card for your collection of recipes, or in your scrap book.)

Prepare These Recipes To Add Zest To Your Table

HAM MOUSSE
¾ tablespoon gelatin
2 tablespoons cold water
2 tablespoons butter
2 tablespoons flour
¼ teaspoon salt
Five grains of pepper
Dash of paprika
½ teaspoon onion juice
1 cup milk
1½ cups ground ham
½ cup celery, cut into small pieces
1 pimento, cut fine
½ cup cream, whipped

Soak gelatin in cold water for 5 minutes, then dissolve over hot water. Melt butter, add flour, salt, pepper, paprika and onion juice. Add milk gradually, bring to boil, stirring constantly. Remove from stove, add dissolved gelatin, stirring well. Fold in ham, celery and pimento. When mixture begins to thicken, fold in the whipped cream. Turn into mold and chill.

JELLIED CHICKEN SALAD
1 tablespoon gelatin
¼ cup cold chicken stock or water
½ cup boiling stock
1 tablespoon lemon juice
½ cup mayonnaise
1½ cups sliced cold, cooked chicken
½ cup sliced celery
½ cup sliced stuffed olives
½ cup shredded almonds
1 teaspoon minced parsley
Salt and pepper to taste

Soak gelatin in cold stock or water for 5 minutes. Add boiling stock and stir until dissolved.

When mixture begins to thicken, fold in mayonnaise. Combine chicken, celery, olives, almonds, parsley, salt and pepper and fold into gelatin mixture. Pour into wet mold and chill until firm. Serve on bed of lettuce garnished with mayonnaise.

RHUBARB BETTY
2 cups bread crumbs
4 tablespoons butter
4 cups cooked rhubarb, drained
6 tablespoons light brown sugar
1 lemon, grated rind and juice
¼ teaspoon nutmeg

Melt butter and pour over the crumbs, mixing lightly with a fork. Cover the bottom of a greased baking dish with the crumbs and spread with half of the rhubarb. Sprinkle with half of the other ingredients; then make another layer of crumbs and rhubarb. Top with crumbs. Bake in moderate oven (350 degrees) about 20 minutes. Serve with lemon sauce.

PIGS IN BLANKETS
6 large frankfurters
Prepared mustard
Dill pickles
6 strips bacon
Make a long slit lengthwise in each frankfurter. Spread 1 teaspoonful mustard on the inside of each one, then insert a long slice of pickle in the slit. Wrap a slice of bacon around each frankfurter, fastening with toothpicks. Broil for 15 minutes in a hot oven (400 Deg. F.).



No. 120

Mischa Fashions

A DELIGHTFUL model for a bridge tea is No. 120. Simple in line, with an almost tailored effect, it retains a character, dressy enough for a club get-together.

May be had in sizes 34-44 bust measure. Size 38 requires 1½ yards of 39-inch material and ½ yard of contrast, or 3¾ yards of 54-inch material. Wool or silk materials.

For afternoon and dinner wear is this chic creation, No. 121. The inset and flare-out bows at the trim, round neck and slim waist radiate the touch of Parisian design. Contrasting are tailored sleeves with rows of buttons.

Size 16 requires 2¼ yards 39-inch material or 1½ yards 54-inch contrast. Sizes 14, 18, 20 years. Adaptable materials, canton crepe, dull satin, novelty silk, ribbed silk, faille.



FASHION No. 121.