

All Easter Eggs Are Not Hardboiled — Try Some New Ways To Tease The Appetite

While the Youngsters Hunt for What the Bunny Brought, Grown-Ups Will Relish Novel Egg Dishes

By VIRGINIA ROSS
Home Economics Editor

EASTER EGGS. When I speak of them it's not of the highly decorated candy concoctions that fare forth each Easter morn. Nor of the gaily colored hen's eggs the Easter Bunny is supposed to leave in a secluded spot for searching out in the early hours. Most folks confine these to youth. Once people outgrow this time of artlessness and innocent simplicity (all too soon, it seems to me) they relegate Easter eggs to the scrap heap.

So the Easter Eggs I bring you are much more in tune with the gross materialism of the age. These are the kind that leave few memories, only a satisfaction, too short-lived for such beauty and thought as are in them.

Breakfast is the time they usually make their appearance, though they need not be confined to that by any manner of means!

Shirred eggs with anchovies, for instance. I can see them at supper, early or late, luncheon, and a simple meatless dinner; and most any time of year. Let your curiosity be beginning to prick, they go like this (only faster, when in person).

Butter individual casseroles, and slip two unbeaten eggs into each. Add two tablespoons of rich cream, sweet or sour and several bits of anchovy.

Place the casseroles in a slow oven, around 325 degrees, and bake until well set and browned. Serve with sautéed or baked tomato slices, dressed up with a bit of cheese atop. Ham may be substituted for the anchovies, with bits of mushrooms added. To turn it into a grand luncheon dish, put the eggs on a bed of chopped and seasoned spinach. And serve with squares of cornbread or corn muffins with a topping of chopped raw bacon put on before baking.

WITH CURRY

Then there's Scrambled Eggs with Curry, which one can eat from early morn till midnight, Easter or no. You chop a medium-sized onion and fry it slowly in a small amount of butter. When the onion is a golden brown, add 1 teaspoon of curry powder, but don't tell anybody. A lot of people think they don't like it. Set it aside.

Break 6 eggs into a bowl, add 6 tablespoons cream. Beat well. Add to the onion and curry a generous amount of butter, let your conscience and the amount of butter in the refrigerator guide you. When bubbly, add the eggs and cream. Cook over a low fire, stirring well and scraping up from the sides and bottom of the pan. When set nicely (be sure not to overcook) serve very hot on crisp rounds of buttered toast, with a mound of rice and a spoonful of fresh peas alongside.

A few shrimp as a garnish add tone. Preface with well-chilled tomato or pineapple juice.

Eggs Benedict will always be a favorite Easter breakfast of mine. Simple enough with the new egg poachers which cook the eggs by steam, each in a neat little cup, and in the quantity you used to hope for with the old drop-and-baste method. On

a toasted English muffin, put a thin slice of broiled ham, then a poached egg and pour Hollandaise (I use the mock Hollandaise) sauce over all. Serve with asparagus tips in rings of tomato (tomato slices hollowed out to form a ring), baked in a moderate oven. Coffee cake or tea ring goes well with this.

Poached Eggs Tupp is a variation of this theme, (there are countless ones) and nice for the Easter time. On a slice of grilled ham, put a thick slice of ripe tomato. Season with salt and pepper and cook for five minutes under the broiler. Put a poached egg atop and cover with Hollandaise or a cheese sauce. Garnish with strips of green pepper.

AND OMELETS

Omelets are such lovely things, and offer a lot of possibilities, not only for a main course most any time of day. But the sweet omelets, ah there's something to make history! These vary from those which are made by spreading a plain or fluffy omelet with preserves of some sort and then folding. A spoonful of the preserves may be used as a garnish. Or a tablespoon of the preserves may be beaten into the omelet mixture before cooking.

And try using fruit juice instead of milk or water—often pineapple or orange juice. The fruit is then used to garnish the platter or placed on the omelet before folding. Powdered sugar is always sprinkled over the top and usually sugar is added to the mixture.

One that you'll like as a main course, I think, is the omelet plain, which has hot spiced apple sauce spread between the omelet. It should of course have broiled ham or nice little pig sausages and a good hot coffee cake as partners on the breakfast plate.

By way of main course omelets, vary them with fillings such as creamed oysters, peas, pork sausage, flaked crab meat, tomatoes and sardines, buttered calves' brains, cooked rice mixed with green peppers and onions, minced stewed giblets, grated cheese, chicken livers and minced onion, chopped green peppers in tomato sauce, diced avocado, bacon strips, creamed chipped beef or chicken.

Or, add seasoned corn and cream to the omelet mix, and a bit of prepared mustard. Between layers spread diced cooked ham. Beat of all, right now at least, is this Easter Omelet: Cook ½ pound of macaroni until tender. Drain. Beat 6 egg yolks, add 1 cup rich milk, salt and pepper. Add macaroni, 1 cup boiled ham cut in squares, 1 teaspoon chopped parsley, another of chopped onion.

Then fold in 6 egg whites, beaten stiff. Pour into a buttered baking dish, bake in a fairly slow oven, 325 degrees, about 45 minutes. (Better set it in a pan of hot water if your temperature control is not just so.) Serve with corn sticks, boiled cauliflower sprigs and buttered peas.

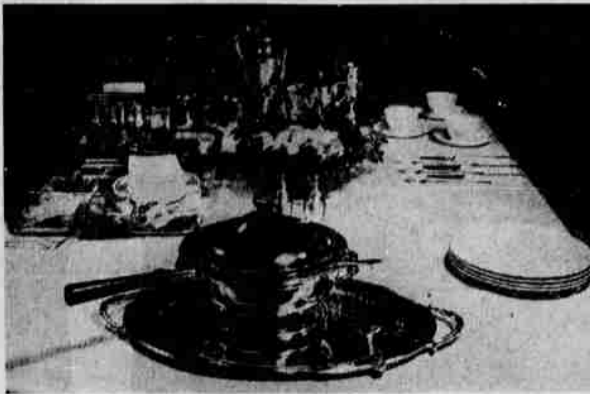
And then, of course, there's the great family of soufflés, sweet and otherwise. Good all the year through and especially so right this time of the year, the season of color, of gaiety, of warmth and joy returning to a winter-cold world, of lightsome aprils, Spring, and—Easter Eggs!

PUFF SHERRY OMELET

6 eggs
6 tablespoons sherry wine
½ teaspoon salt
2 tablespoons butter

Separate the eggs. Beat the yolks until thick and lemon colored. Add sherry wine and salt to the yolks and fold in the stiffly beaten egg whites. In the meantime, melt the butter in a good-sized frying pan, but do not let this brown. Pour in the egg mixture and let it cook slowly, lifting occasionally around the edges with a spatula or a broad-bladed knife. When set, and browned on the bottom, if possible place in the oven low under the broiler to make the top firm. Cut at right angles to the handle, fold over and slip onto a hot platter. It is to be used as a sweet omelet, dust with powdered sugar and brown lightly under the broiler. Garnish with orange slices, or with peach halves baked with a bit of butter and brown sugar in the hollows.

Food To Tempt A King



A tastefully decorated and neatly laid out table adds much to the enjoyment of an informal buffet supper. And here's just such a table, all ready to delight guests and rouse their appetites!

Menu of the Week

By Joan Andrews

RHUBARB is such a spring-like fruit, and is so good to look at, to eat and so good for us, that it becomes almost our duty to serve rhubarb and two cups of crushed pineapple together until rhubarb might add. Regular, two-crust rhubarb pie is always welcome, but for variety try making these rhubarb "pielets." Make small tart shells ahead of time, and fill them when you are ready to use them. Here is the menu:

Clam Juice Cocktail
Lamb Patties (Ground Lamb Patties in Bacon Strips)
New Potatoes with Watercress Fresh Asparagus
Rhubarb-Pineapple "Pielets"

To make the filling for "pielets": Cook two cups of finely cut rhubarb and two cups of crushed pineapple together until rhubarb is soft. Combine two cups of sugar and four tablespoons of flour and stir them into the hot mixture. Simmer five minutes, stirring constantly. Cool, fill pastry and top with whipped cream.

For new potatoes with a truly new flavor, try serving them with chopped watercress. Cook the potatoes in their skins, peel, and heat them quickly in butter. Sprinkle with salt and pepper and add the finely chopped watercress (or parsley, if watercress is not available) just before serving.

Here Are Some Recipes That Will Whet The Appetite

ORANGE BREAD

3 cups flour
4 teaspoons baking powder
½ cup sugar
½ teaspoon salt
¼ cup chopped pecans
1 egg
1 cup milk
¾ cup chopped candied orange peel

Sift dry ingredients, add nuts and orange peel. Add milk, then well-beaten egg. Pour into two greased bread pans. Let stand 10 minutes, then bake in moderate oven (350 degrees) for 45 minutes. When partially cooled, glaze tops of loaves with sugar-water frosting.

RHUBARB LATTICE PIE

Cook rhubarb partially in top of double boiler or in covered dish in oven. Put 3½ cups rhubarb in covered dish, cook for 10 minutes in hot oven. This length of time will only half cook it, and some juice will be extracted. Add enough water to make 1 cup of juice, then add 2 teaspoons cornstarch mixed with ¼ cup sugar;

add 1 tablespoon butter. Cook until clear. Place the pieces of rhubarb in pastry-lined pie pan, add the syrup and cover with strips of dough to form a lattice crust. Bake in 450 degree oven for 10 minutes. Lower heat to 350 degrees and bake about 30 minutes longer.

BISCUIT OYSTER

1 pint oysters
1 cup milk
½ cup oyster liquor
½ cup cream
¼ tablespoonful flour
1 teaspoonful salt
¼ teaspoonful pepper
½ cup sliced mushrooms
¼ cup minced pimiento
¼ tablespoonful butter

Make a smooth cream sauce of the butter, flour, milk and cream; add seasonings, mushrooms and pimiento, and blend all together. Heat the oysters in their own liquor until their edges curl; drain, and add liquor to cream sauce and stir until smooth. Lastly, add the oysters and serve at once on rich hot baking powder biscuits.

GUIDE of the STARS

By LAURIE PRATT

SUNDAY: Good for social gatherings and group activities. Guard against haste or recklessness in the evening.

Monday: Pleasure or love affairs favorable, but expensive. Adverse for approaching occupational superiors.

Tuesday: Use the greatest caution in every way. Dangerous and disruptive conditions prevail.

Wednesday: Excellent for artistic and creative work. Contact elders and finish up old tasks.

Thursday: Energy and initiative will carry you far today. Water trips are favored. Fortunate for dealings with women.

Friday: Correspondence and all types of mental work are stimulated. Avoid financial decisions. A change of scene would benefit you.

Saturday: Slow and unreliable. Stick to routine work and avoid new ventures.

Children Born This Week

Children born this week have the following life prospects, according to astrology:

Sunday: A winning charm will cloak this child's strong will to plow. Executive and legal talents.

Monday: An enthusiastic, pioneering and ambitious nature. Organizing or publicity work is favored.

Tuesday: Grit, determination and stability are shown here. This child will meet many obstacles and surmount them with great courage.

Wednesday: A resourceful, talented child capable of deep convictions and remarkable powers of concentration. A medical career is indicated.

Thursday: An aggressive and venturesome child. The emotional nature is deep and rich. Scientific research work is favored.

Friday: Today's child will be frank, impulsive and magnanimous. Sports and outdoor life will appeal, also travel.

Saturday: A philosophic and introspective nature. A career as writer or editor would bring out many worthwhile ideas.

SOFT CUSTARD

To one quart milk use four whole eggs or six to eight egg yolks and ½ cup sugar. Scald the milk in the top of a double boiler with the sugar.

Beat the eggs slightly and pour hot milk over them. Return to double boiler and cook until custard coats the spoon (6 to 8 minutes), stirring constantly. Remove from fire, then chill until very cold. If cooked a bit too long, so that it shows signs of curdling, place pan over cold water in the lower part of the double boiler, then beat custard with a rotary egg beater. Serve over apple snow.

FASHION TIPS

by mischa

INTERNATIONAL AUTHORITY ON WOMEN'S ATTIRE

Mischa, whose instructive and helpful articles on the problems of women's attire are a weekly feature of this magazine, deals today with individual types which frequently find difficulties in correcting certain faults through correct apparel.

THE short, stout woman, who often despairs because of her perplexing dress problem, has many a trick at her disposal to offset what she feels is an incorrigible fault.

To overcome the conspicuousness of her figure, the short, stout woman must plan to dress in such a way as to center attention on her face, thus diverting the eye. Properly fitted gowns, which lay stress on long, vertical lines, are a great help in lengthening the figure.

In addition, all trimming should be flat and smooth, eliminating fluffy ruffles or puffs. A long and narrow neck opening brings the eye upward, also.

LARGE BUST

For milady with the large bust, a simple method to render herself less conspicuous is in the avoidance of close-fitting lines at the hips. Narrow skirts, too, should be avoided, as the contrast emphasizes the upper portion of the body.

Again, a high belt, drawn in tightly, increases the effect of largeness. By the simple device of increasing the width below the bust, a far better appearance for the entire figure is obtained.

Frills, ribbons and bows are reserved for the small, dainty woman. They should never be affected by the large woman or the stout, florid woman.

Heavy, bulky materials serve to attract attention to large shoulders. In the case of a large neck, small collars and open necklines should be the choice.

LARGE ARMS

By observing the shadow or silhouette, a woman can immediately see the effect created by sleeves.

When large arms are a problem, the square set or arm eye should always be used. In this

way, slenderizing angles may be obtained, while a fullness of sleeve is allowed for. At the same time, shirring, which always gives a bulging effect, is eliminated. Color, because it excites certain positive thoughts and feelings in human beings, through association of ideas, holds a primary key to the secret of being well dressed.

A cultured color taste will utilize tonal blending of delicate hues rather than harsh, discordant tones.

The blond type is always at her best in black.

A distinct contrast with the



For the younger "Miss" just beginning parties we suggest this frock. Simple in line and detail, it expresses youthful charm, but it also gives the effect of dressiness without being too mature. The jacket follows the standard set in the dress. It is simple, but outstanding, in its character.

hair, and a consequent increase in its golden color, is obtained through wearing of blues, greens and violets.

Care must be taken, however, to avoid too intense shades, which may not harmonize with delicate skin tones and hair coloring.

Red, orange and yellow will harmonize with the eyes and lend warmth to the skin. A cool blue-green is a becoming shade.

Cooks' Kitchen Tours

Conducted by Virginia Ross

JELLY roll pans are not expensive and you really need one to bake sponge rolls successfully. They're a sheet pan—15 by 10 inches—with a narrow rim. A deeper rimmed pan deflects the heat from the cake and so it doesn't brown nicely. You can use this pan as a cookie sheet, also.

Stir your jelly smooth with a fork before you spread it on a jelly roll. It will spread more quickly and smoothly.

It pays to have wire cake racks. They let air circulate around the cake as it cools and prevent steaming—and steaming is what gives the soggy bottom you often get when cake cools on a plate.

If your layer cakes are thicker on one side than on the other, you may not be spreading the batter evenly in the pans, or the oven racks may not be level.

Cover tapioca cream with canned apricots, top with a meringue, and bake until the meringue is brown. I do this in my casserole or in custard cups.

If you frost your cake on a large square of waxed paper, you can hold the edges of the paper and lift the cake easily onto a plate. Then trim off the paper with a small sharp knife.

Have you tried Waffle Shortcakes? Brush each waffle section with melted butter and spread with Plum Jam. Then place another section over the jam and sprinkle with powdered sugar.

Cream will whip more quickly if you have your bowl and beater cold as well as the cream. Use a deep bowl, and you won't get spattered; or if you have to use a shallow one, cover it with a piece of paper with a hole in the center to let the beater through.

Delicious filled cookies were just made to put in the lunch box that has to be filled every day. And they're fine to send to the children away at school, for they are so easy to pack and they keep well.

Cut your rolled cookies carefully so you can get as many as possible from the first rolling, for cookies cut from dough that has been rolled more than once are

never so tender. And don't add scraps of dough to fresh dough. Save them, and roll them out together at the last.

If you plan to use bananas for a garnish, dip each slice in lemon juice, and they won't turn dark before serving time.

To get our perfect sections of orange or grapefruit, peel the fruit as you would an apple, cutting off all the thick white skin. Then cut along both sides of each section, right into the center of the fruit—to separate the sections from the dividing membrane.

Sometimes when I make bread pudding, I like to spread the bread first with a tart jelly or jam. It adds a bit of color and a flavor that's quite unusual.

Save the juice from your fresh or canned fruits. You can use it for fruit drinks or for part of the liquid in your gelatin desserts.

When pineapple is used with gelatin be sure it is cooked or canned. Raw pineapple contains a substance which acts on gelatin in such a way that the gelatin will not get firm.

For a simple garnish on plain gelatin desserts, I like to use a bit of whipped cream topped sprinkled with chopped nuts, cubes of bright jelly, candied fruit, date strips, or shreds of orange rind. A sprinkle of coconut—toasted or plain—is pretty, too.

Toasted coconut has a delicious flavor and makes a wonderful garnish for puddings or ice cream, toppings for frosting or meringues, or as an ingredient in cakes and cookies.

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