

Feeding the Family

By ZOLA VINCENT
Food Editor

Hot Cross Buns Traditional Easter Fare

Hot breakfast breads and coffee cakes have long been enjoyed at breakfast time. Perhaps the most famous of all seasonal breads is the Hot Cross bun with a history that traces back to the ancient Egyptians and Greeks celebrating the spring solstice. This fine custom of fancy "bun" baking was early adopted in the celebration of Holy Week and has had special significance through the centuries.

Today, bakeshops offer hot cross buns during the entire Lenten season with special emphasis on Holy Week, keeping interesting traditions alive and giving meals special interest. Enjoy them right now because recipes will soon be put away for another 46 weeks.

Piping hot! That's the way to serve hot cross buns at their tasty best. To serve the bakeshop variety very hot, without melting the icing, arrange them in a cold, uncovered skillet. Place over moderate heat on the surface of the range for two minutes or so. Avoid steam forming on the icing.

Easter Breakfast

For that special late and satisfying breakfast enjoyed by most families on Easter morn, we suggest first-of-the-season strawberries with fresh or canned pineapple sticks, a platter of fluffy scrambled eggs (with mushrooms if you like) ringed with little pig sausage and offered with plenty of hot cross buns and piping hot coffee for the grown-ups, a pitcher of milk for the children. Truly, a meal to remember.

Hot Cross Buns, Spicy and Fragrant

These spicy buns, flecked with tender currants and topped with white crosses may be baked ahead of time. If family boasts a freezer, wrap buns in moisture-vapor proof, air-tight aluminum foil. When breakfast hour comes, just warm the buns in the oven. Recipe makes 3 1/2 dozen rolls.

- 2 packages yeast, compressed or dry
- 1/4 cup water (lukewarm for compressed yeast, warm for dry)
- 1 cup milk
- 1/2 cup sugar
- 2 teaspoons salt
- 1/4 cup shortening
- 2 eggs
- 5 cups sifted enriched flour (about)
- 1 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1 cup currants
- White icing

Soften yeast in water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Add softened yeast and eggs. Beat well. Add spices and enough more flour to make a soft dough. Stir in currants. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl.

Cover and let rise in warm place until doubled (about 1 1/2 hours). When light, punch down. Let rest 10 minutes. Divide dough into pieces the size of a walnut. Shape each piece into ball. Place one-half inch apart in greased pans or 1 1/2 inches apart on greased baking sheets. Let rise until doubled (about 45 minutes). Bake in moderate oven, 350 degrees, 20 to 25 minutes. Make cross of white icing on each roll.

White Icing! To one unbeaten egg white, add 1-3 cups confectioners sugar gradually, beating it in. Add one-fourth teaspoon vanilla extract. Drop from tip of spoon to form crosses on rolls.

How to Cook Sausages
Pan-fried sausage links are best cooked by placing links in frying pan. Add about one-fourth cup water; cover and simmer five minutes. Don't boil and don't prick the links with a fork because this lets the juices escape. Drain off water and pan-fry slowly. Turn with tongs to brown.

Baked Sausage Links. Good way for cooking pound at a time. Spread links in shallow pan. Don't pile up. Bake in hot oven, 400 degrees, 20-30 minutes. Turn with tongs to brown evenly.

Easter Ham Gets New-Way
Bake with Aluminum Foil

There's much conversation wherever good cooks get together at this season concerning the relative merits of baking ham in aluminum foil versus traditional method . . . so we thought we'd get in on the conversation. Many maintain that aluminum foil method gives extra flavor; like it because ham can be fixed up the day before and because baking time is shorter.

Here's the way we're fixing our Easter ham, having made a trial run recently and found it wonderfully good. Use any dry wine or tarragon vinegar in the seasoning and glazing.

Day Before Fix. If you like, do the spice anointing and wrapping the day before and leave the ham in its beauty-pack overnight or longer in a cool spot, 60 degrees or lower. When it goes into the oven, ham will not need watching or tending until taken out for decorating.

Whole or Half Ham. Choose ham of the "cook before eating" type. This recipe calls for half a ham. Double seasoning and glazing amounts for whole ham.

Seasoning Mix. For half a ham combine one-half cup brown sugar, one-fourth teaspoon ground cloves, one-half teaspoon cinnamon, one teaspoon dry mustard and sufficient sherry, claret or other dry wine or tarragon vinegar to make a paste.

To Wrap the Ham. Place ham in center of large piece of heavy duty aluminum foil. Spread with seasoning mix, spreading well over ham rubbing it in well with back of a spoon. Pad sharp bone ends with small folded pieces of foil. Bring foil up over top piece. We no longer recommend sealing edges tightly since foil holds in moisture very well without tight sealing. Underneath foil should extend up about three inches so juices will not run into the pan.

To Bake. Foil baking takes less time. Place wrapped ham in shallow pan and bake in moderately hot oven, 400 degrees, allowing 16 minutes per pound for whole ham, 18 minutes for half ham.

To Glaze. Remove from oven and fold back aluminum foil. Lift out ham; pour melted fat from foil. Spread foil out to form liner for pan. Remove rind and replace ham in foil-lined pan. Score fat with sharp knife in decorative pattern; press whole cloves into fat. Spread thin paste by mixing sufficient brown sugar and dry wine or tarragon vinegar to cover ham. Return to oven for about 15 minutes to brown and glaze. Baste frequently.

Pacific Oysters Fried Broiled or Scalloped
Pacific oysters are plentiful and moderately priced. Besides being one of nature's most perfect foods, they are easily digested, non-fattening yet contain an abundance of minerals and vitamins.

Fried. Roll oysters in crumbs seasoned with salt and pepper. Let stand for half hour and then roll again in cornmeal. Fry in deep fat until brown. Plenty of lemon wedges.
Broiled. Drain oysters. Place in buttered baking dish. Pour over them a mixture of melted butter, worcestershire, paprika, salt and pepper. Place under broiler until oysters are plump. Serve at once with lemon slices and parsley on hot buttered toast.

Scalloped. Place oysters in layers in baking dish, alternating with dry bread or cracker crumbs and season to taste. When dish is filled add sufficient milk to moisten. Cover with crumbs and tablespoon of butter in bits. Bake half an hour in hot oven.

Peppermint Parfait
Appropriately colored spring season frozen dessert relics on finely crushed peppermint stick candy. Bring one-fourth cup sugar and one-fourth cup water slowly to a boil. Boil rapidly until syrup spins a thread. Add dash of salt to one egg white and beat until stiff but not dry. Pour hot syrup slowly into egg white, beating constantly. Chill. Whip two-third cup evaporated milk that has been chilled very cold (preferably in a refrigerator tray). Whip milk very stiff. Fold in egg white mixture and one-



EASTER BREAKFAST—Many families make Easter breakfast a very special occasion with fragrant spicy Hot Cross buns fresh from the oven. Bakery-made or home-made, they're unsurpassed for accompanying seasonal fruits, fluffy scrambled eggs and plentiful little pig sausages like those shown in the accompanying photograph.

fourth cup finely crushed peppermint stick candy. Pour at once into freezing tray and freeze. Makes one quart or six to eight servings.

Spiced Fruit Relish

This different and delectable relish is very good served hot with any meat or poultry. Drain fruit juice from large can fruit cocktail into a saucepan. Add one teaspoon powdered dry mustard, one-eighth teaspoon each ground cloves and cinnamon and one tablespoon lemon juice. Boil juice slowly until reduced to half the amount; add fruit and heat slowly. Serve hot.

Sale of Stock OKd For New Company; Plan to Buy Plant

Sale of stock in the newly-formed Western Products Corporation has been approved by the state corporation commissioner and the federal securities and exchange commission, the company announced today.

The firm, organized as an employee-owned, cooperative type company, plans to engage in the woods products industry, and is raising capital through the sale of stock toward the purchase of one or more veneer or other woods products plants. Stock is being sold only to those qualified and willing to be employed by the firm, and the company during the past week, has been accepting work qualification statements from those interested in buying stock.

Carry Employment Rights
Two hundred 15-share units of stock at \$100 per share are being offered, with each carrying employment rights. Details on the sale, including copies of the stock offering circular, are available at the company's temporary office at 1016 North Riverside ave.

Officers of the firm, which will have initial authorized capitalization of \$300,000, include Jack E. Rowbotham, president and director; Paul E. Bodenhamer, vice-president and director, and Everett Stokes, treasurer and director, all of whom are now employed by Medford Veneer and Plywood Corp., and Bernard A. Fetzer, secretary, who is handling initial promotion of the concern.

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Uranium Fever in Western States Puts Government Makers of Maps in Tizzy

Washington — (U.P.) — The uranium rush has government map makers in a tizzy.

Any new map indicating areas where there may be radioactive mineral deposits becomes a best seller overnight, and the map makers are hard put to keep up with the demand.

On Feb. 11 for example, the U.S. Geological Survey announced publication of a map of the uranium, vanadium and copper deposits on the Colorado Plateau, the region which at present is the major source of uranium in the United States. Officials ordered 10,000 of the maps printed, figuring that would be plenty.

But in less than three weeks they had sold 7000 at 50 cents each, and had to order another 15,000 printed.

Highest Fever in West

The uranium hunting fever La Grande — (U.P.) — Enrollment at Eastern Oregon College of Education for the spring term is 477, an 18.3 per cent increase over last year's enrollment.

runs highest in western states where most of the mineral has been found.

But on Jan. 24, the survey announced four maps showing indications of "radioactive materials" in South Carolina, Georgia and Florida. Within two weeks the survey sold 2400 of these maps at 50 cents each.

Robert L. Moravets, an official of the map distributing service, said the survey runs out of maps once in a while for short periods of time, although generally it is able to keep up with demand. "But it crowds things," he said. "We have to push less urgent things aside for a time."

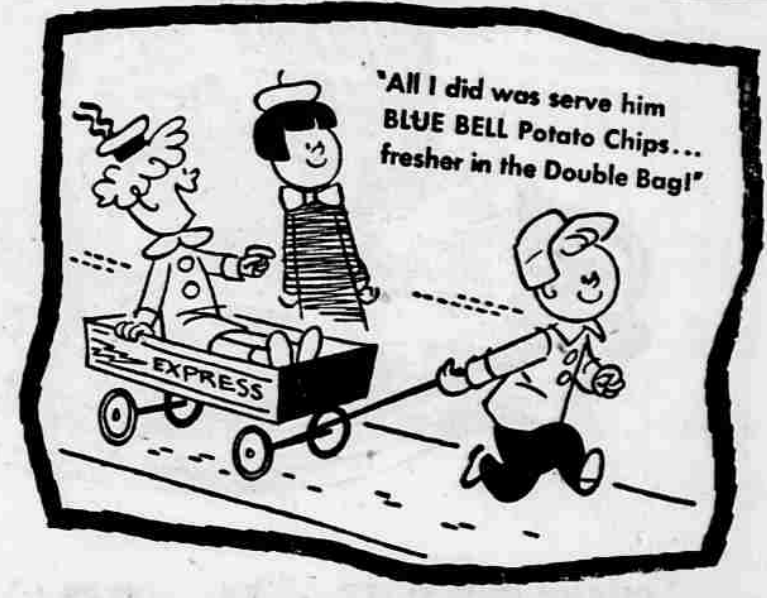
"There's a bigger demand for uranium maps than any gold rush ever experienced," he said.

Map Users Get Lost

There is no breakdown to show how many maps have been bought strictly for uranium prospecting. It is estimated that in the fiscal year ending June 30 nearly 3,000,000 maps of all kinds will be distributed by the geological survey. This compares to 2,400,000 for the previous year and 1,700,000 for the year

One uranium prospector brought his map in to the geological survey to find out how to read it. Then he asked "what does uranium look like when you find it, and after I find it who do I sell it to?"

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