

Feeding the Family

By ZOLA VINCENT
Food Editor

Best Dressed Easter Tables Likely to Wear Crown Pork Roast, Ham, Leg of Lamb Or Turkey

Easter Sunday dinner is a very special occasion as family and friends gather round the festive board, usually done up in Easter finery. Both diners and dining table, that is! Like Thanksgiving and Christmas, Easter dinner is a seasonal celebration calling for special menu planning and appropriate dressing-up of the table.

Decorative motif is a foregone conclusion involving gay and resplendent eggs (hard-cooked), baskets, perhaps some bunnies, ducks or other symbol rescued from the shrubbery or other hiding place . . . and some spring flowers.

Our best snowy white linens are brought out to do justice to the occasion. Let the older girls take pride in the table decorating and setting.

Choosing the Meat

Markets offer wide choice in meats; all attractively priced. Plenty of pork and many will choose a Crown Roast like our picture. There are turkeys for roasting, fryers and broilers for small families. Baked ham is traditional in many families and others find leg of lamb with mint sauce irresistible.

Pork Crown Roast

Here is a party roast made from the rib end of the loin. It is bent and tied to form a circle or crown with the ends of the rib bones exposed. Be sure the backbone is completely removed to aid carving. Do not fill the center with ground meat because it increases the cooking time.

The exposed rib bones should be covered with bacon or salt pork, waxed paper or aluminum foil, while roasting. Paper frills may be used at serving time though this seems to be gilding the lily.

Plan on two ribs to a serving. Crown probably will weigh around seven pounds, require 3 1/2 hours of roasting at 325 degrees, uncovered of course. Meat man will "fix" crown for you.

Pork Gravy

A goodly part of the joy of a pork roast is the full-flavored brown pork gravy. This can be made in the roasting pan after the roast is removed. Pour off the clear melted fat into a bowl. Then blend together two tablespoons of this fat, 1 1/2 tablespoons flour and one cup of milk or water for each cup of gravy desired. Three cups of good gravy can be made with a four-pound roast.

Be sure to add to the gravy the flavorful brown drippings in the roasting pan. Boil. Stir. Season to taste. Rejoice.

Chived Rice Filler

Fine for filling the crown roast of pork or for serving with any other meat, is chived rice which can be fixed in a matter of minutes as the roast is coming from the oven. Just follow package directions on pre-cooked type of rice; toss in a handful of finely chopped chives (green onion tops or parsley) and add two tablespoons of butter.

Jellied Peas

For handsome platter garnish, we used canned peas halved, gashed lightly with currant jelly meringue and baked them until lightly browned. Have an extra plate handy so the carver can remove the garnish before starting to carve.

Currant Jelly Meringue is made by jelling an egg white with a dash of salt until foamy throughout, then adding one-half

cup currant jelly that has been broken up with a fork, and beating until mixture stands in peaks. Mighty pretty, too!

Clove-Studded Ham Is Choice of Many

Easy to cook and serve, the traditional Easter ham usually is dressed up for the occasion with a clove-studded design in a sugary brown glaze. All first and second quality cured pork items are wrapped and branded. Most hams on the market have complete identification and cooking copy on the wrapper. Whichever type you choose, read the label carefully to know what you are buying and follow directions for cooking.

Sweet Glazes

These are perhaps the most popular of the ham glazes. Spread the glaze evenly over the fat-scored surface of hot baked ham. Return to a hot, 400 degree, oven to bake until surface forms a brown glaze. Spoon up or add more of the glaze to cover any spots which do not seem to brown evenly. Your choice of these:

One cup brown sugar and two tablespoons flour . . . one cup brown sugar and one tablespoon dry mustard . . . one cup honey . . . one-half cup orange, peach or apricot marmalade . . . one-half cup brown sugar sifted over ham; then honey drizzled over . . . one cup cranberry or currant jelly . . . three-fourths cup crushed pineapple and one cup brown sugar.

How to Make Cascarones

Time to again remind you how to make cascarones (pronounced kaskarones): those empty eggshells that are so easy to do; so much fun, especially when filled with confetti and thrown casually at some unsuspecting person. Use them first for Easter decoration. Children love making and decorating these. They're so fragile that it is best to decorate them with beads or paste-ons, rather than risking a dye bath.

Flat end of uncooked egg is gently chipped to make a hole about an eighth of an inch across. The more pointed end is punctured with an ice pick. Blowing through the smaller hole forces the egg out of the larger hole. After drying a short time, the smaller hole is sealed with bit of colored paper or with scotch tape. Confetti is poured into larger hole which is then sealed. Have fun!

Sing Praises for Leg of Lamb

Pineapple slices and mint sauce or mint jelly have been dressing-up legs of lamb for a very long time and if anyone improves on this fabulous flavor combination, we'll be the first to let you know. Lamb is reasonable in cost; certain to win plaudits from family.

A leg of lamb weighing eight pounds as purchased will require 4 1/2 hours in a slow, 325 degree, oven to be done to perfection. A smaller five to six pound leg will need about three hours. When you remove this fine roast from oven to platter, you can either spread mint jelly over the entire surface or you can offer mint sauce from a sauce-boat or sliced from a jelly dish.

To dress up pineapple slices handsomely, roll the slices in red sugar or decorates; top with twisted slice of orange and put a red cherry in the center. Again we remind you that the carver is likely to hate you unless you provide a side plate to which he can remove your fancy garnishes before he starts to work. Naturally, a garnish goes on individual plates along with other foods served.



PLEASANT MEMORY—Easter Sunday dinner will long remain a particularly pleasant memory with a menu like this. It features a crown pork roast filled with chived rice, pear halves with currant jelly meringue and a yellow daffodil cake with cocoanut icing.

Rejoice With Turkey

Chances are that as many folks in our part of the country have turkey at Easter-time as have turkey "during the holidays." Popular the year around, turkey is not only good but also bargain eating wherever large families get together.

We seem concerned about the carver today so remind you that it is easier to carve if the roasted bird rests 20 to 30 minutes before carving. Gives you time to make gravy and attend to other last-minute details. Plenty of cranberry sauce!

Ham Leftovers. Scalloped beans and the large dry lima beans are hearty and good for later-in-the-week eating. Cook the limas until tender; then combine with diced cooked ham and a well-seasoned cheese sauce. Bake in moderate oven until browned on top.

Surprise Soup. Here's a festive idea for party serving of soup on the rocks—the delicious drink made by pouring chilled, canned beef bouillon over ice cubes. Use lemon flavored cubes! Mix lemon juice and water in equal amounts and freeze in ice tray.

Neubergers Provide SOC Scholarship

Ashland — Among gifts and grants totaling \$224,407.44 accepted by the State Board of Higher Education during March was a gift of \$500 from Senator and Mrs. Richard L. Neuberger to provide scholarships at Southern Oregon college.

The fund which will be administered along with other scholarship monies through the scholarship committee, has been set up by the Neubergers with the stipulations that there are to be no qualifications whatsoever concerning the race, sex, religion, creed, color or political affiliation of the students who will be the successful applicants.

Sun Enables Motorist To Beat Speeding Charge

Madison, Wis.—(U.P.)—William M. Harrison of Sun Prairie, Wis., called upon the sun to help him beating a speeding charge. Harrison was arrested at 6:55 p.m. and was accused of exceeding the night time 55 miles-per-hour speed limit.

He pointed out to the court that the sun set at 6:06 p.m. that day and the judge agreed that night doesn't start until an hour after sunset.

Divorce Will Split Veloz-Yolanda Team

Los Angeles — (U.P.) — Veloz and Yolanda, internationally known husband and wife dance team, no longer are in step.

Yolanda filed suit for separate maintenance yesterday and charged Frank Nicholas Veloz with "extreme cruelty" which has caused her grievous mental pain, worry and distress." The couple was married March 15, 1928, in Philadelphia.

Yolanda sought custody of the couple's four children, ranging in age from 7 to 15 years, and \$2500 monthly support.

Korea Land Reclaimed

Seoul, Korea — (U.P.) — About 200,000 acres of Korean land has been reclaimed and irrigated under the American aid program to produce rice to feed more than one million people for a year, a United Nations spokesman said Tuesday.

During the next four years, he said, 425,000 more acres of dry land will be irrigated in the republic of Korea.

Salem—(U.P.)—A new cherry tree has been planted on the state capitol grounds here after Gov. Elmo Smith dug the hole.



CARRYING THE MAIL — Susan Darby, 21, won title "Miss Pony Express" in contest at the El Rancho in Las Vegas, Nev., to commemorate 96th anniversary of founding of the Pony Express, April 3, 1860. Susan is letter perfect at 36-24-36.

Portland — (U.P.) — Pope and Talbot plans a \$1,750,000 expansion of its forest products

Idaho Cowboy Feared Drowned in Snake River

Baker, Ore.—(U.P.)—Ed Clay, 38-year-old New Meadows, Ida. cowboy, was feared drowned in the Snake river near the mouth of Wildhorse river Tuesday.

Adams county, Ida., Sheriff Frank Yantes said Clay was thrown from his horse and then disappeared.

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<h3>Mayonnaise</h3> <p>Best Food or Borden</p> <p>59^c QT.</p> <p>PLUS NORTHERN STAMPS</p>	<h3>Fruit Cocktail</h3> <p>Libby's—303 Can</p> <p>5 Cans \$1⁰⁰</p> <p>PLUS NORTHERN STAMPS</p>	<h3>CRISCO</h3> <p>3 Lbs.</p> <p>3 LBS. 93^c</p> <p>IN KITCHEN CANISTER</p> <p>PLUS NORTHERN STAMPS</p>
<h3>SAUSAGE</h3> <p>Pure Pork</p> <p>4 LBS. \$1⁰⁰</p> <p>PLUS NORTHERN STAMPS</p>	<h1>HAMS</h1> <p>READY TO EAT</p> <p>10 to 12 Pound Size</p> <p>53^c LB.</p> <p>PLUS NORTHERN STAMPS</p>	<h3>BACON</h3> <p>Hardwood Smoked and Roto-Sliced</p> <p>4 LBS. \$1⁰⁰</p> <p>PLUS NORTHERN STAMPS</p>
<h3>FRANKS</h3> <p>Scott's Old Fashioned</p> <p>3 LBS. \$1⁰⁰</p> <p>PLUS NORTHERN STAMPS</p>		<h3>CHICKENS</h3> <p>Pan Ready</p> <p>39^c LB.</p> <p>PLUS NORTHERN STAMPS</p>
<h3>Asparagus</h3> <p>Fresh Green</p> <p>2 LBS. 35^c</p> <p>PLUS NORTHERN STAMPS</p>	<h3>Fresh Ranch Eggs</h3> <p>From Surles Poultry Farm Delivered Fresh Daily</p> <p>LUMAN'S WILL BE CLOSED EASTER SUNDAY, APRIL 1</p> <p>Go to the Church of Your Choice, But Go to Church</p> <p>PLUS NORTHERN STAMPS</p>	<h3>YAMS</h3> <p>15^c LB.</p> <p>PLUS NORTHERN STAMPS</p>

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