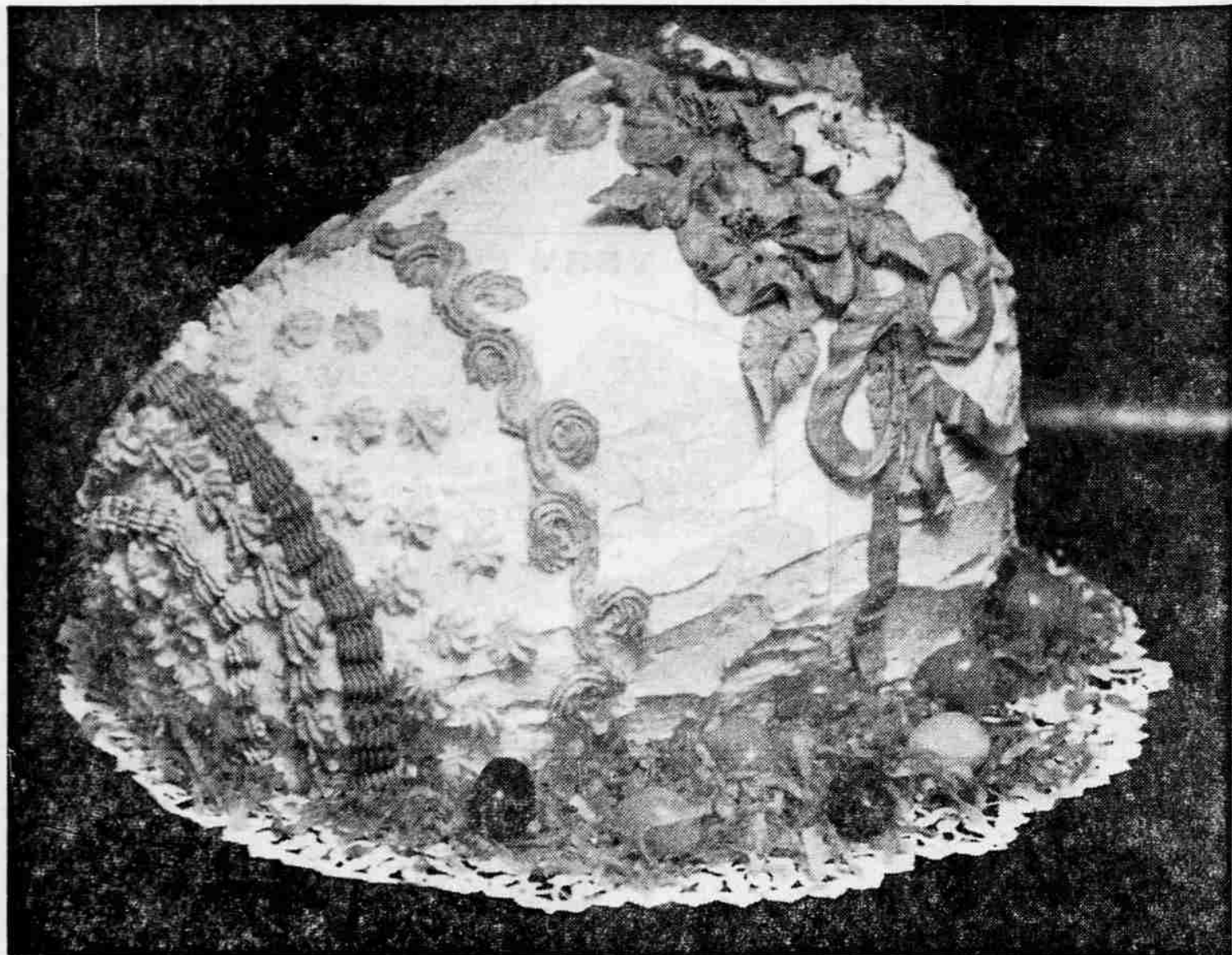
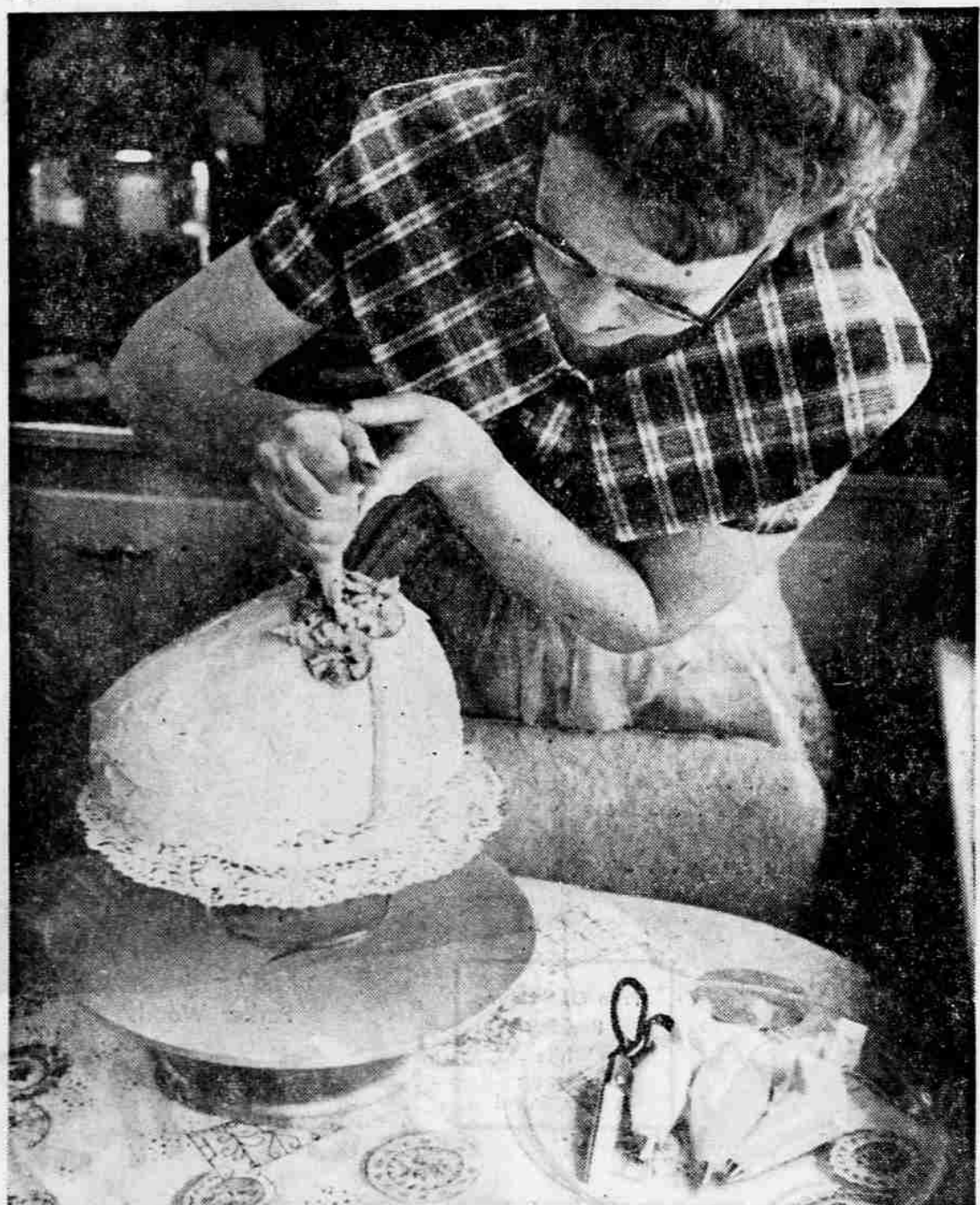




Legends says that the traditional Easter eggs are laid by the Easter bunny, but the rabbit had nothing to do with this elaborate creation. Special food is a part of every holiday observance, and the Easter egg cake pictured here was made by Mrs. Ray O. Alder, 740 Dakota avenue, to be served at a family gathering in Salem. Mrs. Alder decorated the cake in yellow, lavender and green frosting ribbons and flowers. The pretty frosting pansies are shaded in lavender and yellow. The finished cake was put on a bed of coconut tinted green and tiny candy eggs added.



For her Easter cake Mrs. Alder used a plain batter, baked it in two small bowls and a large measuring cup and then adjusted it to egg shape. Cakes to be decorated she puts in the deep freeze until they are very cold before starting the decorating. The white frosting, made with butter, cream and powdered sugar, she spreads with a wide spatula.



First step of the decorating was to arrange the pansies, made earlier, and then Mrs. Alder added the green leaves with a few deft squeezes from a parchment pastry bag. Mrs. Alder cuts the tip of the roll when she wants to shape leaves; other bags she used were fitted with metal tips. Mrs. Alder, who learned cake decorating in adult education classes given by the Medford school system, became so proficient she later was hired as an instructor.

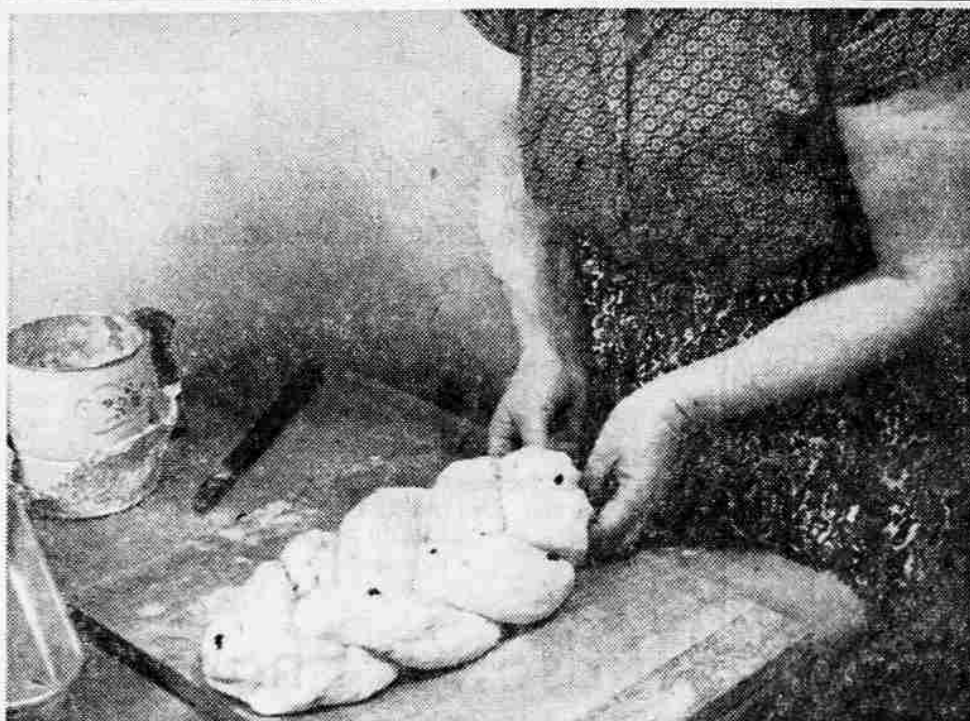
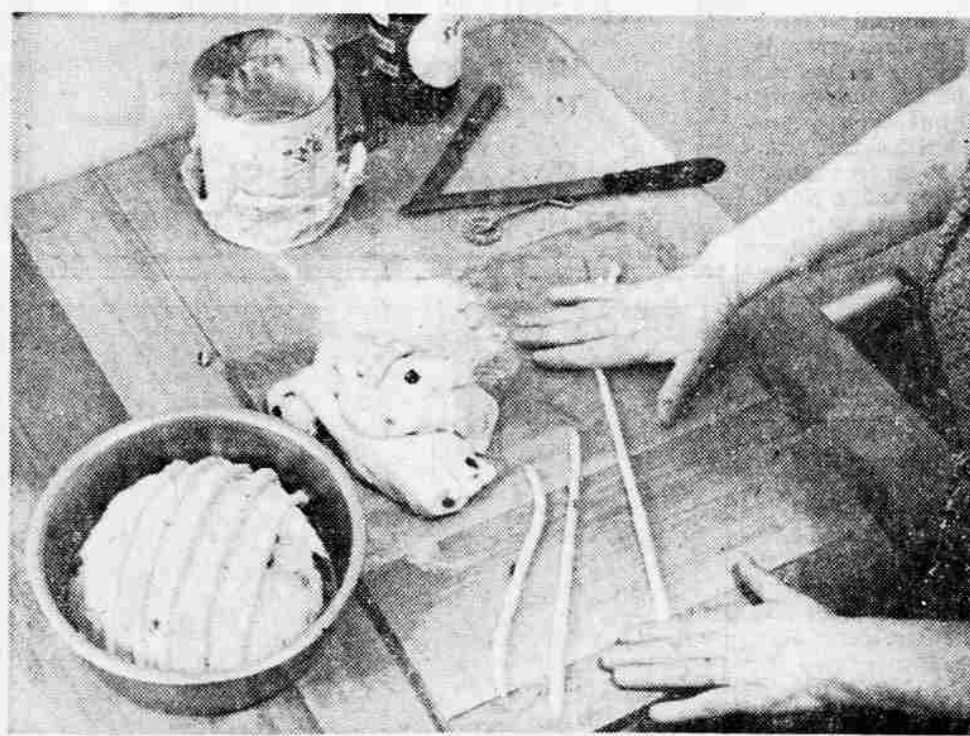
# MEDFORD MAIL TRIBUNE

MEDFORD, OREGON, SUNDAY, MARCH 22, 1959

## Easter Baking



Mrs. Dan Dubeck, 89 North Main street, Ashland, whose parents came from the Ukraine around the turn of the century, each Easter makes a special bread that has been a tradition in the old country for generations. The bread, with variations, is also made for other holidays observed in Ukrainia and southern European countries. The Easter bread, called Paska, is braided from lengths of dough and trimmed with a symbolic cross and flower-like decorations, all formed from the dough and laid gently on top of the loaf. Baking fuses the trimming to the loaf. Smaller rounded loaves are known as baba and babka, the latter being a still smaller loaf than the one pictured.



Ukrainian Easter bread is made of yeast-rising dough, similar to regular bread dough except that it is made slightly sweeter and richer with the addition of a small amount of sugar or honey, and whole beaten egg. Mrs. Dubeck adds raisins, and a little saffron to the dough to give it a rich, yellow color. She also brushes a saffron and egg mixture on the top of the leaves before putting them in the oven to form a glaze. Cooking oil is used to prevent the dough sticking to hands and the breadboard when the thin strips are rolled out for the trimming. In the old country, flax seed oil was commonly used. The basic dough can also be made into cinnamon rolls, coffee cakes, poppy seed bread or other goodies.