

Feeding the Family

By ZOLA VINCENT
Food Editor

Crab and Avocado Soup Froid

A Real Cool Flavor Delight

When one combines two such elegant-tasting ingredients as crab and avocado something wonderful is bound to happen, and it does, whether it is in a salad or in this, we think, exceedingly different chilled soup to serve eight.

- 2 tablespoons butter or margarine
- 3 tablespoons flour
- 1 cup milk
- 3 cups chicken bouillon
- Salt and pepper
- 1 tablespoon grated onion
- 1 cup flaked crab meat
- 2 avocados
- $\frac{1}{2}$ cup cream

Melt butter; blend in flour. Stir in milk and cook, stirring often, until thickened. Add bouillon, seasonings, and crab meat. Reserve a few cubes of avocado for garnish; mash remaining avocado and add to crab mixture. Stir in cream. Chill. Serve with lime wedges and avocado cubes.

How To Make Cascarones

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

Gently chip the flat end of uncooked egg to make a hole about an eighth of an inch across. Puncture the more pointed end with an ice pick. Blow through the smaller hole; this will force the egg out of the larger hole. Let eggshell dry a short time, then seal smaller hole with colored paper or Scotch tape (unless it is very tiny). Pour confetti into large hole; seal hole and you're ready to decorate.

Egg Fact or Fallacy?

Fallacy. Grade AA eggs are always large eggs. Grade A are smaller size.

Fact. Grade of eggs refers only to inside quality of the eggs. Each of the grades may be large, medium or small. Size refers only to the weight of each dozen eggs and has nothing to do with grade or quality.

Greet Hawaiian Statehood With Aloha Chiffon Pie

We can't think of a better way to welcome Hawaii into statehood than by celebrating with this Aloha Chiffon Pie that features two of Hawaii's most famous food exports, pineapple and coconut. Besides it tastes soooooo good. Makes one nine-inch pie.

- 2 tablespoons softened butter
- $1\frac{1}{2}$ cups shredded coconut
- 1 tablespoon plain gelatine (1 envelope)
- 3 eggs, separated
- $\frac{3}{4}$ cup sugar
- 1 cup crushed pineapple, undrained
- 1 teaspoon grated lemon peel
- 3 tablespoons strained lemon juice
- $\frac{1}{4}$ teaspoon salt

For crust: Spread butter evenly on bottom and sides of a nine-inch pie pan. Add coconut and spread it evenly over the butter; press down firmly to form pie shell. Bake in preheated moderate oven, 350 degrees, for 12 to 15 minutes, or until golden brown. Cool.

Soften gelatin in water. In top of double boiler combine beaten egg yolks thoroughly with one-quarter cup of the sugar. Add undrained crushed pineapple, lemon peel and juice. Cook over hot water, stirring frequently, until thickened, 10 to 15 minutes. Add softened gelatine; stir until dissolved. Remove from heat. Add salt to egg whites; beat until stiff. Gradually beat in the remaining one-half cup sugar. Fold slightly cooled pineapple mixture gradually into meringue. Heap mixture into cooled crust. Chill until firm, two to three hours. Garnish with whipped cream, if desired.

Hawaiian Ham Slices

Two favorite seasonings of the Islands, ginger and soy sauce, combine with tropical pineapple to bring a bit of Hawaii to your dinner table.

Drain one number one can sliced pineapple. Mix one-half cup pineapple juice with one-quarter cup soy sauce, three-quarter teaspoon ground ginger and one clove garlic, cut in half. Allow to stand for a few hours. Place four slices of ready-to-eat ham cut about one-quarter-inch thick in shallow dish, cover with sauce and store in refrigerator for at least two hours. Broil four inches from heat for about four minutes; turn and place one pineapple ring, dipped in sauce on each piece. Broil an additional four minutes, until nicely browned.

Easter Shoppers Find Seasonal Abundance of Good Things To Eat

It is easy these days to be-

ach and other leafy vegetables.

Easter breakfast deserves special consideration, so consider freshly stewed rhubarb, tender soft-cooked eggs, the very last of the hot cross buns or other delectable hot bread or coffee cake fresh from the oven accompanied by plenty of good dairy-fresh butter. Crisp bacon, fried ham or little sausages make a nice addition. Plenty of coffee. For those who drop in after church, a pitcher of orange juice and glasses on the buffet; hot cross buns or coffee cake fresh from the oven and a pot full of fresh coffee make adequate refreshments.

Meat department. Shoppers will find excellent buys in turkeys of all sizes and shapes for roasting, broiling, barbecuing, frying and fricasseeing. If the traditional Easter ham

is your meat choice you'll find many "special" price tags. Lamb is in good supply and many cuts of beef are attractively marked.

Eggs are plentiful, reasonably priced. Buy from refrigerated cases. Store at home in the refrigerator in the carton in which you buy them. Hard-cooked Easter eggs should be refrigerated as soon as possible "after the hunt is over."

Other Plentiful. Broilers and fryers will make fine Saturday eating if you're not having turkey on Sunday. Those good canned Blue Lake variety green beans are an excellent buy. Dress them up by combining with mushrooms, chopped green onions, sliced almonds or thinly sliced celery. Many enjoy canned green beans in a cream sauce and in salads. Dry beans, peanut butter, canned peas, rice,

Butler Sees No Demo Favorite

Washington - (UPI) - Democratic National Chairman Paul M. Butler said Thursday he thinks no Democrat will have the 1960 presidential nomination "sewed up" by the end of this year and probably not at the start of the 1960 convention.

He made this prediction at a news conference at which he denied that he was indicating any preference when he recently described Sen. John F. Kennedy (D-Mass.) as the current front-running candidate.

canned purple plums, tuna, cottage cheese and the macaroni trio are all very good values.

CRIME ON INCREASE

Jakarta, Indonesia - (UPI) - The crime rate in this Indonesian capital increased 30 per cent in 1958 over the previous year, the police department reported today. The increase was attributed to population growth, unemployment and an insufficient number of policemen.

GIRLS COULDN'T TALK

East Los Angeles - (UPI) - Four young ladies - all sisters - had operations Thursday at Belvedere hospital but didn't have a word to say about it. Gloria, 18; Angelina, 11; Anita, 8, and Carmen Martinez, 5, couldn't talk - they all had their tonsils out.

The first professional book for teachers, published in 1829, was called "Lectures on Schoolkeeping."

Grants Pass Editor Named by Publisher

Grants Pass - Paschal Wilson, who has been in the newspaper business 35 years, has been named editor of the Grants Pass Daily Courier. He assumed his duties this week, publishers of the Courier announced.

He was with the Danville (Ill.) Commercial News, and a staff member of the Gannett Group newspaper for 12 years. His most recent assignment was executive editor of the Cordele (Ga.) Dispatch.

Wilson is a native of Kentucky, and his wife was born in West Virginia.

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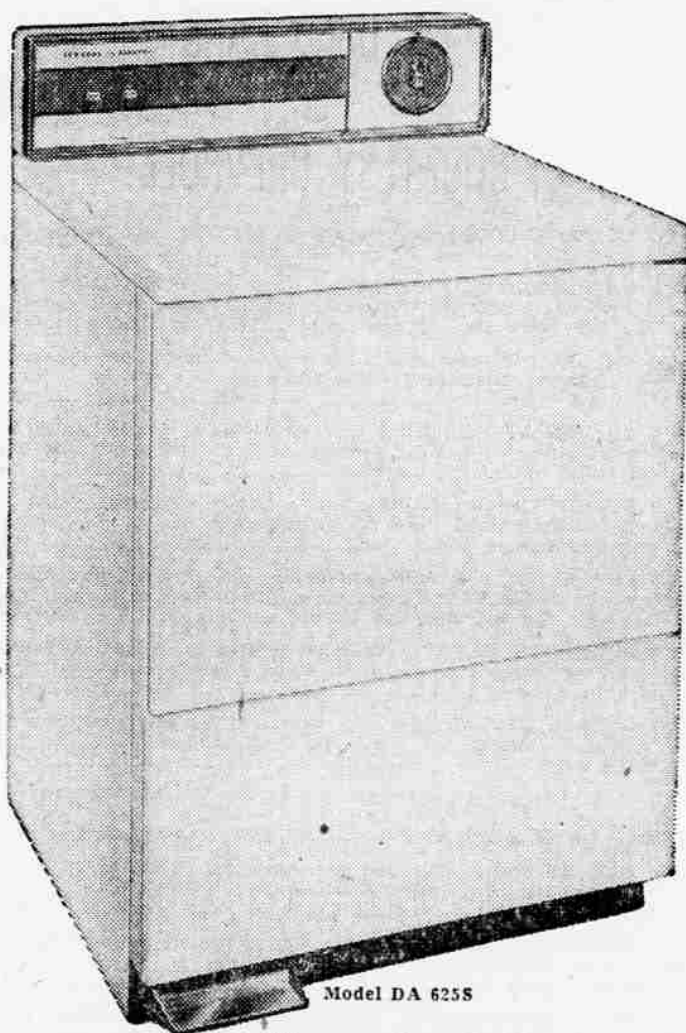
Model DA 4205

VALUE DRYER (above)

A great favorite of the practical, budget-minded homemaker. This G-E dryer gives the convenience and service you want, but at a down-to-earth price! It's the least expensive G-E dryer with a back splash . . . See it tomorrow!

HIGH SPEED DRYER (right)

Now it's so easy to have clothes soft and fluffy! This luxury-styled G-E dries family cottons in less than 35 minutes! Clothes feel softer, smell better - last longer! Don't pass up this opportunity to get this dryer at a reduced price!



Model DA 6258

Was \$219.95
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\$279⁹⁵

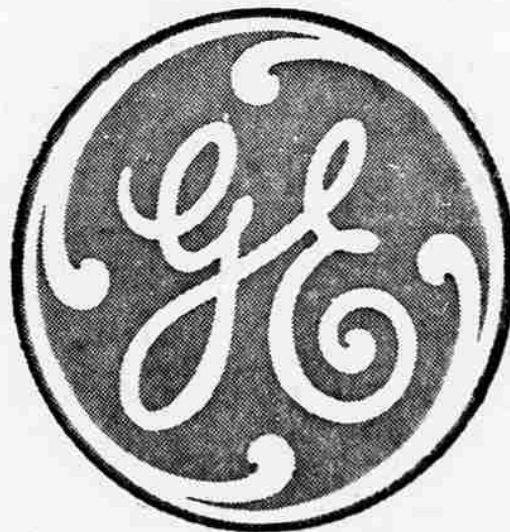
Model DA 9205

DELUXE CLOTHES CONDITIONER (above)

There's no more drying guesswork with this deluxe dryer . . . automatic control gives perfect results for ALL fabrics - at the single touch of the dial! Ask a salesman to show you all its features, and remember: you get them all only with General Electric!

Home Appliance will be glad to show you (without obligation) the many benefits of a new electric dryer. Come in tomorrow. You'll find a model exactly suited to your needs. A convenient payment plan is easily arranged, so don't wait to enjoy the dryer of your choice.

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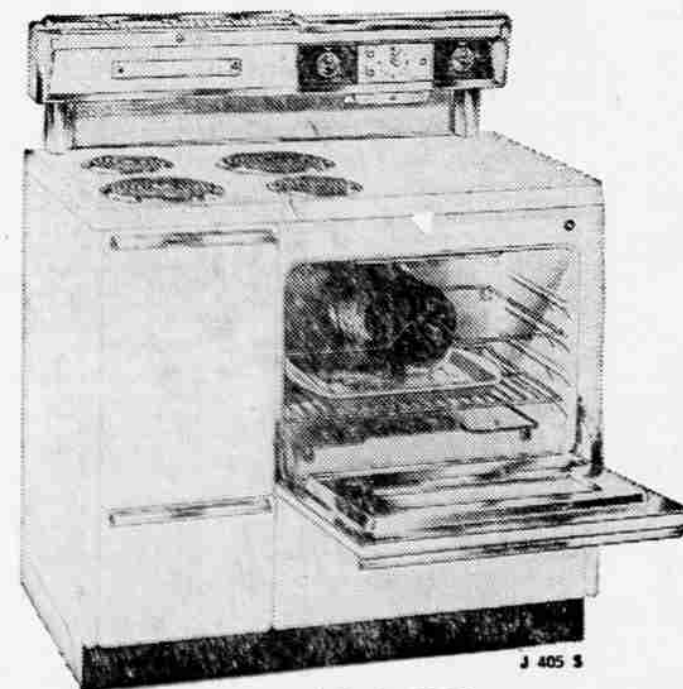
40-INCH AUTOMATIC RANGE (right)

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