



PLEASANT GREETING—Hot breads with hot coffee in abundance for the grownups and hot chocolate for the youngsters is a pleasant way to greet family and friends after church on Easter morning. Beguiling ways with breakfast breads and beverages are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Easter Sunday Brunch Memorable Occasion

Easter Sunday morning breakfast or late brunch is a special occasion, deserves special treatment. Whether it is a family affair right after the Easter egg hunt or a family and friends affair right after church, few occasions are more potentially pleasant. Few invitations are more welcome than those which extend an opportunity to visit after church. It is good to be all dressed up with several places to go.

The Beverages

Hospitality is offered informally from dining room buffet or table, or from living room coffee table. The hostess or an older woman member of the family "pours." The cups, cream and sugar are often passed informally by the men or younger men of the family.

There is fragrant, freshly made, steaming hot coffee for the grownups, hot chocolate or cocoa for the young people. Accessories for hot chocolate are still the traditional whipped cream or marshmallows.

Both coffee and chocolate are equally welcome whether served from an elegant heirloom silver service, from fine china, chrome, glass or one of the new ceramics.

Instant coffee is considered ideal by many. It requires little time for preparation, and more importantly perhaps, insures an excellent rich, robust beverage of unvarying goodness. It might be a good idea to have a jar of the decaffeinated coffee handy also, just in case. Simply follow directions on coffee jar.

Instant sweet milk cocoa requires only addition of hot water or milk. Quick chocolate flavored mix is added to hot (or cold) milk. Easy package directions for making any desired amount with no waste.

The Hot Breads

Breakfast rolls, breads, sweet breads and coffee cakes are many. Bake shops offer handsome and delectable variety. Easter specialties include hot cross buns and palm leaves. There's also brioche, crescents, cinnamon buns and twists, fan tarts, honey pecan rolls and a score more. Choose an assortment. Plenty of butter!

Then there are packaged and frozen biscuit and hot roll mixes with package directions for quick and easy making of innumerable bakery delights.

Famed Sally Lun

If you want to do-it-yourself (well, almost), offer family and guests this new fangled Sally Lun, an utterly delicious hot bread, famed as the perfect coffee companion. We do this with a biscuit mix. If you're lucky enough to have any left over, it is excellent sliced thin and toasted.

1/3 cup shortening
1/2 cup sugar
2 eggs, well beaten
2 cups biscuit mix
1 cup milk
1/4 cup firmly packed brown sugar
1/4 teaspoon cinnamon
1/3 cup chopped walnuts
Cream shortening and sugar. Add eggs. Add biscuit mix alternately with milk. Pour into greased eight or nine inch square pan. Combine brown sugar, cinnamon and walnuts and scatter over surface. Bake in moderate oven, 350 degrees, 30 to 40 minutes. Cut into squares and serve hot.

Easter Coffee Ring Is Breakfast Treat

If it's a breakfast you're planning for Easter morning, start off with a lovely fruit cup, broiled grapefruit halves or warm rhubarb sauce, followed by crisp regular or Canadian bacon and your best scrambled eggs. With this, a glazed coffee ring made in less than half an hour because it's done with ready-to-bake packaged buttermilk biscuits for eight generous servings.

2 packages ready-to-bake biscuits (16 biscuits)
1/2 cup butter
1 teaspoon cinnamon
Whole or half pecan meats
1/2 cup light corn syrup (about)

Remove biscuits from packages. Melt butter and blend in brown sugar and cinnamon. Spread one side of each biscuit with this mixture. Scatter whole or half pecan meats in bottom of an eight-inch ring mold, with spread surface of one biscuit next to plain side of the following biscuit. Bake in hot oven, 425

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C Thursday, April 14, 1960

degrees, 15 to 18 minutes. Turn out upside down on serving plate.

Super Demi-Tasse

After dinner "company coffee" should be strong. To make six servings, put six teaspoons of instant coffee (more or less) and three coffee cups of boiling water into your coffee server; stir. Put lid on server, allow coffee to steep to bring out full instant coffee richness. For super demi-tasse: To each cup, add one teaspoon orange juice, one twist orange rind, and if desired, serve with brandy.

Rancho Salad

We repeat this tremendously popular salad dressing for newcomers to our area. Serve on wedges of crisp iceberg lettuce. For each four servings, finely cut tops and all of two green onions into one cup sour cream. Add two tablespoons mayonnaise, three tablespoons lemon juice, one-half cup Bleu cheese and season to taste. Allow to "ripen" a bit.

Cranberries Compliment Ham, Lamb, Beef, Poultry

From Coquille to Aberdeen along our west coast, cranberries are grown and canned increasingly as their tangy flavor and dramatic color add distinction to ham, lamb and beef as well as to all types of poultry. Cranberries, jelled or sauced whole, will appear on many well dressed Easter tables this year. Cranberry juice, well chilled, will begin many a festive meal or be served in wine glasses with the meat course.

Why not make up an extra batch of one of these sauces and give to a good neighbor or take to a hostess?

Cran Sauce with Ham

When you're serving ham this Easter season, consider this cranberry - applesauce which is superlative with ham served either hot or cold.

Beat one can jelled cranberry sauce with rotary beater until saucy. Stir in one-half cup canned applesauce, one-fourth cup raisins, one-fourth teaspoon cinnamon. Heat and serve with hot baked ham or serve cold with sliced cold baked ham.

Cran Sauce with Beef

If it's beef you're having, here is a cranberry - horseradish sauce that is perfect. Room temperature for hot meats, frozen as suggested below with cold beef.

Beat one can jelled cranberry sauce with rotary beater until saucy. Stir in one-half cup day-old white bread crumbs, two tablespoons extra strong grated horseradish, one - fourth teaspoon salt. Chill. Shortly before serving, whip one - half cup heavy cream until stiff. Fold into cranberry mixture.

For serving with cold beef, fold the whipped cream into cranberry mixture immediately. Freeze in refrigerator tray until firm. Cut in squares as frozen relish.

April Temperatures Will be Higher

Suitland, Md. (Science Service) - April temperatures will average above seasonal normals over the Northeast and far Southwest, the U.S. Weather bureau here reports. Most of the area lying between the Appalachian Mountains and the Continental Divide, however, can expect below normal temperatures. Elsewhere in the country, near normal temperatures are expected.

The bureau's 30-day forecast also calls for above normal precipitation over the eastern half of the nation except for the Gulf Coast area, which can expect normal amounts. Sub-normal rainfall is seen in store for the southwestern quarter. In areas not mentioned, near normal rainfall is expected.

Easter God's Reply To Man's Search for Meaning of Life

By The REV. W. B. SLACK
First Methodist Church
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Written for UPI

Religion is man's serious search for the meaning of life hereafter, with the hope that it may become his meaning of life here. Easter is God's reply to men's serious search for the meaning of life here.

The cross says the meaning of all is love, self-denying love, forgiving love, resurrecting love, love that evil cannot beat and death cannot defeat.

Love does something to the human life that nothing else is able to do. Love kills hate, cools lust, overpowers cowardice and appeals successfully to the latent capacity for character. It is when a man strives in sweat and blood for realization of this love-truth that he develops his deepest insights into the meaning of love and his strongest faith in the reality of the God of abundant life.

Attempting at some known or unknown cost to himself to build a kingdom of God - a

rule of love - man discovers God and a moral order with whom and with which he feels he is in harmony, so that, even in the midst of the strain and stress of some costly undertaking he begins to experience a growing conviction that what he is engaged in is not a fruitless quest but an already-coming triumph.

God himself began and with His divine love will assure that it comes to pass. People who choose to "play it safe" may understand the faith and people who lack such willingness may question the wisdom, but the man who is actually laboring sacrificially for a Christian

world becomes ever more sure that his labor is not in vain but will return a joy and a satisfaction to his soul because in such love he has experienced the meaning of life for himself.

God grant us to fashion like we feel, to practice like we purpose and to labor like we love.

CAFE MANAGERS

Rogue River - Newcomers here are Mr. and Mrs. E. R. Babcock and daughter Bonnie, who moved here from Ashland. The Babcocks are the new managers of the Riverdale cafe which they plan to keep open 24 hours a day.

Door Colored Pink As Firemen's Faces

Hoxie, Kan.—The door of the firehouse here was a brilliant shade of shocking pink and the faces of the firefighters matched it.

The pink paint was applied as a first coat. But the weather changed, preventing the painters from putting on a second one.

OUR "GOOF"
Is Your Gravy!
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LONG WAIT

Washington - The first bill to grant statehood to Alaska was introduced in congress in 1916 by James Wickersham, a delegate from Alaska.

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FRESH GROUND 10 lbs.
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BEEF \$3.75 lb.

BOCK-
WURST 69c lb.

Turkeys 69c lb.

PURE PORK
SAUSAGE 49c lb.

BONELESS PORK
LOIN ROAST 79c lb.

—SPRING LAMB SALE!—

LEG 'O LAMB 89c
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