



GREET'S FIRST LADY—Italian tenor Franco Corelli is about to kiss the gloved hand of Mrs. John F. Kennedy as he is introduced to her during a ceremony at the State Department in Washington marking the 10th anniversary of the Unification of Italy. Corelli gave a recital of Italian operatic music at the ceremony, which was attended by President Kennedy. (UPI Telephoto)

Feeding the Family

By ZOLA VINCENT
Food Editor

Try New Seasonings With Plentiful Eggs
March is "Egg Month". Eggs are featured every place as seasonal abundance continues. We suggest ways of giving them new flavor excitement for any meal of the day.

With omelets, scrambled or stirred eggs, try any one of these seasonings: basil, chervil, chili powder, chives, curry powder, garlic powder, marjoram, onion salt, paprika, parsley flakes, rosemary, savory or thyme.

Souffles, plain or with seafood, meat or chicken will react favorably to cayenne pepper, chili powder, curry powder, garlic powder, garlic salt, onion powder, paprika or thyme.

With deviled eggs, try cayenne pepper, celery seed, chives, ground cumin seed, curry powder, dry mustard, paprika, savory.

Egg salads will take on new interest with cayenne pepper, chili powder, chives, curry powder, garlic salt, dry mustard or farragon.

Barbecued Fruit

Serve barbecued pineapple or peaches as a relish with meat loaves. Bring to a boil, one-quarter cup tomato catsup, one-half cup water, one bouillon cube, one tablespoon Worcestershire sauce, one-half teaspoon dry or prepared mustard, one-half teaspoon onion juice, one tablespoon minced parsley and a small clove of garlic. Then remove garlic and pour mixture over fruit and bake while meat loaf bakes until most of sauce is absorbed by fruit. Turn fruit once or twice.

Store Brown Sugar

Store brown sugar in a warm place or in the bread box to keep it soft. If necessary to soften any lumps, place sugar in the oven for a few minutes until it is just heated through and it will be easy to crush the lumps.

Indonesia, a member of the United Nations, covers an area of 735,865 square miles, has a population of 85,500,000. Rice is the staple food as in other countries in their section of the world; accompanies their salads. Americans may be surprised to learn thatgado-gado which means mixed salad is a favorite dish as given to the compilers of the cookbook "Favorite Recipes from the United Nations".

Here cooked and raw vegetables combine in layers; are

garnished then served with a peanut butter sauce and rice. Six servings.

1/2 pound cabbage
1/2 pound string beans
1 pound bean sprouts
1 cucumber
1 bunch radishes
Peanut butter sauce*

Cut cabbage and beans in slice eating size. Parboil with bean sprouts reserving cooking water (for sauce making). Slice cucumber and radishes. Arrange cooled vegetables in layers. Garnish with slices of two hard-cooked eggs and small package of potato chips. Serve with sauce and rice.

***Peanut Butter Sauce.** Prepare the peanut butter sauce or dressing in a bowl by crushing and mixing the following ingredients: one teaspoon salt, two teaspoons brown sugar, one teaspoon lemon juice, one teaspoon soy sauce, one onion, sliced and fried, one or two cloves garlic, chopped fine or sliced and fried, few hot peppers, one-half pound finely ground peanut butter, one-half cup warm water from boiled vegetables.

Hamburger Doughnuts

Well, you'll agree that these are different. Instead of patties or meatballs, pat out the well-seasoned ground meat and cut with a doughnut cutter. Broil or pan fry as usual. Serve on toast and fill the center hole with pickle relish or catsup.

Hats Off to Farmers: March Plentiful in Markets

Food is the biggest industry in the United States today. Sales of food by wholesalers, retail stores and restaurants now add up to some \$70 billion yearly. And it all begins with the farmer tilling the soil, raising the livestock, garnering riches of the waterways.

Talking with Paul S. Willis, president, Grocery Manufacturers of America, Inc., recently, he reminded us that the lifeline of America extends from agriculture through a long line of essential processes before food ultimately reaches our tables.

The American farmer is often criticized for conditions beyond his control. With increasing skill, ingenuity and resourcefulness, the farmer produces his crop of vegetables, fruits, poultry, meat, fish or whatever. Then the marketing processes take over: the costs of labor, transportation, manufacturing or processing, packaging, more transportation, wholesaling, retailing. Merchandising and advertising costs enter the picture. These are marketing costs, essential to be sure, but not farmer-controlled.

Back of each of these phases is research into methods for getting the best possible product to consumers in the form they want it and at the lowest possible price.

When it comes to farmers and farming, our west leads all the rest. Our vast agricultural economy lists 231 products produced most ideally by cooperating soil, sun and water aided and abetted by the investment, skill, diligence and industry of the man with his feet on the ground, the farmer.

March Best Buys

From truck farms comes an abundance of fresh artichokes, broccoli, green and red cabbage, cauliflower, carrots, celery, lettuce and other greens, onions, peppers, potatoes, squash, tomatoes. New green asparagus and rhubarb are seasonal delights.

From orchards come such apple delights as Red Delicious, Golden Delicious, Rome Beauties and winesaps. There are tumbler size Fuerte avocados, bananas, grapefruit, grapes, oranges, lemons, firm and luscious Winter pears.

From grazing areas, poultry pens and waterways come seasonally abundant beef, lamb, pork, chickens and turkeys. Each market has its own specialties. Fine fish variety, too.

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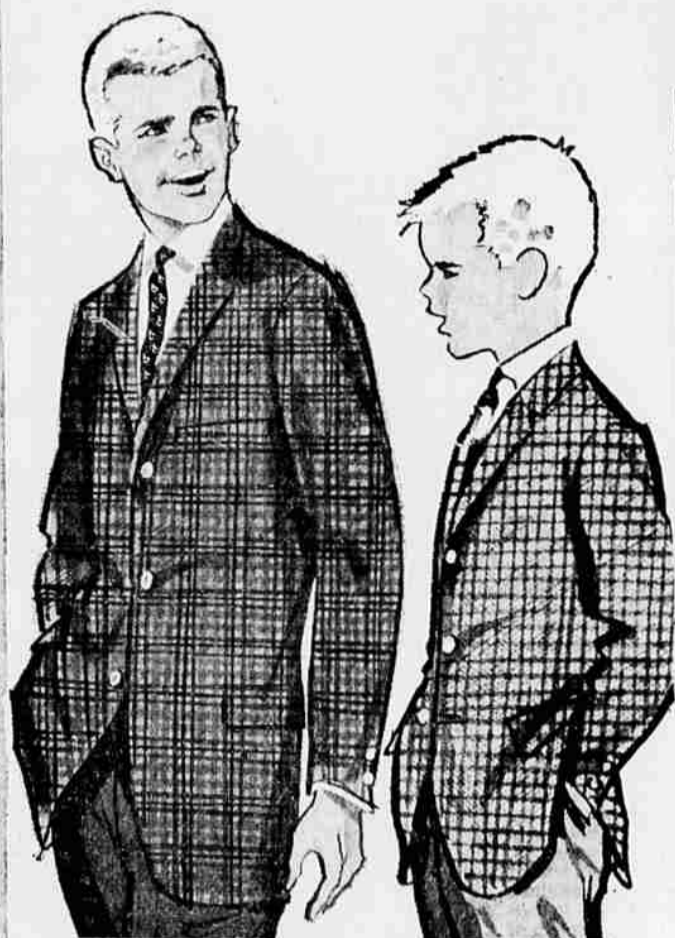
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the flower-fresh look for Easter

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