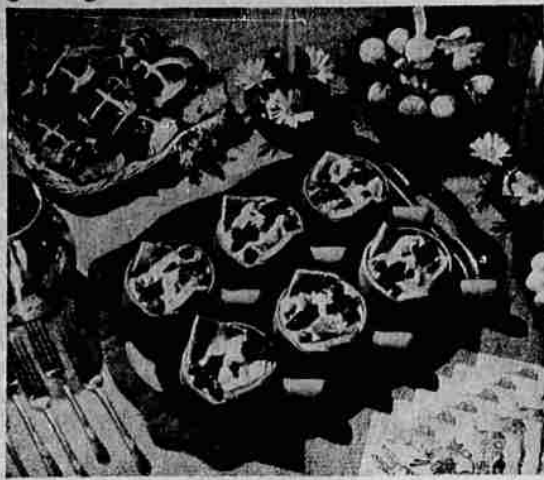




EASTER BREAKFAST—The best dressed Easter breakfast tables will be wearing Hot Cross buns and some of the children's Easter eggs, of course. Also suggested are these casserole eggs, mushrooms and link sausages for festive serving early or late in the morning.

Feeding the Family

By ZOLA VINCENT
Food Editor

Entertaining for Easter Brunch Made Easy

Call it breakfast or brunch dependent on the earliness or lateness of the hour that seems most convenient for a gathering of the clan. Traditions of good eating, long associated with Easter festivals are the inspiration for a bountiful meal.

We have pictured Hot Cross Buns with plenty of molded butter balls and a creamy mixture of hard-cooked eggs, mushrooms and plump sausages nestling in golden brown toast points in individual ramekins.

We complete the picture with an arrangement of Easter eggs and other motifs garnered from the earlier "hunt." We complete the meal with a pitcher of fruit juice, plenty of steaming hot coffee for the grownups, milk for the children.

Preparation Ahead

Preparation shortcuts leave the hostess free to attend church, join the Easter parade, to enjoy visiting or other activities. The eggs may be hard-boiled the day before, the white sauce prepared while the sausages are browning. Maybe you can use up some of those experimental eggs the children decorated.

Hot Cross Buns

The Hot Cross Buns, fresh from your baker are kept warm and fragrant like this: Place buns in a warm ungreased, uncovered skillet and heat over moderate heat for two minutes or so. This quick and easy, top-of-the-range heating of buns prevents the icing from melting. Have butter at room temperature for easy spreading.

Eggs and Mushrooms On Toast Points

In this eggs and mushrooms specialty, golden brown toast points peaking up from the creamed egg mixture enhances the appearance as well as texture and good eating qualities of the finished product. For each 6 servings:

- 1/4 cup butter
- 4 teaspoons minced onion
- 1 1/2 teaspoons salt
- Dash pepper
- 1/3 cup enriched flour
- 3 cups milk
- 2 tablespoons chopped pimiento
- 8 hard-cooked eggs, chopped
- 4 teaspoons chopped parsley
- 1 1/2 cups butter or chopped mushrooms
- 6 grilled link sausages
- 9 slices enriched toast

Melt butter in a saucepan; add onion and simmer until tender. Blend in salt, pepper and flour. Add milk and cook until thick, stirring constantly. Blend in salt, pepper and flour. Add milk and cook until thick, stirring constantly. Add pimiento, chopped eggs, parsley and mushrooms. Trim crusts from toast. Cut toast in half diagonally to form triangles. Place one toast triangle in bottom of each individual casserole.

Place one cup eggs and mushrooms in a la king over toast. Insert a toast triangle on either side of casserole and place a link sausage in center of each casserole.

Lunch-Supper Item. Come to think of it, this is a fine luncheon or supper dish for enjoyment any time.

Our Daily Bread

Over 40 million loaves of bread are sold every day. Some bakers bake as many as 200 different varieties of breads and rolls daily to satisfy consumer demands.

Fresh Rhubarb Stays Ruby Red with Honey

The delights of fresh rhubarb are many; the texture, the extraordinary ruby red color. We've found that we capture all three when we add only Oregon honey as sweetener. We suggest both saucepan and baking dish methods; like it best when baked quickly.

You may want to add a few fresh strawberries . . . or a few thin lemon slices. Many think honeyed rhubarb super-

lative when served with dairy sour cream as dessert.

Saucepan. Cut one pound (four cups) unpeeled fresh rhubarb in inch pieces. Blend with one cup honey, one-fourth teaspoon salt. No water. Cook over low heat stirring ever so gently about five minutes or until sauce is consistency you desire.

Baked. Cut one pound (four cups) rhubarb into inch pieces without peeling. Put in baking dish. Blend well with one cup honey and one-fourth teaspoon salt, cover with lid or aluminum foil. Bake in moderate oven, 350 degrees, 20 minutes. Remove cover and bake a few minutes longer if necessary. Refrain from stirring, retain that perfect texture, ruby red color.

Fruit Scones

So Easy to Make
For a quick, easy-to-make kaffeeklatch treat, start with a biscuit mix and bring 12 delicious fruit scones from the oven in less than 20 minutes.
2 cups prepared biscuit mix
1/2 cup raisins
2 tablespoons sugar
1 tablespoon grated orange rind
1/2 to 2/3 cup milk (enough to make soft dough)

Combine biscuit mix, raisins, sugar and orange rind. Stir in milk. Roll dough around on lightly floured board into a nine-inch round. Brush top with milk and dust with sugar. Cut into triangles. Bake on ungreased baking sheet in hot oven, 425 degrees for about 10 minutes. Serve hot with plenty of room-temperature butter.

If It's Ham You're Having

West coasters long have favored pineapple with ham. Here we give you three ways that dramatically combine these popular foods.

Ruby Red Glaze. Cook whole or half ham according to your favorite method, then apply this quick, pretty glaze. For a whole ham, whip one-third cup currant jelly and spread over scored surface of ham. Use sections of cocktail picks or toothpicks to affix pineapple slices with maraschino cherries centered; return ham to preheated 400 degree oven for 15 minutes.

Ham Slice Hawaiian. Pan broil ham slice; when done, remove ham and add drained pineapple chunks or tidbits and a little brown sugar to juices. Turn gently until hot and translucent, then spoon over ham and serve.

Crisis-Crossed Ham. Cut deep, wide diagonal grooves from fat, top side of baked ham. Score remaining fat strips; pat with brown sugar and stick with cloves. Fill grooves with drained crushed pineapple and return to 375 degree oven for 20 minutes or until golden brown.

Casseroles Are Fun To Make. Decide again, we remind you how to make casseroles (pronounced kask-a-rones); those empty eggshells that are so easy to do, so much fun to decorate, so much fun to fill with confetti and throw casually at unsuspecting persons. Use them first for Easter decoration. They're so fragile that it is best to decorate them with decals 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 tape or a bit of colored paper. Confetti is poured into larger hole which is then sealed. Have fun! Use shell contents for any usual purpose.

EGG OUTLOOK

New York—(UPI)—Federal purchases of dried eggs are expected to encourage farmers to build up their flocks even more. Market observers fear that by fall resulting increases in egg production could once again depress prices.

Professor Claims Few Are Taking Math Seriously

Washington—(UPI)—You are in good company if you feel stupid about mathematics, a Michigan State University-Oakland professor says.

Prof. Robert T. Wisner told a mathematics conference at Mt. Vernon Junior college here that "undergraduate mathematics has for almost everyone the properties of a stupeficient."

(For those of you who feel stupid about stupeficient, it means something that induces sleep or stupefaction, such as a narcotic.)

"One is impressed. I guess I should say depressed, by the generally outdated curriculum, the abundance of trivial courses which pay off with college credit, and the unimaginative teaching which our students must suffer," Wisner told the conference.

"The payoff is hardly surprising," he said. "Few find it interesting enough to take it seriously enough to become a mathematician."

No Attraction

Wisner said that no other field of knowledge falls as mathematics does in attracting its undergraduate majors into a graduate school.

Wisner said he represented the committee on the Undergraduate Program in Mathematics of the Mathematical Association of America (CUMM), which is trying to do something about the situation.

But he emphasized some of the views he was expressing were his personally, not those of CUMM. He also pointed out that he was not indicating all undergraduate mathematics curricula.

After touring the country, however, he said, "I can assure you that the college mathematics situation is almost unbelievably bad."

"Bad—very bad—but not despairing," he said, "for pitted against this note is the realization by colleges that something must be done."

He outlined programs for improving the qualifications of those teaching mathematics and also proposed that more of the subject be fed to students before they reach the college level. CUMM will hold four conferences of mathematicians and teacher education professors, he said. These conferences will be held at Miami Beach, San Francisco, Chicago and New York.

At present, Wisner said, "mathematics simply seem to fail to impinge undergraduate mathematics majors with enough desire or knowledge to take mathematics seriously."

Mathematics students must—by and large—commit themselves to graduate school to learn what mathematics is about."

Three Accidents Reported in City

Three two-vehicle accidents were reported to city police Tuesday, and a fourth accident involved a dog.

Christian Schenck, 64, of 2117 Hillcrest dr., was cited by police for following too close after his vehicle hit a Pacific-Northwest company truck which stopped for traffic on East Main st. near Almond st. and the Bear Creek bridge. Operator of the truck was Phillip Beardsley Miles, 32, of 820 Pennsylvania ave.

A dachshund was taken to an animal clinic after it ran into the path of a car operated by Maxwell Hal Simmons, 40, of 1161 1/2 Chestnut ave. The accident occurred on J st. between Whitman and 12th sts., according to city police.

A third accident occurred at the intersection of Fourth and Fir sts., about 4 p.m. Tuesday. According to city police, vehicles operated by Ronnie Lee Eshelman, 23, of 1033 Alta st., and Fred George McNeil, 42, of Junction City, Ore., collided.

The left front wheel on a vehicle operated by Inez Elizabeth Pierce, 41, of 773 Morrison ave. locked as it approached the stop sign at Valley View dr. and East Main st. Tuesday causing it to swerve into the path of a vehicle operated by Betty Dempster Raappe, 33, of 308 Windsor ave., according to city police. No citations were issued.

NEW DRIVE SYSTEM

Cleveland—(UPI)—An electric drive system for trucks is being pushed by Jack & Heintz Inc., as a weight saver. The truck's engine turns an electric generator which supplies power for separate electric motors in each wheel. This eliminates the transmission, clutch and differential.

SURVIVAL IDEA

New York—(UPI)—A New York firm Surviv-A-Live, Inc. is offering for \$5.98 a survival kit of 24 pounds of canned food—guaranteed to keep a person alive and healthy 14 days in case of atomic attack.

Oregon State to Spearhead New Education Program for Shelters

Corvallis—Oregon State college is one of eight U.S. colleges selected to spearhead a new civil defense education program on fallout shelters this year.

OSC signed a contract with the federal government to conduct a series of workshops on fallout shelter design for architects and engineers of Oregon, Washington, Idaho, Montana, and Alaska. The seven other institutions will carry out similar programs in other sections of the country.

The workshops will show architects and engineers how to incorporate fallout shelters into homes and public buildings at lowest possible cost, and yet with a high degree of protection against gamma radiation which would result from nuclear attack.

Training will stress the urgency of developing protection for a substantial segment of the population as a safeguard against nuclear fallout; the "insurance" value of the shelters (they increase chances of survival 100 plus times); and the design of economical shelters.

Three OSC staff members who completed an intensive

civil defense seminar earlier this month in Michigan will conduct the workshops. They

are Herbert R. Sinnard, head of the department of architecture; and Thomas J. Mc-

Ilan and Gordon W. Beecroft, civil engineering professors.

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Reprinted U. S. Forest Office

By Jimmy Hatlo



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