



Tulip Time Cake
QUICK MAGIC

Here's a way to put some of that bright spring magic right on your dinner table. No long, hot hours in the kitchen to prepare this bit of magic. Use cake mix in any one of its four flavors—white, golden, spice or devil's fudge. All you do is add one cup of cold water to the package of cake mix, one-half cup at a time, mix, pour into two 8-inch treasured or lined cake tins, and bake for 25 minutes at 375 degrees. When cool, put the layers

together with your fluffiest white frosting, then frost the top and sides of the cake.
On top of cake, outline the cup of a tulip, stem and leaves with tiny gum drops. Use any color you wish for the tulip, and green gum drops for the stem and leaves. With green food coloring diluted in water, tint enough coconut to press around the outside of the cake. A cinch to make, this gay spring tulip cake is sure to delight the whole family.

Dutch Will Send Blooms
For Gay Capitol Events

By JANE EADS
WASHINGTON — As Queen Juliana of the Netherlands takes off on her flight to America the morning of April 1 thousands of Dutch hands will be busy cutting flowers to follow her on a plane that evening.
Some 20,000 fresh flowers—tulips, lilacs, daffodils, freesias, carnations—specially packed and kept cool on the way, are the gift of the growers of Holland. They will add fragrance and decor to several official functions in which the royal entourage will participate.
"The expression 'say it with flowers' originated with the Dutch and they never go visiting without them," Dr. R. L. Beukenkamp, agricultural attache of the Netherlands embassy here, told me.
The queen and her husband, Prince Bernhard, arrive in the capital April 3. The flowers, which Dr.

Beukenkamp says can be cut no earlier, nor any later, to arrive here in time, will be kept in refrigeration at a wholesale florist's. They will be used for the queen's dinner for President and Mrs. Truman and some 40 other guests April 4 at the Netherlands Embassy and at a reception April 3 at the Army and Navy Club for American officers and the diplomatic corps. Her majesty also will offer some of the flowers to veterans of the Korean War in hospitals in the area.
INITIATE
Queen Juliana and her husband are expected to be the first guests to spend the night in the newly renovated White House. Some 15,000 tulip bulbs, planted as early as last November, also the gift of the Netherlands government, will flaunt orange blooms just at that time, Dr. Beukenkamp says. On the lawn of the Netherlands embassy an additional 500 tulips also will be in full bloom.
Dr. Beukenkamp is a busy man these days. In addition to being responsible for the flowers, he is in charge of the importation of the special Dutch delicacies which will feature the queen's dinner.
Special cheeses are also being sent from the Netherlands—the Gouda, a sharp full-fat cheese; the milder, less fatty Edam, and the Leidse cheese, spiced with caraway seeds. Holland is not a wine-growing country, so the wines for the dinner are being imported from France and Germany, but Holland is sending its special liquors and Geneva, a gin, which is its national drink. Dutch bisquits and Verkade and Victoria chocolates are being sent for the reception.

Lenten Dish
Easy Prepare

A savory and attractive main dish, especially suitable for Lenten menus, is this salmon scallop. Onion, celery and lemon juice add piquant flavor to the sauce, made smooth and richly creamy with evaporated milk. The layer of diced celery, plus the salmon morsels and toasty bread crumb topping are nice textural components in this good scallop.

SCALLOPED SALMON
2 cups soft bread crumbs
1 pound can salmon
2 teaspoons finely chopped onion
1/4 cup diced celery
1 teaspoon lemon juice
1-3 cup flour
Liquid drained from salmon plus water to make 1 1/4 cups
1 1/4 cups evaporated milk.

Spread half the bread crumbs over the bottom of a 1 1/2 quart casserole. Drain salmon and save liquid for sauce. Break the fish into bite size pieces.
Place casserole on top of the bread crumbs. Cover with a layer of the celery and onion. Sprinkle with the lemon juice. Add flour to the fish liquid and water slowly, stirring to keep smooth. Bring to a boil over low heat, stirring constantly. Add the milk gradually and continue cooking until thick, stirring all the while. Pour the sauce over the layers in the casserole. Top with remaining bread crumbs. Bake in hot oven (400 F.) until crumbs are browned, about 25 minutes. Makes 6 servings.



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