



SHRIMP AND HAM JAMBALAYA, a Louisiana specialty, can be made in your own kitchen. Give a gay look to the food by garnishing the casserole with a ring of upturned shrimp. Note the new hollow-stem goblets. They are available locally.

LOUISIANA SPECIALTY

Distinctive Louisiana specialties, such as Shrimp and Ham Jambalaya, reflect the Spanish and French influence of the early settlers in that area. This is a festive dish that's ideal for entertaining any time. Because it is hearty, only a big salad is needed.

- 1 slice precooked smoked ham
- 1/2 inch thick, cubed
- 3 tablespoons olive oil
- 2 small white onions, chopped
- 1 green pepper, chopped
- 1 clove garlic, minced
- 1 bay leaf, crushed
- 1 1/2 cups uncooked rice
- 2 cups water
- 1 No. 2 1/2 can whole tomatoes
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 2 5-oz. cans whole shrimp

In a large skillet, saute ham in ham fat until lightly browned. Remove from skillet and set aside. Measure olive oil into skillet. Add onion, green pepper, garlic and bay leaf. Cook until onion is tender. Add rice and cook, stirring constantly, until browned. Add water, tomatoes and seasonings; mix well. Cover and cook, stirring occasionally, until rice is tender, about 30 minutes. If mixture becomes too

dry, add water. When rice is cooked, add shrimp and ham. Continue to cook until shrimp are heated, about 10 minutes. If desired, transfer to a casserole and heat over a candle-lit warming stand or in a hot oven (425 degrees) until shrimp are heated through. Serve immediately with a tossed green salad and French bread.

TOMATO BUTTERMILK COCKTAIL

Season equal parts of chilled tomato juice and buttermilk with salt, pepper and Worcestershire sauce. Shake well and top with chopped green onion tops or fresh dill.



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Honey for Breakfast Week Observed April 18-24

Honey for Breakfast Week begins on Easter Sunday, April 18, according to word from the American Honey Institute.

It is at this time that particular emphasis is placed on the importance of eating a good breakfast—a breakfast capable of sustaining one's energy and alert mental outlook through the morning. With honey to help her out, every homemaker can provide her family with satisfying breakfasts, for honey is an excellent energy food. Its simple sugars are quickly assimilated and ready in a jiffy to help carry the individual through the challenges of the day.

On Sunday morning one can be a bit more leisurely at breakfast. How about starting the week with a breakfast planned around a big platter of fried cornmeal mush, garnished delectably with frizzled ham, broiled bacon or tiny sausages browned in the oven? Have plenty of honey and butter to go with it, of course.

If you prefer hot cakes or waffles, try this spiced honey on them. Take about a quarter of a cup of butter, 1/4 teaspoon cinnamon and add it to one cup of honey in the top of the double boiler. Heat thoroughly but not long enough to destroy the flavor. Remove from heat and it is ready to serve on waffles.

HONEY EGGNOG

To make Honey Eggnog, simply beat two eggs well, gradually adding 3 tablespoons honey and two cups of milk. Blend thoroughly. Sprinkle with a few grains nutmeg and serve immediately. This is enough for four to six cereal bowls.

HONEY BUTTER

Hot baking powder biscuits, split, lower half spread with honey butter and halves put together. To make honey butter, cream two tablespoons butter and gradually add

beat in four tablespoons honey.

ORANGE WAFFLES

Add 1 tablespoon grated orange peel to your favorite waffle batter. Bake as usual and serve topped with orange slices and plenty of honey.

BROILED GRAPEFRUIT

Wipe grapefruit and cut in halves. Loosen pulp from peel with a sharp knife. Remove seeds and cut out tough fibrous center with scissors. Pour two tablespoons honey on each half and place on cold broiler rack. Broil about four inches below burner. Broil at 375 degrees for 15 minutes or until slightly brown. Serve at once.

HONEY MILK TOPPING

Add three tablespoons of honey to each cup of milk for topping for cereal.

BAKED APPLES

Wash and core apples and arrange on baking dish. Leave part of the core in the bottom of the apples to act as a plug. Fill the cavity with honey, using as much as the firmness of the apple requires. Top with 1/4 teaspoon butter. Add enough water to cover bottom of baking dish. Bake in moderate oven (350) degrees until apples are tender.

HONEY RAISIN SAUCE

Warm 1/2 cup honey with 2 tablespoons butter or margarine. Remove from heat and add 1 teaspoon grated orange rind, 1/2 cup chopped raisins. Stir until well blended.

HONEYED BISCUITS

Toss your favorite baking powder biscuit mixture on floured board, pat, and roll lightly, 1/4 inch thick. Brush with butter or margarine, spread with honey, and sprinkle with cinnamon and finely chopped nut meats. Roll up like a jelly roll. Cut pieces 3/4 inch thick and bake 15 to 20 minutes in a hot oven (450 degrees).

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COFFEE FLOAT (Serves 2)

- 2 1/2 teaspoons instant coffee
 - 2 cups chilled milk
 - 4 teaspoons sugar
 - 2 scoops vanilla ice cream
- Combine coffee, sugar and milk in a shaker or electric blender. Shake well or blend. Pour into tall glasses and top with vanilla ice cream. Garnish with shaved chocolate.

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SUN TAN SPECIAL

- (Serves 2)
 - 1/2 pint vanilla ice cream
 - 1 glass root beer
 - 1 glass milk
- Place half ice cream in small mixer bowl and beat with elec-

tric or hand beater until smooth. Add root beer and milk and beat at low speed until mixture is well blended and frothy. Place a scoop of ice cream in each glass, add root beer mixture and serve.

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HOLY WEEK SERVICES

Monday Thursday - Communion
Service - 7:30 p.m.

—SERMON—

"This Blest Communion"

Good Friday—7:30 p.m.

—SERMON—

"The Three Courts"

Easter Sunday - Communion Service
11:00 a.m.

—SERMON—

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HOLY WEEK SCHEDULE

Wed. 7:30 p.m. — Christ's Last Word
from the Cross. With Holy Communion.

Thurs. 7:30 p.m. — "The Hour Had Come"
Luke 22:14-20, with Holy Communion.

Friday 10:30 a.m. — Good Friday Children's Service.
7:30 p.m. — Good Friday Meditation. Isaiah 53.

Sunday 9:30 a.m. — Children's Easter Service. Sacrament of Baptism.

11:00 a.m. — Festival Easter Worship. "Victory Accomplished"
Luke 24:1-8.

Listen Thursday at 9:00 p.m. for
"The Pastor's Study" — KFLW

HOPE LUTHERAN

Homedale Road at South Sixth

Maundy Thursday Communion Service
7:30 p.m. Thursday, April 15

—SERMON—

"HE WAS BETRAYED"

SUNDAY SCHOOL

9:45 a.m. — Easter Sunday

DIVINE WORSHIP

11:00 a.m. - Easter Sunday

—SERMON—

"CHRIST THE VICTOR"

Easter Sunrise Service Shasta Drive In Theater

6:30 A.M.

**Dr. Charles B. Foelsch, President Pacific Lutheran
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"But on the first day of the week, at early dawn, they went to the tomb" Luke 24:1

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