



EASTER EGG CIRCUS coloring and playkit, a product, is available for Easter egg fun again this year. In addition, offers again this year its "mystic writer" wax pencil and six certified food colors so eggs may be personalized with individual signatures and then dyed. All of the colors used are U.S. certified food colors.

upstairs and downstairs In Milady's Kitchen Herald and News



C AND H Golden Brown Sugar is pure cane sugar from Hawaii, America's 50th state. The growers boast that pure sugar cane is so sweet and clean that the little Hawaiians eat it raw. Land grown-ups make it into C and H.

Lemon Roll

A fresh, new spring is pecking its head around the corner. To help it along, entertain your friends at a "First Sign of Spring" Party.

Spruce up the house with seasonal flowers. Bring in forsythia branches and force the buds. With the house bright and shiny and full of blossoms, what will you serve for dessert?

Eager for a made-from-scratch cake—and a jelly roll type at that? Look no further. Lemon Dessert Roll is yours for the making. Cake flour goes into this sponge-like cake, and the simple topping of sifted confectioners' sugar is all you need to enhance the roll's delicate texture. Serve with tea or coffee. A sure way to start off the new season!

Here is the recipe as developed in the Betty Crocker kitchens:

LEMON DESSERT ROLL

- 1 cup sifted cake flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3 large eggs (2-3 cup)
- 1 cup sugar
- 1-3 cup water
- 1 teaspoon vanilla

Heat oven to 375 degrees (quick moderate). Grease a 15x10x1 inch jelly roll pan and line bottom with greased brown paper or aluminum foil. Sift flour, baking powder and salt and set aside. Beat eggs in small mixer bowl until very thick and lemon-colored. Pour beaten eggs into large bowl. Gradually beat in sugar. Blend in water and vanilla on low speed. Slowly mix in dry ingredients, on low speed, just until batter is smooth. Pour into prepared pan. Bake 12 to 15 minutes, until top springs back when lightly touched. Loosen edges and immediately turn upside down on a towel sprinkled with confectioners' sugar. Carefully remove paper. Trim off any stiff edges. While cake is still hot, roll cake and towel from narrow end. Cool on wire rack. Unroll cake, remove towel. Spread with Clear Lemon Filling (recipe below). Roll again. If desired, sprinkle with confectioners' sugar. Cut in one inch slices.

CLEAR LEMON FILLING

- 1/2 cup sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1/4 cup water
- 2 tablespoons grated lemon rind
- 1 tablespoon butter
- 1-3 cup lemon juice

Mix sugar, cornstarch and salt in saucepan. Gradually stir in water. Bring to rolling boil; boil 1 minute, stirring constantly. Remove from heat. Add lemon rind and butter. Gradually stir in lemon juice. Cool thoroughly before using.

DIET DISH

Watching your weight? Dine luxuriously on crisp chicken and hot canned cling peaches. Dip pieces of frying chicken in milk, then in corn flake crumbs, and place on foil-lined pan. Bake in moderate oven (350 degrees F.) about 1 hour, until tender. About 10 minutes before chicken is done, put well-drained cling peach halves in shallow baking dish, and set in oven with chicken. Just before serving sprinkle peaches with dried dill or any herb of your choice. Heat a can of blue lake green beans for a low calorie vegetable to accompany this enticing diet dinner.

A GENTLE TOUCH OF ONION

A little onion does wonders for fruit salads. Sprinkle crisp sweet bits of instant minced onion over tossed fruit salad. Or, stir a little of the moisture-free onion into fruit juice, then fold into whipped cream or sour cream along with some finely chopped fresh mint for a tangy dressing to serve on fruits.

ALMOND SUGAR COOKIES

Baking sugar cookies? Center each with a whole or half almond before baking. A few chopped almonds and some almond extract added to the dough before baking makes them even better.

EASTER EGGS

Coloring eggs at Easter is family fun. Children love it, particularly adding fancy or funny designs, and they should be a part of the activity. Doing Easter Eggs together makes for a fine family tradition to carry on over the years.

All packaged egg dyes on the market are made according to the U.S. Food & Drug Administration's standards. The dyes are certified to be pure and are safe and harmless to use on eggs or in food. Neither will the dyes stain washable surfaces or fabrics, so Mother need have no fear if some are spilled.

Just a few hints for getting best results:

Always use fresh, white eggs. Eggs that have been in storage or chemically treated to preserve them will not dye well.

The eggs should be hard-boiled of course, and the colors will be brighter if they are dyed while hot.

To prevent the shell from cracking in the water, pierce the rounded bottom end (not the pointed end) with a needle or pin. This releases pressure from a small air pocket located at the bottom of the egg which otherwise would crack the shell.

Do not let the eggs be unrefrigerated for too long a time, especially if they are to be used in sandwiches, salads or other dishes after the holiday.

For an attractive Easter centerpiece, arrange the colored eggs in a low bowl or basket. Encircle these with cute animal figures made of colored hard-boiled eggs as the bodies and cut-out pieces for the heads and stands. Or these can be used as place favors with names written across the eggs.

Coloring and decorating material for the eggs shown is available in Paas Easter Egg Coloring Kits on sale at super markets, grocery, drug and five and ten cent stores everywhere.



SPRING is in the crocuses in the garden. Bring spring to your table with a Lemon Dessert Roll you make from scratch. This recipe was developed in General Mills' Betty Crocker Kitchens using Softasilk Cake Flour.

SPICY PEACHES WITH HAM

5 minutes. Add drained peaches and heat gently about 6 minutes longer. Cool in syrup, then chill overnight or longer. Serve the each whole cloves and allspice peaches drained, and save the syrup to baste ham as it bakes.



PEACHES

Make an event of dessert with "Peaches Flambe." If you have a chafing dish, here's an elegant dessert to show it off. But don't let the lack of one deter you from serving this wonderful dessert. You can heat the peaches in the kitchen, bring them steaming hot to the table in a heat-proof dish and flame them at the table. Do lower the lights and flame the peaches for guests to see—it's all part of the fun of eating this delectable dessert.

PEACHES FLAMBE

- 6 canned cling peach halves
- 1 1/2 ounces Cointreau
- 1-3 cup currant jelly
- 1 teaspoon finely chopped preserved ginger
- 1 1/2 ounces brandy
- Firm vanilla ice cream

Drain peaches thoroughly and marinate in Cointreau for an hour. Place in blazer of chafing dish with currant jelly and ginger, and heat thoroughly. Pour brandy over peaches and ignite. Serve over firm ice cream. Makes 6 servings.

PROTEIN RICH, calorie poor—cottage cheese makes a nourishing luncheon. With travelers coming home from trips, a good many hostesses are interested in food that is nourishing, satisfying but non-fattening. The National Dairy Council has added a fruit compote to these sealed molds and topped the whole with a Lemon-Honey Cream Dressing.

Individual Molded Cottage Cheese Salads are ideal to serve, especially if you have any calorie-counters in the group. Cottage cheese with its delicate creamy curds contains the valuable protein of milk and relatively few calories. An average serving, one-half cup creamed cottage cheese (4 ounces) adds only 120 calories, but you add nearly the same amount of protein as in one medium serving of fish, poultry, lean meat, 3 eggs or 3 slices of American cheese.

Establish your reputation as an excellent cook by serving Molded Cottage Cheese Salads with a large fresh fruit compote which includes mandarin oranges, avocado, bananas, apples and strawberries or other fruit in season. Accompany with a bowl of Lemon-Honey Cream Dressing (surprisingly low in calories, too—only half as much as mayonnaise), tea rolls, butter, lime and orange sherbet, butter cookies and milk.

CHEESE SALADS

Having your bridge club for luncheon, or maybe a bridal or baby shower, or just having a few friends in? Whatever the reason, make your luncheon menu easy yet elegant.

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LEMONT-HONEY CREAM DRESSING

- 1 cup dairy sour cream
- 3 tablespoons honey
- 3 tablespoons lemon juice
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon salt

Combine all ingredients and chill for one half hour to blend flavors. Serve on Cottage Cheese Molds and fruit. Makes 1 cup dressing. (Note: can also be used as topping for baked apples, gingerbread or applesauce cake.)

There are more than 25,000 high school drama groups in the United States.

COTTAGE CHEESE SALADS

- 1 envelope (1 tablespoon) unflavored gelatin
- 1/2 cup cold water
- 1/2 teaspoon salt
- 2 cups (1 pint) creamed cottage cheese
- 1/4 cup Blue or Roquefort cheese, crumbled
- 2 tablespoons chopped chives
- 1/2 cup whipping cream, whipped
- Mandarin oranges, avocado, bananas, apples (unpeeled), and/or strawberries

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