

# and Food ...



## Flower Garden Cake

A Flower Garden cake makes a delightful spring party centerpiece. You'll need plain white marshmallows, both miniature and standard size. Flake coconut, food coloring, small colored candies, pink pipe cleaners and green round toothpicks complete the list.

Frost a 9" by 13" cake with 7-minute icing, cover with green-tinted coconut "grass". Cut miniature colored marshmallows crosswise for petals. Using marshmallow cream as glue, attach six pieces to the end of a standard white marshmallow to make each flower, with candy center. Toothpicks make the stems; leaves are cut from large colored marshmallows. Make a fence from 4-inch loops of pipe cleaner.



## Bunny Cookies

1/2 cup butter  
2 eggs  
1 cup sugar  
2 cups flour  
1 tablespoon milk  
1/4 teaspoon salt  
1 teaspoon vanilla  
2 teaspoons baking powder

Cream butter and sugar, add beaten eggs. Sift dry ingredients and add, finally milk and vanilla. Roll out and cut in bunny shapes. Decorate as desired.

Use moderate oven. Makes four dozen cookies which will highlight the youngsters' Easter meals. May also be placed in baskets.



## Cream Puff Swans

1/2 cup shortening  
1/8 teaspoon salt  
1 cup boiling water  
1 cup sifted flour  
3 eggs unbeaten

Mix shortening and salt, add to boiling water. Stir over medium heat until mixture boils. Lower heat. Add flour all at once. Stir vigorously until mixture leaves sides of pan. Remove from heat. Add eggs, one at a time, beating thoroughly after each addition.

Form ten cream puffs. Shape on ungreased cookie sheet using a tablespoon of paste for one puff. Bake in hot oven 450 degrees for 20 minutes. Reduce oven to 350 and bake for 20 more minutes.

Remove and place on rack to cool.

Take the cream puff mixture and force S shaped pieces through large plain tip of pastry tube. This forms the swan necks. Place on greased baking sheet. Force out smaller pieces for tails.

Bake in hot oven at 450 degrees until double in size. Reduce oven to 300 degrees and bake 20 minutes more. Cool.

Cut off one third of the top of the cream puff and fill with cream filling. Cut top into halves and press into filling on each side to represent wings. Insert neck and tail into filling. Makes 10 Easter swans.



## Gelatin Egg Salad

A bright Easterly salad of colored gelatin eggs in a nest of shredded raw carrots adds a festive touch to lunch or dinner.

For a dozen eggs, you will need two packages of fruit-flavored gelatin and 3 cups of hot water. Prepare the gelatin, using only 1 1/2 cups of water per package, and chill until it just begins to thicken.

While gelatin is cooling, prepare eggshells by puncturing a hole in each end of an uncooked egg. Use skewer or fork tine and make the hole in the broad end slightly larger than in the small end. Hold egg over a bowl and blow gently through small hole. Wash shells in cold water and blow all water out. Seal small hole with candle wax or paraffin. Cool.

Using a small funnel, pour gelatin into shells. Place in egg box and chill in refrigerator at least three hours. Crack shells gently and peel carefully. Wet your hands to make handling the gelatin easier.

Keep refrigerated until serving time.



## Happy Easter Bread



A top that rises like the "bubble" dome of a Byzantine church characterizes Kulich. Delicious anytime, this hot roll mix adaptation of the rich Russian bread — made with raisins, slivered almonds and grated lemon rind — is an especially appropriate Easter treat. To make this centerpiece "church" for your table, bake a double recipe in different size cans: two No. 303 cans, a short one pound coffee can, and a tall one pound coffee can. Accent tops with frosting and cherries, mark windows and doors with raisins — or follow directions below for a less fanciful, just-for-eating version. Either way, you'll find Kulich a happy choice for Easter baking.

### Kulich

1 package hot roll mix  
3/4 cup warm (not hot) water  
1 unbeat egg  
1/4 cup raisins

1/4 cup chopped slivered almonds  
1 teaspoon grated lemon rind

### Glaze:

1/2 cup sifted confectioners' sugar  
2 to 3 teaspoons milk

Sprinkle yeast from hot roll mix over water in large bowl; stir to dissolve. Add egg, raisins, almonds and lemon rind with the dry mix. Mix well. Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 45 minutes.

Shape 2/3 of dough into a ball and place in well-greased 1-pound coffee can. Shape remaining dough into a ball and place in well-greased No. 303 can. Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake at 350° for 35 to 40 minutes for large loaf and 30 to 35 minutes for small loaf until deep golden brown. Drizzle glaze over warm coffee cake. Decorate with candied cherries and almonds, if desired. Makes 2 coffee cakes.

Glaze: Combine confectioners' sugar and milk.

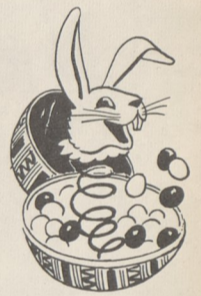


## Pineapple Coleslaw

A very easy dish to prepare for that Easter menu is this coleslaw recipe.

Grate a medium size head of cabbage with a shredder. Then mix pineapple chunks cut into bits with mayonnaise and a small amount of the pineapple juice and stir into cabbage. Add seasoning and chill.

Your guests will be delighted with this version of a popular favorite.



## Whitman's

CANDY EGGS

CANDY CHICKS

JELLY BEANS

MARSHMALLOW BUNNIES

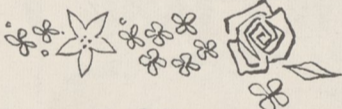
CHOCOLATE RABBITS

MARSHMALLOW EGGS

**FINO'S**  
Pharmacy  
Rexall  
MAIN HIGHWAY  
DALLAS



**NEW LOOK IN EASTER EGGS**—Add new dimension to your Easter egg decorations by creating a family of egghead bunnies. Q-tips or cotton swabs make easy-to-use paint brushes; double for arms and legs. Cut ears from construction paper; glue on paper or cotton fabric for bunny clothes. Dip swabs in vegetable dye or water colors to paint on cute bunny faces.



## Bejewelled Eggs

If you have patience, a spirit of adventure, and a desire to do something different in the egg decorating line, here are suggestions for making bejewelled eggs the poor hen would never recognize.

You will need liquid white glue and an assortment of colored beads, sequins, rick-rack, ribbon, etc. Tweezers and toothpicks are useful tools.

The decorating is done on uncooked shells, so the first step is to empty the shells. There are two ways this can be done. The simplest is by poking a hole in each end and blowing out the contents. The holes will be covered later.

However, if you would like to make a jewelled egg box, or use only half shells for decorating, there is a method which eliminates the holes, but is considerably trickier and potentially very messy. Draw a line around the egg. Take a new, single edged razor blade. Hold the egg over a dish and cut the egg in half along the line. It can be done, but you may mash a few while trying.

Now, on your clean, dry eggshell, put a dab of white glue wherever you want your trimmings. It's wise to have a general design in mind when you start, but the glue dries slowly enough to allow for changes as you work.

If you are making a box, a coating of glue over the entire inside will help to make the shell stronger. Why not get really fancy and line it with a scrap of silk? Decorate both halves before joining them with a hinge of cloth inside.

And serve scrambled eggs for supper.



## DECORATE YOUR TABLE

To add a decorator touch for spring cut a table cloth from light green felt. Sew an edging of colorful flower applique or Easter bunnies on felt to make a charming design for parties or Easter dinner.

White china and napkins bring out the contrast and a straw basket of red and yellow blooms will complete a most delightful setting for your guests or the family.

# TWO DAYS LEFT

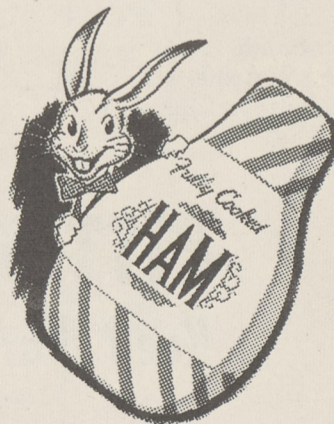
TO



2 HAMS GIVEN  
EACH SATURDAY

GET TICKET  
with each  
\$1. purchase  
You Make

1st PRIZE --- COLOR TV  
2nd PRIZE --- 2 TIRES  
3rd PRIZE --- 50 GALS.  
ESSO GAS



DRAWING - SAT. APRIL 9

**BIRTH'S**  
Dallas Esso

AT THE "Y"  
DALLAS