

Newscholar News

by Lynn Chambers



GOOD TIDINGS FOR THE EASTER BREAKFAST
(See Recipes Below)

EGGSTRORDINARY!

With the passing of winter and the arrival of spring comes the joyful Easter season, bringing with it new life and new hope. Why not express these good tidings in the traditional Easter Sunday breakfast?

Make your Easter breakfast the No. 1 breakfast of the year—the time when the whole family, and guests, too, perhaps, gather leisurely 'round a gaily decorated table laden with their favorite early-morn dishes.

Let color-plashed eggs be the centerpiece. You can use those that the children have "discovered" in their traditional pre-breakfast egg hunt.

Pile them high in the center of a grass-filled Easter basket. Then, to complete the scheme, mark each person's place at the table with an egg caricature—Uncle Sam, an Indian Chief, Mr. Rabbit or even a pert young lady.

"While they're still 'oh-ing' and 'ah-ing,' serve 'eggs in nests'—just to keep the theme in mind. To complete your menu, you'll of course want glasses of cold fruit juice, crisp ham slices or bacon curls and steaming popovers. It's taken for granted that you'll make plenty of hot coffee. They couldn't ask for more!

*Eggs in Nests.

(See picture at top of column)

- 1 egg
- 1/4 teaspoon salt
- Butter
- 5 bread sticks

Separate egg, placing white in small, deep bowl and retaining yolk in one of the half shells. Beat egg white until stiff and slightly dry (when dry, it will have a slightly coarse appearance). Pile egg white in oven-proof cup or dish in which 5 bread sticks have been arranged. Drop yolk into depression made in center of egg white. Bake in a moderately slow oven (325 degrees F.) until bread tips and egg white are delicately browned (about 15 minutes). Season with salt, pepper if desired, and a lump of butter dropped on yolk. Serves 1.

Just in case you're wondering how the bread sticks are made, here are directions. Because of their dainty arrangement in the serving dishes, I call them Bread Buttercups:

Remove the crusts from a loaf of uncut bread. Cut lengthwise slices from the loaf. Trim the slices so that they are about 1 1/2 inches wide and the ends pointed. Brush with an egg and milk mixture and arrange in baking cups. It is best to brush the tips with a little melted butter so that they will brown more readily.

*Pop-Overs.

- 2 eggs, beaten
- 3/4 cup milk
- 1 cup flour
- 1/4 teaspoon salt
- 1 teaspoon melted fat

Combine eggs and milk. Pour over sifted dry ingredients. Beat with a rotary beater until smooth. Add butter. Beat. Pour batter into hot greased muffin pans, filling one-third full. Bake in a hot oven (450 degrees F.) for 35 to 45 minutes. Dry in oven about 10 minutes with

LYNN SAYS:

Eggs join with other foods to fill your needs and produce your health. They are among our best sources of the muscle building proteins. They are high in iron which is needed to build good red blood. They supply phosphorus which forms a part of every active cell of the body.

When "peeling" hard-cooked eggs, crackle the shells, then start the peeling at the rounded end of the egg. Holding the egg under running cold water or dipping in a bowl of cold water helps to ease the shell off, leaving a smooth, unbroken surface of white.

THIS WEEK'S MENU

EASTER BREAKFAST

- Chilled Pineapple Juice
 - *Eggs in Nests
 - Ham Slices
 - *Pop-Overs
 - Jam
 - Beverages
 - Jelly
- *Recipes given.

heat turned off. Yield: 10 large Pop-Overs.

And now a word about the cleverly decorated Easter eggs that appear in the basket above.

You'll agree that even the most aristocratic rabbit should be proud to claim these original eggs. Decorating them is both easy and inexpensive. You'll need large white eggs, a package of dyes from the Five and Ten, a spoon-shaped wire hook with an end to use as a handle (for dipping eggs into the dye), rubber cement and stickers.

Buy gold and silver stars, dots in various colors, small red hearts, linen reinforcements that are really meant for loose-leaf notebooks, flower seals such as tulips, and red and blue legal seals. Most of these come in several sizes, but the small ones are the easiest to glue on a curved surface.

After the well-known hard boiling process you use your imagination about covering the eggs with stars and dots. Then try arranging hearts in four-leaf clover patterns, or turn the points outward and stick them around a center dot, as flower petals. All-over designs of blue legal seals and stripes of the red ones, pasted so closely that they overlap a bit, are quite effective. There are endless arrangements, and you have the advantage of being able to soak off and replace designs until you are pleased, without wasting an egg.

What to do with the Easter supply of hard-cooked eggs? I'm coming to that... Coarsely chopped or sliced hard-cooked eggs in superbly seasoned cream or white sauce become CREAMED EGGS. They will give luncheon and dinner menus a lift when served on crisply fried cornmeal slices, potato cakes, or waffles.

With eggs and cheese such boon companions, and cheese a prime favorite, too, ESCALLOPED EGGS and CHEESE is another use for Easter eggs—after Easter.

Creamed Eggs.

- 6 eggs, hard cooked
- 4 tablespoons butter
- 4 tablespoons flour
- 1 1/4 cups milk
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- Dash of cayenne or nutmeg

Melt butter, add flour and stir until smooth. Add cold milk. Cook and stir constantly until thick. Remove from fire and place over hot water. Add seasonings and sliced eggs, cut lengthwise. Stir carefully. Serves 4.

Escalloped Eggs and Cheese.

- 1 1/2 tablespoons butter
- 1 1/2 tablespoons flour
- 1 cup milk
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon paprika
- 1 teaspoon Worcestershire sauce
- 1 cup soft bread crumbs
- 3 tablespoons melted butter
- 1/2 cup grated cheese
- 6 to 8 hard cooked eggs

Prepare a sauce of butter, flour, milk and seasonings. Arrange in greased casserole in layers using three-quarters of the crumbs, the sliced eggs, cheese and sauce. Top with remaining one-fourth cup of crumbs, mixed with the melted butter. Bake in a moderate oven, (350 degrees F.) until sauce is bubbly and top nicely browned, about 40 minutes. Serve plain or with tomato sauce. Serves 4 or 5.

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FIRST-AID to the AILING HOUSE

by Roger B. Whitman
(© Roger B. Whitman—WNU Service.)

Cold Air Return Pipe.
QUESTION: I heat a second floor apartment with a hot air furnace through five eight-inch pipes. There is no cold air return pipe, only a box two feet square, without a cover, in the rear of the furnace, taking air directly from the cellar. Dust and dirt from the cellar are very annoying. I want to put a 12 by 18-inch grille in the front hall floor, connecting it to the furnace with some 12-inch pipes, as a return for cold air to the furnace. Is this feasible?

Answer: The idea is not only feasible, but is part of every modern hot air heating plant. However, the grille and the duct that returns the air from the hall to the furnace jacket must be of ample size; its area of each should be at least four-fifths the combined area of all of the hot air pipes leading from the furnace to the rooms. Your grille should be 18 inches square, and the duct connecting it with the furnace should have the same area.

Fireplace Heater Unit.

Question: There is a fireplace heater unit made to bring in fresh air through a louver in the outside of the chimney. Is that an advantage in a house with a cellar only under the kitchen? I am wondering if too much cold air would come in. The house is of frame construction. We are afraid the cold air intake would not give us the comfort we expect from the fireplace. Would rain be harmful to the fireplace and fire screen that rolls up like a shade?

Answer: The cold air intake in units of this type can be adjusted. Fireplace units have been in wide use in recent years as auxiliary heat units, and have proved very satisfactory. The small amount of rain or dampness that may come down the chimney will not cause any serious damage to the unit or the screen.

Cleaning a Chimney.

Question: How often should a chimney be cleaned by the people who do that sort of work? Ours was cleaned two years ago. We use the oil burner all the year round.

Answer: No one can tell how often a chimney should be cleaned. If the oil burner is functioning efficiently, little or no soot will be deposited on the walls of the chimney, and there should be little or no need for cleaning. A chimney should be examined once or twice a season, and when it shows signs of heavy deposits of soot, it should be cleaned. Heavy soot may be an indication that the burner is out of adjustment. Regular inspection by a competent service man is most important for satisfaction with an oil burner.

Oil Stain on Driveway.

Question: Our concrete driveway is stained with black crankcase oil. Is there an easy way to remove this eyesore?

Answer: Fresh oil stains can be taken out of concrete by sprinkling a liberal amount of dry portland cement on the stain, changing the cement as it absorbs the oil. Old stains can be taken out by scrubbing with a solution of a cup of trisodium phosphate to the quart of hot water. Then rinse with clear water. (Do not use this mixture on painted surfaces, as it will take off the paint.) More than one scrubbing may be needed.

Hand Pump Loses Prime.

Question: We have a 20-foot well on our property, getting the water with a hand stroke pitcher pump. But every morning the pump has to be primed; if the pump is not used for a short time, we have to pump at least a dozen times to bring up water again. How can we correct this condition?

Answer: Loss of prime in a hand-pump is usually caused by a defective check valve, or some obstruction under this valve. Remove the valve and scrape the lower side thoroughly with a knife, being sure to remove all grit.

Cover for a Glider.

Question: The rubberized cover for my porch glider lasts only about a year, which makes it pretty expensive. Can you suggest a covering which would give protection against rain and still be more practical and last longer?

Answer: A waterproof canvas cover should be more lasting. Your local awning man will be able to make it up for you. A light weight tent canvas may be suitable for your purpose.

Copper Stains.

Question: What will remove copper stains from stucco?

Answer: Take them out with ammonia. One method is to dissolve sal ammoniac in water, to make a paste by adding fuller's earth, and to apply over the stains.

Painting Radiators.

Question: Before painting my radiators, I went over the surface with steel wool, then wiped them with benzine. Was this correct? I then put on a coat of flat white paint, with another coat to follow, finishing with a high quality enamel. My husband claims that the white paint will turn brown in time after the heat is turned on. Is he right?

Answer: Your method is correct. A white paint will darken somewhat when the heat is on, the change of color depending on the quality of the paint.

PATTERNS SEWING CIRCLE



pattern. Yet that's just what you get when you send for this one—No. 8886. That high-cut front panel has a magically diminishing effect upon your waistline and hips. Beardless, to accentuate height, the dress is gathered for correct fit over the bust. Broad shoulders give a slim look, too. The jacket, made with pleats drawn in by a tie-belt at the waistline, opens in the front to show the crisp frill and buttons that trim the frock, with a charmingly soft, somewhat formal effect. Silk print, flat crepe or sheers are smart for this.

Pattern No. 8886 is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50, 52. Size 38 requires 7 1/2 yards of 39-inch material and 1 1/2 yards of ruffling to trim the dress. Send order to:

SEWING CIRCLE PATTERN DEPT.
106 Seventh Ave. New York
Enclose 15 cents in coins for
Pattern No. Size.....
Name

Monument to Cinderella

Few people know that the Third Pyramid of Gizeh, in Egypt, was erected by King Mycerinus to commemorate Nitokris, a very beautiful maiden who was the original Cinderella. While bathing by the river, Nitokris lost her slipper. A great eagle swooped on it and carried it high over Memphis, where, finding it unpalatable, the bird released it. The slipper fell into the lap of the king as he sat eating a peach in his garden.

He was so struck by the strange incident as well as by the beauty of the slipper and the shape of the foot that he immediately instigated a search for the owner. She was found and became his bride, and it was to commemorate her that the pyramid was built. The original slipper was made of fur, but the story came to us through France, and in translation "fur" was changed to "glass."

TIPS to Gardeners

CHOOSE BEANS WISELY

THE gardener should be well acquainted with the many available varieties of stringless beans, if he is to get the most from his bean crop.

If earliness is the principal interest, the gardener should select either Bountiful (green-podded) or Golden Wax (yellow). Bountiful is excellent for use when small, in shoe-string size. It is also a good choice for home canning, for it produces abundantly.

The gardener interested in yield over a long season should select both a bush bean, and a pole bean. The pole beans begin producing when the yield from the bush beans tapers off.

Kentucky Wonder is one of the best all-purpose pole beans. It provides good quality snap beans. When past the snap stage, the pods may be cut up, and cooked southern style. Later, this bean may be used in the green shell stage. In the more mature stage the beans may be used in baking or in soup.

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SIZE . . . 17 X 30
WORTH 10¢ OR MORE



YOU GET IT FREE WHEN YOU BUY A BOX OF SILVER DUST THE SUDSY, SNOWY WHITE SOAP FOR DISHES AND LAUNDRY

To Be Young

To be seventy years young is sometimes far more cheerful and hopeful than to be forty years old.—Oliver Wendell Holmes.

FERRY'S DATED SEEDS

For flower PLEASURE

Fuller MEASURE

BUY THEM FROM YOUR LOCAL DEALER

Contagious Example
Nothing is so contagious as example; and we never do any great good or great evil which does not produce its like. We imitate good actions from emulation, and bad ones from the depravity of our nature, which shame would keep prisoner, and example sets at liberty.—La Rochefoucauld.

Baking Success is no secret—Use

CLABBER GIRL

BAKING POWDER

To bake that Tasty Easter Cake

Difference in Energy
The real difference between men is energy. A strong will, a settled purpose, and invincible determination, can accomplish almost anything; and in this lies the distinction between great men and little men.—Thomas Fuller.

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