Household News

by Lynn Chambers

GOOD TIDINGS FOR THE EASTER BREAKFAST
(See Recipes Below)

EGGSTRAORDINARY!

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-splashed 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
⅛ 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 1½ 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
⅞ cup milk
1 cup flour
¼ 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 heat turned off. Yield: 10 large Pop-Overs.

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 eggs 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 Jelly
Beverages
***Recipes given.**

• • •

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
1½ cups milk
⅛ teaspoon pepper
¼ 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.
1½ tablespoons butter
1½ tablespoons flour
1 cup milk
¼ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
1 teaspoon Worcestershire sauce
1 cup soft bread crumbs
3 tablespoons melted butter
½ 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.

(Released by Western Newspaper Union.)

My Week

by Eleanor Roosevelt

ART COLLECTION

The other morning I spent an hour at the National Gallery of Art looking at the early Italian primitives. What a marvelous collection! It seemed to me I had never seen so many priceless treasures gathered together in one place. Mr. David Finley and his staff are particularly happy over the fact that they have had between eight and nine thousand visitors daily. So, beauty does appeal to the American public.

In the afternoon, I went to the concert at the Library of Congress to hear the Budapest String Quartette, which was a joy.

On the next afternoon, I went to tea at Mrs. Florence Kerr's with the regional directors for the WPA community service projects. As usual, I was impressed with the amount of valuable service which the bulk of the WPA projects render in every field of community life.

FUND APPEAL

There seems to be one more fund appeal which cannot be ignored. It is the Royal Air Force Benevolent Fund of the U. S. A. Inc. Their offices are at 515 Madison avenue, New York city and they are helping the needy dependents of RAF pilots, punners and observers, who are killed or disabled in the performance of their duty.

I think all of us have been stirred by the extraordinary services of the RAF, and you will perhaps be interested to know that the royalties from the books written by Lawrence of Arabia, were willed by him some time before his death to this fund, which was founded in 1919. He, himself, enlisted as a mechanic in the RAF and was known in the service as Aircraftsman Shaw.

One interesting thing about the fund is that neither in England nor in the United States, does a penny raised go to overhead. The necessary administrative expense is carried on by the small group of people who were instrumental in setting up the fund.

Perhaps, because I like flying so much, I often think of that particular branch of the military services. I know that even in peace time pilots worry about the care of their families in case they "go west." The men who fly daily and nightly across the enemy lines may meet death almost any time. All we can do is to give them the assurance that those they leave behind will be cared for.

DOCK THEATER

In driving around the City of Charleston, S. C., I passed the Dock Street theater, which is one of the interesting buildings erected by WPA. The theater is charming and a real effort has been made, I understand, by certain people to revive and present old plays. I have been told that they have been charmingly done, but that the support is not really sufficient to warrant continuance of the effort. Audiences just do not attend, and so it may be necessary to close the doors of the Dock Street theater. This seems a sad waste. It is hard to understand why, in this city of great culture and taste, such a program as has been carried on is not successful financially.

MIDDLETON GARDENS

The sun has not been very kind to us. The other day Miss Thompson and I walked around Middleton Gardens in Valdosta, Ga., in the early morning bemoaning the fact that no sunlight danced upon the water, or played through the leaves of the trees. However, nothing can really spoil the beauty of those gardens and we enjoyed our walk and came back to thank Mrs. Smith, who had invited us into her house.

I always think that it must seem very odd to have strangers wandering around your garden. But she told us that though they marked with care "private residence" outside the house, people come in if they leave the doors unlocked. One morning the maid heard some people in the dining room and, on coming in, found them examining some silver.

Of course, in Europe certain houses with wonderful collections of paintings, prints and furniture were open to the public at certain times, but never do I remember the families' living quarters open while they were at home. When one owns works of art, there is an obligation to let the public see them. But it seems to me, that the public has a certain obligation in return to respect the privacy of the owners.

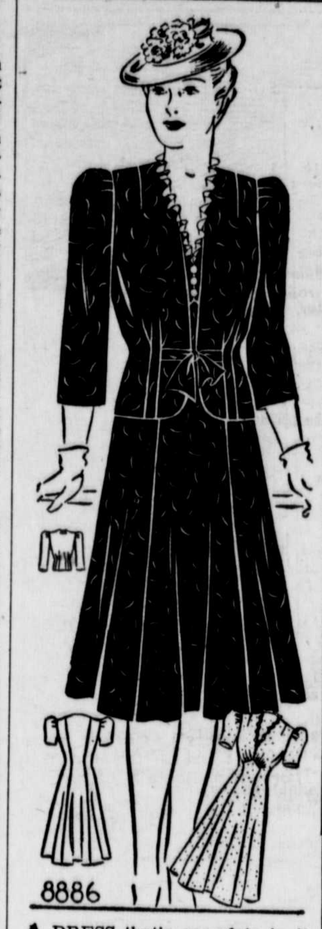
Mrs. George Huntington drove with us well on the road to Savannah, and then we pulled up under some trees and ate a delicious picnic lunch. She feels as I do, that food eaten out of doors always has a better flavor. I always rejoice when the time comes when we can have breakfast and lunch on the porch at the White House.

• • •

We practically always eat on the porch of my cottage at Hyde Park. The President likes to go even one step further and has the table put right out on the lawn. It may be a trifle disconcerting if it begins to rain or, if towards evening, the mosquitoes begin to bite.

From Savannah to Valdosta, we went through the turpentine country. I can not help feeling that the big slashes made in the trees must be harmful to them, but they tell me that the same trees are used for a number of years.

PATTERNS
SEWING CIRCLE



A DRESS that's complete in itself and smart for general wear. A jacket that transforms it into a street ensemble. And both carefully styled, accurately sized, to fit large sizes perfectly. All that, surely, is a good deal to get in one easy and inexpensive home 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. Beltless, 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 7⅜ yards of 39-inch material and 1⅛ 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 .....
Address .....

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."

Ask Me Another
A General Quiz

The Questions

1. What is a characteristic feature of Gothic architecture?
2. "Let us eat and drink; for tomorrow we die" is a quotation from what?
3. What is the most widely used name of saints?
4. What took place during the "Hundred Days" in French history?
5. Elizabeth Blackwell was famous as what?
6. What of the following makes up the greatest per cent of the air we breathe: hydrogen, oxygen, or nitrogen?
7. How thick is the bark of some of the giant Sequoia trees?

The Answers

1. The pointed arch.
2. The Bible—Isa. 22:13.
3. Valentine has been the most widely used name of saints, one recently compiled list containing 52 of them.
4. Napoleon's second reign (after his return from Elba, from March 20 to June 28, 1815).
5. The first woman doctor of medicine.
6. Nitrogen (78.06 per cent).
7. Many trees have bark that is two feet thick, and a root system that spreads over an area of three acres.

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.

FREE
AT YOUR GROCER'S
BIG CANNON DISH TOWEL
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.

THE SMOKE OF SLOWER-BURNING CAMELS GIVES YOU
EXTRA MILDNESS, EXTRA COOLNESS, EXTRA FLAVOR
AND 28% LESS NICOTINE
than the average of the 4 other largest-selling cigarettes tested —less than any of them—according to independent scientific tests of the smoke itself.

THE SMOKE'S THE THING!
CAMEL THE SLOWER-BURNING CIGARETTE