

Food Forum

Dorothy Johnson



Happy Easter

EASTER MORNING is an exciting occasion. Everyone wakes up in good spirits, ready for showing off new spring outfits and going to church with the family.

EASTER MORNING BREAKFAST

- Orange Juice or Grapefruit
- Canadian Bacon
- Hot Cross Buns
- Confetti Scrambled Eggs
- Coffee or Milk

Confetti Scrambled Eggs

1/4 cup (1/2 stick) butter, 1/4 cup chopped green pepper, 2 tablespoons chopped onions, 3 tablespoons All Purpose Flour, 1 teaspoon salt, 1/8 teaspoon pepper, 1-1/2 cups milk, 1 dozen eggs slightly beaten, 1/4 cup chopped pimiento.

In a large skillet melt butter; saute green pepper and onion. Do not brown. Blend in flour, salt, and pepper. Remove from heat--Gradually add milk stirring constantly until thickened. Reduce heat and cook 2 additional minutes. Stir in eggs and pimiento. Cook, lifting with spatula as mixture thickens. Eggs will hold up to 1 hour if covered and placed over low heat or in a warm oven.



Easter Feast

Easter dinner is a gala occasion and it will be more appealing with Golden Glazed Ham prepared with delicious Golden Clove Glaze.

Golden Cloved Glazed Ham

Mix 1 cup brown sugar with 2 tablespoons flour and 1/4 teaspoon ground cloves. About 20 minutes before end of cooking time, spread a thick layer of sugar mixture over fat-scored ham. Stud with whole cloves. Finish baking in 375 to 400 degree oven, basting occasionally until glaze is formed. Garnish platter with spiced crab apples and parsley.

For those who prefer Lamb instead of the traditional Easter Ham, here is a delightful recipe.

Fruit Glazed Breast of Lamb

2 teaspoons salad oil, 2 cups orange juice, 2 lbs. breast of lamb, 1 small onion finely chopped, salt and pepper to taste, 2 tablespoons sugar, 1/3 cup seedless raisins, 1 tablespoon cornstarch.

Heat oil, add lamb and cook until browned on all sides. Drain off drippings. Combine orange juice, onion, salt, pepper, sugar and raisins. Add to lamb. Cover and cook over low heat about 1-1/2 hours or until lamb is tender. Remove lamb to heated serving platter. Stir orange juice mixture into cornstarch to form a smooth paste. Stir cornstarch mixture into remaining orange juice mixture. Cook over low heat stirring constantly, until thickened and clear. Serve orange sauce with lamb.

Sweet Potato Carrot Delight

4 large sweet potatoes, 6 large carrots, 1-1/2 teaspoons salt, 1 tablespoon honey, 4 tablespoons brown sugar, 1/2 cup bottled lime juice.

Pare potatoes and carrots. Boil, drain and mash. Mix honey, brown sugar and lime juice in saucepan. Heat until sugar is dissolved. Add to potato-carrot mixture and blend well. Transfer to 'heat & serve' baking dish. Bake covered about 1 hour. Serve immediately.

Artichoke Heart Salad

1 recipe Italian dressing, 1 9-oz. pkg. frozen artichoke hearts, 1 4-oz. can or jar of chopped pimientos, 1 2-oz. can anchovy filets diced, 2 cups torn head lettuce, 2 cups torn romaine, 2 cups torn spinach.

Heat dressing to boiling; add artichoke hearts;

NYC Worker A Model Too



MARY WILMORE of O.I.'s Neighborhood Youth Corp models party dress made by Center's Sewing Trainees (See Who's Who, page 12)

Fashion's on Parade EASTER SUNDAY

6:00 P.M. until???

SURPRISES and PRIZES



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- * Best Dressed Male
- * Prettiest Easter Hat
- * Best Looking Hair - Style

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cook until tender about 3 to 5 minutes. Cool. Stir in pimiento and anchovies. Chill in dressing till serving time.

Drain off dressing and reserve. Add artichoke mixture to greens; toss with enough reserved dressing to coat greens. Makes 8 to 10 servings.

***Italian Dressing: Combine 1/2 cup olive or salad oil, 1/3 cup vinegar, 2 tablespoons water, 4 thin slices onion, 1 tablespoon sugar, 1 clove garlic, crushed; 1/4 teaspoon celery seed, 1/2 teaspoon salt and dash pepper.

Viennese Cheese Cake

Roll out 18 slices of Zwieback into fine crumbs and mix them with 1/4 to 1/2 cup melted butter and 1 tablespoon sugar. Press the crumbs firmly onto bottom and sides of a well-buttered 9 inch spring-form pan. Cream 1 lb. cream cheese with 1 teaspoon Vanilla. Stir in 2 tablespoons sugar, 1/4 cup sifted flour, and 1/4 teaspoon salt and beat mixture until light and fluffy. Add 4 egg yolks, beaten, and beat mixture again. Stir in 1 tablespoon lemon juice and 1 cup heavy cream. Beat 4 egg whites until stiff, add gradually 1/4 cup sugar and continue beating the meringue until stiff and glossy. Fold egg whites into cheese mixture lightly but thoroughly and pour into prepared pan. Bake cake in a moderate oven 350 degrees for 1-1/2 hours or until it is set in the center. Turn oven off and let cake cool in the oven. Chill the Cheese Cake completely before removing from pan.

Alpha Glamour Guy Really A Family Man

... By Eddy K. Kim

THE TREASURER of Theta Pi Lambda Chapter of Alpha Phi Alpha Fraternity is oft referred to as the Glamour Guy, and equally as often as the 'Brainy One'. . . He is a Mathematics Instructor at Western High School. His paramount interests are clearly indicated by listing his membership on the Recreation Advisory Board, in the Nevada Recreation and Park Society, on the National Council of Teachers of Mathematics, the Nevada Teachers of Mathematics, Phi Delta Kappa (Educational Fraternity), and St. James Catholic Church.

His scholastic record reads --graduate of Central High School, Shreveport, Louisiana; of Xavier University, La., University of Southern California, and DONALD KIRKLAND Nevada Southern University.



When I finally sat down to talk with dashing Donald Kirkland, imagine my surprise and delight (in view of this most impressive background and reputation) when he began the conversation by talking about his lovely wife, Barbara, and producing family pictures he just happened to have on him, continued the interview with paternal raves about their two adorable (and adored) adopted children, Allison and Craig. . . The Glamour Guy is strictly a Family Man.

It follows that his hobbies are (1) looking for contradictions of proven theorems and (2) Jigsaw puzzles.

Donald Kirkland is the son of Mr. and Mrs. S. W. Kirkland of Shreveport, Louisiana.