Make a Matzo, pat, pat,

Do not make it fat, fat,

Make a Matzo, pat, pat,

This is the way for "Pesach."

by Israelites laboring for the Pharaohs.

Serve with jam, honey or sugar.

chopped.

Beat eggs until very light and foamy. Add water, salt and Matzo Meal. Heat butter in skil-

let and pour mixture into it. Let cook until bot-

tom is brown. Turn and brown other side--Or batter may be cooked as individual pancakes.

PASSOVER BEET JAM 3 lbs. beets, 1 lb. honey, 1 lb. sugar, 2 tbsp. ground ginger, 1/2 lb. blanched almonds,

PASSOVER FARE

Traditional

pat;

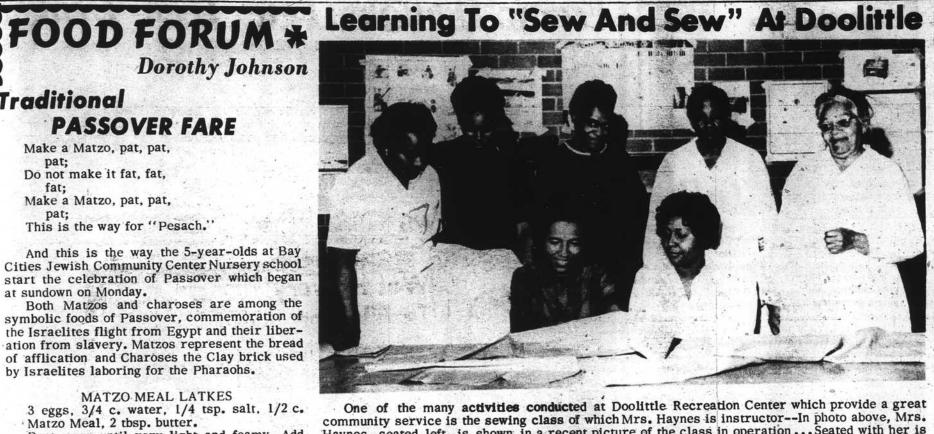
fat:

pat;

at sundown on Monday.

LAS VEGAS VOICE

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One of the many activities conducted at Doolittle Recreation Center which provide a great community service is the sewing class of which Mrs. Haynes is instructor--In photo above, Mrs. Haynes, seated left, is shown in a recent picture of the class in operation...Seated with her is Mrs. Brown--Standing are (from left) Mesdames Walker, Harris, Davis, Jackson, and Smith... In photo below, with the machines that will make the garments from patterns under discussion in top photo, are (from left) VISTA worker, Miss Lillian Carter, Mesdames Mary Jackson, Shirley McDaniel, Louise Walker, and Cara Williams.







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Cover beets with cold water and cook until tender. Slip off skins, and dice or cut beets into

thin strips. Bring honey, sugar and ginger to a rolling boil in deep saucepan and add beets. Reduce heat and cook until syrup is thick, about 30 minutes. Do not stir during cooking, but shake pan gently to prevent sticking or scorching. Stir in almonds gently. Turn into jelly glasses or stoneware crock. Store away from light in moderately cool place to prevent discoloration.

ORANGE GLAZED TWIN CHICKENS 1-1/4 c. orange juice, 1 qt. finely broken Matzos, 2/3 c. chicken fat. 2/3 c. minced onion, 2/3@c. minced celery with leaves, 2 eggs beaten. 2-1/2 tsp. salt. 1/2 tsp. pepper, 1 orange, peeled and cut into pieces. 2(2-1/2)to 4 lb.) broiler fryers. 1-1/2 tsp. grated orange peel. 1/4 c. honey. 1/4 tsp. ginger.

Pour I cup orange juice over Matzos. Allow to soak for at least 30 min. Mash Matzo until all juice is absorbed. Heat fat in skillet. Add onion and celery and cook until onion is tender (not brown). Add to Matzo mixture with eggs. 2 tsp. salt. pepper and orange pieces.

Stuff chickens with Matzo mixture and truss. Place in shallow pan. Bake at 375 deg. 1-1/2 hours. Combine remaining orange juice, salt, orange peel, honey and ginger in a saucepan. Bring to a boil; use to brush chickens during last 1/2 hr. of roasting time.

JO MACKEY BULLETIN

THE ELECTION of officers for the 1967-68 school year highlighted the April 12th meeting of the Jo Mackey School PTA. Officers elected were Mrs. Cleather Manning, president and Mr. H. P. Fitzgerald, 2nd vice-president. Mrs. Dukes, secretary, Mrs. Rosie Ottey, assistant secretary, Mr. Curtis Hall, Sr., treasurer and Mrs. Martha Merfy, assistant treasurer.

Floyd Plymouth, Awards and Installation Banquet chairman, reported that this event will take place May 10th at the school. Mrs. William Evans, one of the chaperones for the recent Disneyland trip, reported that the project was a huge success and enjoyed by the seventy youngsters who took the trip.

Mrs. Cleather Manning will supervise the School Picture-Taking Project which is scheduled for April 20th and Mrs. Travis Poole reported that a Tom Thumb Wedding will take place at the school Friday, May 26.

Delegates to the 1967 Nevada State PTA Convention included Mrs. Cleather Manning, Mrs. Travis Poole, Mrs. William Evans, and Mr. H. P. Fitzgerald. Delegates will also be sent to the May 13th Clark County PTA Council.