

The Thinking Woman

Dorothy Johnson's Food Forum

DELORES STRAUGHTER

Beauty
by-lines

Tips from the experts
for a more beautiful you

"Come and Color Easter Eggs" can be a fun party for children of almost any age. Have a big table for their work and cover it with a deep layer of newspaper. Then spread out the dyes, the cups or bowls for hot water, the crayons, decals and other trimming devices where the children can reach them easily.

Cook the eggs very early in the day, allowing at least four apiece for artistic efforts. After cooking, cover immediately with cold water, when the eggs are cool, chill in the refrigerator until the children are ready to do their decorating.

An Easter Egg hunt! An Easter egg hunt for the children of the neighborhood is a wonderful idea. Have it out doors if you possibly can. At the go signal, the search begins. Each hunter is provided with a bag or little basket for his booty; a time limit is set, and the one who has found the most and the one that has found the least gets a prize.

After the Sunrise Service:

If there's a dawn Easter Service where you live, there won't be time for a full breakfast before you go. However, Easter breads can be made the day before and a slice of good Easter bread buttered, with milk, tea or coffee can be a good starter for the day.

EASTER BABKA (from Poland)

1/2 cup strong coffee
1/2 cup evaporated milk
1/2 cup butter or margarine, softened
1/2 cup sugar
4 egg yolks
1 envelope dry yeast
1 cup warm water
Grated peel of 1 lemon
1 tsp. salt
1 tsp. cinnamon
1/4 tsp. soda
4-1/2 to 5 cups flour
1 cup golden raisins

Combine coffee and evaporated milk. Heat to scalding point. Cool to lukewarm. Cream butter and sugar. Beat egg yolks until thick and lemon colored. Stir into creamed mixture. Soften yeast in warm water. Add to creamed mixture with lemon peel, salt and cinnamon. Mix well. Add soda to lukewarm coffee mixture and add yeast mixture alternately with flour to make a soft dough. Stir in raisins. Knead on lightly floured board or canvas until dough no longer sticks to hands. Place in a greased bowl. Cover. Let rise in warm place until double in bulk. Punch and knead again for 5 minutes. Shape into greased 12 cup Bundt pan. Place dough in pan shaping to fit. Cover and let rise 1-1/2 hours. Brush with topping. Scatter almonds over surface. Bake at 350 degrees 50 to 60 minutes.

TOPPING

1 egg yolk
1 tbsp. water
1/4 cup blanched almonds

Beat egg slightly with water. Brush over surface of Babka. Scatter almonds over surface.

TSOUREKI (Greek Easter Bread)

3 cakes yeast
1 cup warm milk
10 cups flour
1-1/2 cups butter or margarine
2 cups sugar
7 eggs beaten
Grated peel of 1 orange
1 egg, beaten

Crumble yeast into 1/2 cup warm milk and stir to dissolve. Add 1/2 cup flour and mix well. Cover and set aside to rise. Place butter in saucepan and add remaining milk and sugar. Heat until sugar dissolves and butter melts. Place remaining flour in a large shallow bowl. Add 7 eggs and orange peel to flour along with yeast and butter mixture. Knead until smooth and elastic. Roll dough into equal 9 inch lengths and shape into 3 separate braids. Place braids on cookie sheet and let rise until doubled. Brush with beaten egg and sprinkle with sesame seed or whole blanched almonds, if desired. Bake at 350 degrees 40 to 50 minutes or until loaves are golden brown. Makes three loaves.



If you're ever in the City's License Bureau Office, you'll get a warm smile from Ms. Delores Straughter. Delores was born in Newelton, Louisiana and came to Las Vegas in 1955. She attended Western High School, dropping out when she was seventeen. However, later realizing the importance of a high school diploma for better paying jobs, she applied for training through CEP. Her determination to succeed qualified her for job training at the Social Security Administration and Nellis Air Force Base. Upon completion of her training she was employed as a secretary, while finishing her high school education at the Urban Night School.

In 1971, Delores was employed by the City, to work in the License Bureau Office. Her job duties concern permits, licenses and parking citations.

Delores is an Aries, and prefers a Capricorn man with class, intelligence, and social style. During her spare time she enjoys music and softball.

In the future she would like to enter the hotel administration business.

ITALIAN EASTER BREAD

2-1/4 to 3-1/2 cups flour
1/4 cup sugar
1 tsp. salt
1 envelope dry yeast
2/3 cup milk
2 tbsps. butter or margarine
2 eggs
1/2 cup raisins
1/4 cup chopped blanched almonds
1/2 tsp. anise seed
Melted butter or margarine
5 tinted raw eggs

Combine 1 cup flour, sugar, salt and yeast in a large bowl. Combine milk and butter and place over low heat until liquid is warm. Butter does not have to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2 eggs and enough flour to make a soft dough. Knead on floured board until dough is smooth and elastic, about 8 to 10 minutes. Place in a greased bowl and turn to grease top. Cover and let rise in a warm place until double in bulk, about 1 hour. Combine raisins almonds and anise seed. Punch dough down and turn out onto a floured surface. Knead the raisin mixture into the dough. Divide dough in halves, roll each into a rope 24 inches long and twist ropes together to form a ring on a greased baking sheet. Brush with melted butter. Place colored eggs into space in twist. Cover and let rise til double. Bake at 350 degrees, 30 to 35 minutes. Remove from pan and cool on rack.

A moisturizing cream drops or dews because that is intended for day-time use and under make-up is likely to have a consistency that is lightweight and non-greasy. "The primary purpose of an emollient is to prevent or counteract the symptoms and signs of dryness of the skin and thus smooth and soften the skin," it is noted.

However, it is now known that neither externally applied oils nor the skin's natural oils can keep the skin soft and flexible without the aid of water."

Whether to buy a liquid, cream or aerosol form of cream is regarded as a matter of personal preference. But, it is noted that some women prefer lotions, oils,



Modern types of skin cleansers now come in liquid form, too, and pHisoDerm, for example, contains a number and protect the skin, and is used with warm or cold water. This kind of modern skin cleanser has also been formulated to cleanse skin thoroughly and to easily remove popular cosmetics and the residue of air pollutants.

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