

HINTS FOR HOMEMAKERS

By Miss PHYLIS OWEN, Home Service Director, Virginia Electric And Power Company

AN EASTER DINNER

Savory baked ham is a popular choice for that "Special Easter Dinner." The traditional "Hot Cross Buns" made on Good Friday are considered a charm against evil.

Here is a suggestive menu for Easter eating which may be baked in the oven of your range while you are entertaining guests.

Menu

- Shrimp Cocktail
 - Savory Baked Ham Country Style
 - Pineapple Candied Parsnips
 - Fresh Peas, Celery, Carrot Casserole
 - Quick Rye Bread
 - Spicy Apple Crisp
 - Coffee
- Time 1 1/4 hours in 400° oven
- #### Cocktail Sauce
- 6 tbsp chili sauce
 - 2 tsp horseradish
 - 3 tsp finely chopped celery
 - 1 tsp lemon juice
 - 1 tsp Worcestershire sauce
- Chill thoroughly in your automatic refrigerator and serve with chilled shrimp.

Savory Baked Ham

- Six servings:—
 - 1 slice smoked ham (2 1/2 lbs. cut 3-4 inches thick)
 - 1 tbsp chopped ham fat
 - 3-4 cup fine bread crumbs
 - 2 tsp brown sugar
 - 1 tsp prepared mustard
 - 1 tsp Worcestershire sauce
- Milk
Make a dressing of the fat, crumbs, brown sugar and seasonings. Add about 1 tablespoon milk to bind the dressing. Place ham in baking dish, spread with dressing and add milk to about one-half the thickness of the ham. Cover and bake with the rest of the meal in a moderately hot oven (400°) 1 1/4 hours. The ham may be put into the oven 15 minutes before the rest of the meal. At the end of the cooking time, place under the broiler for a few minutes to brown.

Pineapple Candied Parsnips

- Six servings:—
 - 5 medium sized parsnips
 - 1-2 cup brown sugar
 - 2 tsp salt
 - 1 tsp butter
 - 6 tbsp canned crushed pineapple
- Peel firm parsnips and cut in crosswise slices about 1/4 inch thick. Place a layer of parsnips in a greased baking dish, sprinkle with a portion of the sugar, salt and pineapple and dot with some of the butter. Repeat layers, having the pineapple mixture on top. Cover and bake with the rest of the meal in a moderately hot oven (400°) for 1 hour.

Fresh Peas, Celery and Carrot Casserole

- Six servings:—
 - 6 large carrots
 - 3-4 cup short celery strips
 - 1 tsp finely chopped onion
 - 1 1/2 lbs peas (about 1 1/2 cups shelled)
 - 3-4 tsp salt
 - 1-8 tsp sugar
 - Water
- Place shelled peas in bottom of baking dish and add carrots cut in thin strips. Cover with a layer of the celery strips and the remaining carrots and peas. Add the chopped onion, salt and enough water to cover the bottom of the baking dish. Cover and bake with the rest of the meal in a moderate oven (400°) 1 hour.

Quick Rye Bread — 1 Loaf

- Approximately 7 3/4" x 3 1/2" x 3 1/2"
- 1 3/4 cups rye flour
- 1 cup white flour
- 1 tsp soda
- 1 tsp salt
- 2 tsp caraway seeds
- 1 egg
- 1-4 cup sugar
- 1-3 cup molasses
- 1 cup sour milk or buttermilk

Sift the two kinds of flour separately, measure and sift once together with the soda and salt. Lightly mix in the caraway seeds. Beat egg and add the sugar, molasses and sour milk. Blend the liquid ingredients with the dry, mixing until smooth. Turn into a well greased loaf pan. Bake with the rest of the meal in a moderately hot oven (400°) 1 hour.

Spicy Apple Crisp

- Six servings:—
- 4 to 6 large cooking apples
- 1 tsp cinnamon
- 1-4 tsp cinnamon
- 1-4 tsp cloves
- 3-4 cup sugar
- 2 tsp lemon juice
- 1-3 to 1-2 cup water
- 1-2 cup flour
- 1 tsp sugar

Evangelistic Party Is Going To Bethel

Bethel — The Todd Evangelistic party, of Franklin Springs, Ga., composed of the Rev. Samuel J. Todd, evangelist, and O. N. Todd, Jr., baritone soloist, will begin a revival campaign at the Bethel Pentecostal Holiness church Monday, March 11.

They have had very successful campaigns in the States and Canada, and are hoping for great success in Bethel. Services will begin each evening at 7:30 and we extend to everyone a very cordial invitation to attend each service.

- 6 tbsp butter
- Slice apples about 1-4 inch thick and place a layer in a greased baking dish. Add half of the mixed sugar and spices. Repeat layers to nearly fill dish. Add enough water to completely cover the bottom of the dish. Sprinkle lemon juice over apples. Blend the flour, sugar and shortening until crumbly in appearance. Spread over top and bake, uncovered, in a moderately hot oven (400°) 1 hour or until apples are tender.

Hot Cross Buns

- 1 cup scalded milk
 - 1-2 cup sugar
 - 1-4 cup shortening
 - 1 tsp salt
 - 1 yeast cake dissolved
 - 1-4 cup lukewarm water
 - 1 tsp cinnamon
 - 1 egg
 - 3 cups flour, plus
 - 1-4 cup raisins
 - 1-4 cup citron, optional
 - 1 tsp grated lemon rind
- Pour scalded milk over sugar, shortening and salt. Cool-beat in dissolved yeast, cinnamon, egg and

Cherry Pie Queen



Prize cherry pie of the nation was baked by Miss Nina Rose McLaren, of Springfield, Ill. She's shown as she arrived at the White House to present the pie (or maybe a fresh one) to the President.

Harnett County Farmers Believe In Crataleia

Harnett County farmers believe in crataleia—but they want only the Striata strain, according to Joe B. Gourley, assistant farm agent of the State College Extension Service.

- 3 cups flour. Cover—let rise until light. Add flavored fruit and enough additional flour to make stiff dough. Knead until light—brush with melted shortening. Cover and let rise until light, shape into forms of biscuits—brush over with melted butter and cut a cross on each bun. Let rise until light, brush with slightly beaten egg white and bake 15-20 minutes at 400°.

Interesting Bits Of U. S. Business

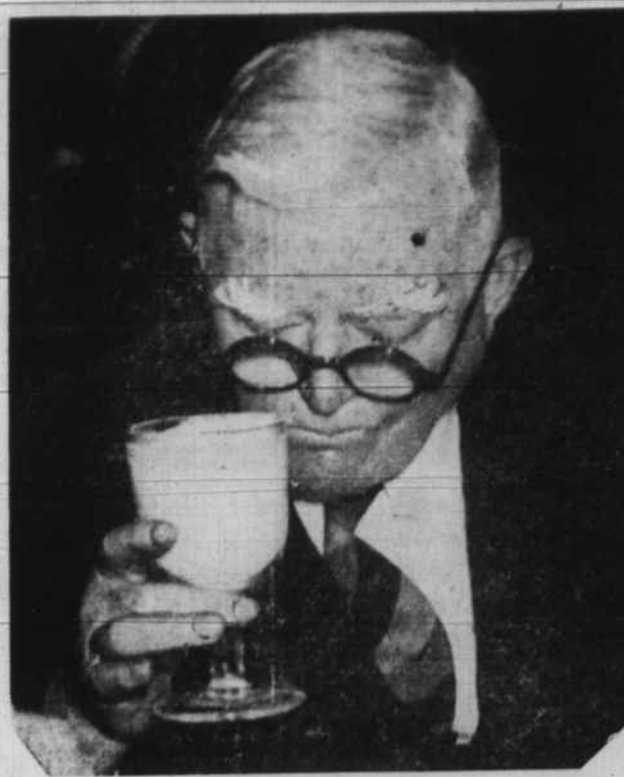
Airplanes and airlines still brightest stars in the business heavens. January airplane exports were valued at \$25,480,819, which was 421 per cent ahead of that month in 1939—and the British and French governments are getting down to brass tacks right now with the American aircraft industry concerning one billion dollars' worth of business.

As for domestic airlines, all four major companies are off to a whizzing start on 1940, and all upped their revenues hugely in 1939 over 1938. Furthermore, General Motors is expected to announce soon enlarged plans for aviation, to the extent of building complete planes of its own design—won't be long before some presidential slogan will be "an airplane in every garage." Indicated cotton plantings for this year are only one-tenth of one per cent under the acreage for 1939. Thriving industry is that of smoothing bent auto fenders, what with this winter's heavy snows and sleet producing lots of traffic tangles—a St. Louis newspaper reporter visited 15 such shops the other day and found a total of more than 500 body repair jobs had accumulated in 24 hours.

Durham County 4-H Club Boy Receives FSA Loan

Clayborn Harward, Chapel Hill, Route 3, is the second Durham County 4-H club boy to secure a loan through the FSA with which to buy a brood sow and begin the production of purebred pigs.

Look, Mr. Lewis!—It's Milk



John L. Lewis, CIO chieftain, should get quite a kick out of this picture showing Vice President John Nance Garner drinking a glass of milk, yes, milk, while he daintily holds a piece of cake in his other hand. Not long ago Mr. Lewis referred to Garner as a "whiskey drinking old man." The Vice President is pictured at party given Senator Burton K. Wheeler of Montana on his 58th birthday, in Washington.

Forty Killed On Bicycles In State

Ronald Hocutt, director of the North Carolina Highway Safety Division, reported recently that 40 bicyclists were killed and 215 were injured in this state last year.

"The bicyclists were at fault in a majority of these accidents," Hocutt said. "A person riding a bicycle is too often inclined to feel that he has the right-of-way over all other traffic and that drivers of motor vehicles are supposed to look out for him."

"This division urges upon bicyclists the importance of giving proper hand signals, riding on the right side of the street, keeping near the curb or shoulder, and especially refraining from cutting across the street or highway unexpectedly. We, also, urge motorists to watch out for bicyclists and be prepared for any unexpected move that they may make."

How To Relieve Bronchitis

Bronchitis, acute or chronic, is an inflammatory condition of the mucous membranes lining the bronchial tubes. Creomulsion goes right to the seat of the trouble to loosen germ-laden phlegm, increase secretion and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding that you are to take the way it quickly allays the cough or you are to have your money back.

CREOMULSION for Coughs, Chest Colds, Bronchitis

Electricity KEEPS PEACE IN THE FAMILY



OR—HOW MARY AND JOHN KISSED AND MADE UP ... AND BOUGHT AN ELECTRIC RANGE

THIS IS a story that's not all fiction. The scene might be laid in your house . . . or your next-door neighbor's. And there's only one moral . . . many of today's living problems can be easily solved with the aid of your most modern servant: Electricity!



1 "My, you're an enchanting breakfast companion, Mary!"
"Spare the sarcasm, John. If you knew the day I've got ahead of me..."

No need to face the day with the shadow of three meals throwing the gleam of drudgery over you. Modern electric cookery is so easy, fast and carefree.



3 "Look, John—that headline might have been written for us! Electricity keeps peace in the family!"
"Hmmm. An electric range . . . small down payment . . . easy terms..."

That's the answer, John and Mary! An electric range has turned many a kitchen slave into a charming wife again . . . with its speed, efficiency, cleanliness and reliability taking the drudgery out of cooking!



2 "Listen, Mary—I've a job to do, too. But am I complaining?"
"Oh, no. And everything in your office is as modern as tomorrow's newspaper."

John's modern office equipment speeds up production and efficiency. One of today's efficient automatic Electric Ranges would do the same in Mary's kitchen . . . and leave her more leisure time!



4 "That message is more important than any Advice-to-the-Lovelorn column, Mary!"
"John, you're a dear . . . let's choose our Electric Range today!"

And why not you, too? Your dealer offers a variety of sizes, styles and models to suit every need, and on terms to pacify any budget! Go modern in your kitchen . . . and keep happy in your home.



Feed Pullets NOW for LOTS of BIG EGGS NEXT FALL. Come in, let us tell you about the Purina Plan for growing big, well-developed birds that lay lots of eggs during the fall months when prices are highest! We sell Purina Chick Growers and Growing Chow . . . two real growing feeds!

LINDSLEY ICE COMPANY WILLIAMSTON, N. C.

See your Dealer, or VIRGINIA ELECTRIC AND POWER COMPANY