

## Camellia Brings Color During Colorless Time

It isn't easy to find much color on the Tar Heel landscape in mid-winter, but one dependable source of colorful blooms throughout most of the season is the camellia.

Until the dogwood and azalea blooms pop out in early spring, the camellias will be depended upon to provide the color. Most blooms seem to be in evidence in late winter.

Henry J. Smith, extension, landscape horticulturist at North Carolina State University, explains that camellias are native to wooded areas in which they grow under or among the trees. In these areas—conditions of light shade, friable organic soil with a slight acid reaction and sufficient air and moisture—camellias are found growing most vigorously.

If homeowners would attempt to plant camellias under similar conditions, they would be more successful in growing healthy, prolific plants, Smith suggests.

Smith said homeowners who don't have the camellia's favorite soils should consider preparing beds one or two months prior to setting the plants.

In locating the camellia in the home landscape, consider first the natural drainage. If it isn't good, modify it to suit the needs

of the camellia. If the soil is heavy clay, change it to a more friable organic loam by incorporating sharp sand and organic matter into the hole.

Practically any well decomposed organic matter can be used. If the soil is light and sandy, work large amounts of finely divided organic matter into the soil to produce a condition that will hold moisture better.

After about three weeks, test the pH of the soil. If the analysis suggests a need to modify the pH, a fine sulphur can be used to lower the pH and lime can be used to raise it.

For best results, wait until spring growth appears before fertilizing. But if the soil is infertile, you may add a pound or two of an acid-forming complete fertilizer and incorporate this with each 100 square feet of soil area. Do this about two weeks prior to planting.

The first Federal Office devoted to forestry opened 100 years ago on August 15, 1876 with an appropriation of \$2,000. From the start, the Forest Service of the U. S. Department of Agriculture emerged in 1905 with Gifford Pinchot as the first "Chief Forester."



## The Light Touch

What is it about human nature that makes it easier to break a commandment than a habit?

Well, there's one good thing to be said for inflation. It fills footballs.

The fellow who can't figure out what to do with a Sunday afternoon is often the same one who can't wait for retirement.

A cease-fire seems to be a condition in which people are still shooting at each other, but nobody notices.

The quickest way to become an old dog is to stop learning new tricks.

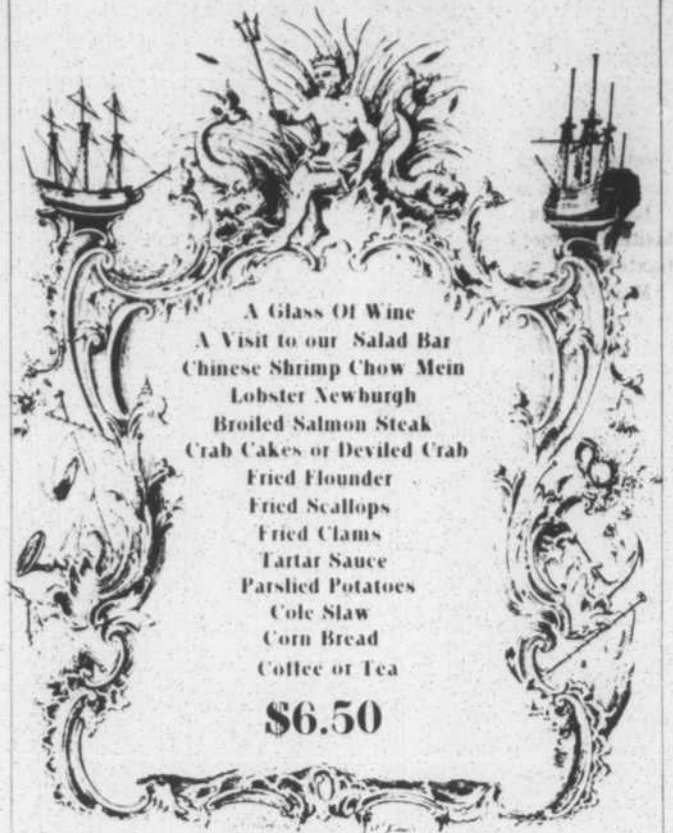
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## Easter Time For Families To Meet For Traditional Dinner

Easter Sunday is a time for families to be together, a time for a festive and traditional Sunday dinner at its best....followed by an afternoon of old-fashioned egg hunting.

For Easter, 1976, make sure your dinner treat doesn't end with the traditional ham or turkey. Accent the entire event with one of the most delightful desserts we've found in a long time, a bit of heaven itself, call "Lemon Filled Angel Food Cake."

After dinner, it's time to involve the entire family in an afternoon that's sure to take everyone back to their childhood, the Easter Egg Hunt. In recent years, the convenience of candy eggs has made many of us forget the real fun and value that's found in using honest-to-goodness, family-decorated eggs.

Parents find many ways to discourage children from gorging with candy eggs on Easter. But perhaps the best way is with the positive reinforcement of providing this excellent alternative.

Decorating real eggs is traditionally exciting and enjoyable, especially when the process is simple and easy. In addition, the high food value makes eggs ever more attractive when they can be used in delicious recipes after the egg hunt is over. Double value makes real eggs the real prize this Easter, and year-round.

### Hard-Cooking Eggs

Clean eggs in cold water. Place in enamel, stainless steel or glass pan with an inch of water over eggs. Cover and bring rapidly to a boil. Remove from heat and let eggs stay in hot water 15 minutes.

### Decorating Tips

Place vinegar into old pan and drop in dye tablet. When fizzing stops, add cold water. Skim off foam with a paper towel. Place eggs into dye and turn with plastic spoon. If first egg has uneven color, add a tablespoon of vinegar to dye bath. Try alternating end of eggs in different colors. Use magazine cutouts and crayons for extra flair.

### Spring Egg Salad Fling

3 packages (3 oz. each) lime flavor gelatin  
3 cups boiling water  
2 1/2 cups cold water  
2 hard-cooked eggs, sliced

Dissolve gelatin in boiling water; stir in cold water. Pour approx. 1/2-inch layer into 9-inch ring mold (6 1/2 cups). Chill until partially set. Stand center egg slices on side of mold partially in gelatin; chill until almost firm. Add remaining gelatin; chill until firm.

### Egg Salad:

1/4 cup mayonnaise or salad dressing  
2 tablespoons chopped onion  
1 tablespoon lemon juice  
1 teaspoon salt  
8 hard-cooked eggs, coarsely chopped  
1 cup diced cooked chicken, or 1 can (6 1/2 oz.) tuna, drained and flaked, or 1 can (7 1/4 oz.) salmon, drained and flaked.  
1 cup chopped celery

1 cup diced avocado or halved seedless grapes, optional  
Salad Greens

Combine mayonnaise, onion, lemon juice and salt; blend well. Stir in eggs, chicken, celery and avocado, if desired; chill to blend flavors. Makes approx. 5 cups. To serve: Unmold line ring; surround with salad greens. Fill center of ring with egg salad. Makes 10 to 12 servings.

### Lemon Filled Angel Food Cake

1 cup sifted cake flour  
3/4 cup sugar  
1 1/2 cups (12) egg whites  
3/4 teaspoon cream of tartar  
1/4 teaspoon salt  
1 1/2 teaspoon vanilla  
3/4 cup sugar

Sift flour with 3/4 cup sugar 4 times. Beat whites, cream of tartar, salt, vanilla until stiff enough to hold up in soft peaks but still moist, glossy. Add remaining 3/4 cup sugar to whites, 2 tablespoons at a time, beating after each addition. Sift about 1/4 of flour over whites; fold in. Fold in remaining flour by fourths. Bake in ungreased 10-inch round tube pan in moderate oven (325 degrees) for one hour. Remove cake from oven and invert pan for 1 hour or until cake is cold.

### Lemon Filling:

1 (10-inch) angel cake  
1 cup sugar  
1 envelope unflavored gelatin  
1/4 teaspoon salt  
6 egg yolks  
1/2 cup water  
1/2 cup orange juice  
1 tablespoon grated lemon peel  
1/4 cup lemon juice  
1/2 cup chopped maraschino cherries  
1/2 cup chopped walnuts or pecans  
2 cups whipping cream  
3 tablespoons sugar  
1 teaspoon vanilla

With serrated edge or electric knife, cut a slice about 1-inch thick off the top of cake and set aside. Cut a ring 2 inches wide and 2 inches deep from cake. With fork, lift out cake pieces and reserve for snacking or other use. Chill cake while preparing filling.

In heavy medium-size saucepan, blend 1 cup sugar, gelatin and salt. Combine egg yolks, water and orange juice and stir into sugar mixture in saucepan. Cook and stir over medium-low heat until mixture thickens slightly and coats a metal spoon. Stir in lemon peel and juice, cherries and nuts. Chill until mixture mounds when spooned. Whip cream and fold half the whipped cream into lemon mixture. Spoon lemon cream mixture into prepared ring in cake. Put top on.

Stir 3 tablespoons sugar and 1 teaspoon vanilla into remaining whipped cream and spread on top and sides of cake. Chill thoroughly several hours. Slice with serrated edge knife or electric knife.



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