

Speaking Of Homemaking

By ELIZABETH GREENWOOD
Home Service Representative
Carolina Power and Light Company

bakes, the apricot filling fluffs up through the cuts. A special glaze of confectioners sugar icing gives this coffee cake a special holiday touch.

The Easter season would hardly be complete without Hot Cross buns. Here is the old favorite made in a modern way—without kneading.

Almond cakes are really cookies, a bit like those good almond cookies often served in Chinese restaurants. Topped with almond halves and flavored gently with almond extract, these one-egg cookies make thrifty cookie-jar champions.

- Apricot Peek-a-Boo Ring**
- 1 pkg. yeast (compressed or dry)
 - 1 cup lukewarm water
 - 1/2 cup milk
 - 1/4 cup sugar
 - 1 tsp salt
 - 2 tbsps. shortening
 - 2 egg yolks
 - 1/2 tsp. grated lemon rind



Eshelman RED & ROSE STARTING FEEDS

If you've bought well-bred chicks this year, that's a good start. But what counts is the number of thrifty birds you raise. Let Red Rose Starting Feeds do their part in laying the important foundation for the sturdiness and resistance that mean so much with growing birds. Build thrifty chicks the proved Red Rose-way. Thrifty chicks are profitable chicks.

Richland Supply Co.
Phone 43 At the Depot

2 1/2 cups sifted flour
Melted butter or margarine
Apricot filling
Confectioners sugar icing
Soyen yeast in lukewarm water.
Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add 1 cup flour, mix well. Add egg yolks, lemon rind and softened yeast. Mix until smooth. Add remaining flour to make soft dough. Knead until smooth and place in lightly greased bowl. Cover. Let rise in warm place until doubled (about 1 1/2 hours). Punch down. Roll out to rectangle 14 inch thick and about 8 inches wide. Brush with melted butter or margarine, and spread with apricot filling. Roll up like jelly roll. Form into ring on greased baking sheet. Make V-shaped gashes around top of ring with sharp knife. Let rise in warm place until doubled. Bake in moderate oven 350 F. for about 30 minutes. Glaze with confectioners sugar icing.

Apricot Filling

- 2 egg whites
- 1/2 cup sugar
- 1 cup mashed cooked apricots.

Beat egg whites stiff. Gradually beat in sugar to make stiff meringue. Fold in mashed apricots.

Hot Cross Buns

- 2 pkgs. yeast
- 1/4 cup lukewarm water
- 1 1/2 cups milk
- 1/4 cup sugar
- 2 tsp. salt
- 1/2 cup shortening
- 2 eggs
- 1 tsp. nutmeg
- 1/4 tsp. cinnamon
- 1 cup currants
- 6 cups sifted flour

Confectioners sugar icing
Soften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add two cups flour. Mix thoroughly. Add softened yeast and eggs. Beat smooth. Add nutmeg, cinnamon, currants and remaining flour to make soft dough. Cover and let rise until double. Shape into balls and place in greased pan. Let rise until doubled. Bake in moderate oven 375 F. for about 15 minutes. When cool, mark cross on each bun with confectioners sugar icing.

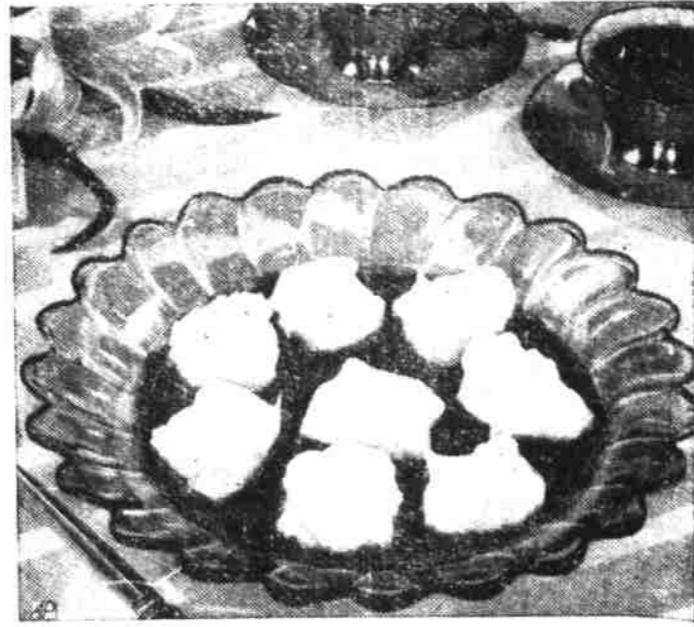
Almond Cakes

- 2 cups flour
- 1 cup sugar
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2/3 cup shortening
- 1 cup chopped blanched almonds
- 1 egg beaten
- 1 tsp. almond extract
- 2 tbsps. milk

Split blanched almonds
Sift together flour, sugar, baking powder and salt. Cut or rub in shortening until mixture is like cornmeal. Add chopped blanched almonds. Mix egg, almond extract and milk. Add to flour mixture. Mix well and knead gently. Form into balls and place on ungreased baking sheet. Flatten with hand. Yields about 6 dozen.

It has been estimated that gambling machines took more American money in depression 1933 than in prosperous 1929.

Color Goes to Head of the Easter Table



MOCHA FLUFF ... Make it meringue for Easter

Put a parade of Easter colors on your table this year—and do it with food. You can if you feature the golden-yellow of hot cornmeal bread, a deep-sunshiny sponge or chiffon cake, a lemon pie with a fluffy white meringue—the colors of daffodils and lilies, of sunlight and spring rebirth!

Of course decorated Easter eggs play an important part on the table. What would breakfast on Easter Sunday be without a basket of them? If there are small children in the family they'll love individual baskets and the not-so-small will like them, too. My sister Phyllis has a special basket which she always fills with colored eggs for her young son at Easter time and then uses for soft and hard-cooked eggs all the year through. Somehow a breakfast or a supper egg is always more inviting to a youngster when it comes served in this special way.

For an Easter party the youngsters will enjoy tiny party baskets filled with chocolate bunnies or jelly beans. I don't know whether it's just in New York that jelly beans have found modern in color or whether they've changed hues all over the country. But the chartreuse, elated and petal-pink shades I saw in the window of a Fifth Avenue candy shop were entrancing and looked like modern "decorator colors." Quite a far cry from the hard yellows, waxy pinks and "licorice" of my childhood!

Even if your family has its own traditional Easter menus it's always fun to add something new. If there is an Italian bakery in your neighborhood, do try their Panettoni; this is a traditional Italian Easter bread full of such good things as chopped citron, lemon and raisins.

Of course your family will enjoy some especially good Easter desserts. They should be rather light in contrast to the rich pies and

puddings of some of our other holidays. I always think coffee is an excellent flavor for these delicate sweets, coffee ice cream and angel food cake, for instance, or cream puddings filled with coffee custard pudding. Or serve the delicious dessert pictured with its mocha custard base and poached meringues, fluffy as angel wings! The recipe has been tested with instant coffee, regular and decaffeinated, if there are sleep problems in your household you may like to use the latter kind.

Mocha Fluff

- 4 egg whites
- Dash of salt
- 7 tbsps. sugar
- 2/3 cups milk
- 1/2 tsp. vanilla
- 1 square (1 oz.) unsweetened chocolate
- 3 egg yolks, slightly beaten
- 5 tbsps. sugar
- 1 tbsps. decaffeinated or regular instant coffee

Beat egg whites and salt until foamy throughout. Add 3 table-spoons sugar. 1 tablespoon at a time, beating after each addition until sugar is incorporated, then continue beating until mixture will stand in peaks. Combine milk and vanilla in large shallow saucepan or skillet and bring just to boiling point. Drop meringue mixture by table-spoons into milk. Cover and remove from heat; let stand 10 minutes. Remove meringues carefully from milk and reserve. Add chocolate to milk and heat in double boiler. When chocolate is melted beat with rotary egg beater until blended. Mix together egg yolks, 5 table-spoons sugar and coffee. Add small amount of hot mixture, stirring vigorously. Return to double boiler and cook, stirring constantly, for 6 minutes, or until mixture coats spoon. Remove from heat and pour into sherbet glasses or large bowl. Place meringues on top. Chill. Make 6 servings.

Movie Actors Live Longer Than The Busy Executives, Hollywood Finds

By PATRICIA CLARY
United Press Staff Correspondent

HOLLYWOOD, U.P.—Actors, whose stage in Hollywood, live longer in Hollywood, but movie executives—who live by their brains, die young.

Doctors stated that the two most frequent causes of death in the movie industry are heart disease and ulcers. They say that worry contributes strongly to both.

Actors worry, of course, about whether their option will be picked up and whether their latest work is going to get together with their newest girl friend.

But movie executives have to worry about the actors as well as all the other details of picture making, which at a large studio includes all the details of a city.

At the age of 40 a movie executive starts making his will. But an actor at that age, say Clark Gable, Gary Cooper, Joseph Cotten, Robert Young, Robert Montgomery, Charles Brayer and Ronald Colman—is still in his prime.

Opportunity Beckons

They have the opportunity for health and fame to later years

reached by such venerable actors as Charles Laughton, William Powell, Claude Rains, Charles Coburn, Cecil Kellaway, C. Aubrey Smith and Edmund Gwenn.

David Selznick's movie, "Duel in the Sun," illustrating the longevity of actors, contains close to 200 years of fine acting represented by Lionel Barrymore, Lillian Gish, Charles Bickford and Otto Kruger.

But over the heads of the film executives hang the tragic examples of brilliant barely gray executives such as Irving Thalberg, Ernst Lubitsch and Mark Hellinger.

The movie industry recognizes that its executives die young because of the enormous gamble in making movies. If the public likes the movie, the executive gets the money.

If it doesn't, he gets (1) ulcers, (2) a heart attack.

The New Jersey city of Elizabeth was named after the wife of Sir George Carteret, one of the men who received a grant of the whole province.

SCOTT'S SCRAP BOOK By R. J. SCOTT

THE U.S. NAVY'S NEW WALKING BARGE CAN SAIL THE OCEAN, NAVIGATE THROUGH SOFT MUD, SURF AND SAND AS WELL AS 100 EMBANKMENTS.

WHAT IS THE COMMERCIAL NAME FOR ANY SMALL FISH PUT UP IN OIL? SARDINE.

THIS NEGRO GIRL OF THE PHILIPPINES CARRIES HER PERFUME IN HER EAR. THE EAR IS PERFORATED AND THE PERFUME IS MADE FROM A CRUSHED FOREST HERB.

SCRAP'S FED TO HENS CAUSE THEM TO LAY EGGS WITH VERY DARK YELLOW YOLKS.

Traffic Violator Nabbed After Wild Chase

WICHITA, Kan. (UP)—A Wichita traffic violator went to extremes to try to avoid a fine.

With police in pursuit, he zig-zagged on a busy street, running red lights and stop signs and once going through a filling station drive to cut a corner.

Finally he drove into a garage, going up the winding ramps to the 10th floor and leaving his car on a grease rack.

Officers found the car but no driver. They learned he had slid down one "firehouse pole" garage employees use to the sixth floor, then down a second to the ground floor.

But all to no avail. Traced to his home by his auto license tag, the man was arrested, taken to court and fined.

Atom Smasher At Carnegie Tech Is To Be 350,000,000 Volts

PITTSBURGH (UP)—Plans for construction of the Carnegie Institute of Technology's million-dollar atom smasher in Saxonsburg, Pa., have been announced.

Dr. Edward C. Cruetz, Tech physics professor, said 350,000,000 electron volts will be generated instead of the originally planned 250,000,000.

He attributed the power increase to design improvements in the 1,000-ton electro-magnet which forms the heart of the cyclotron.

Construction of the complicated mechanism and the L-shaped building which will house it is expected to be finished early in 1950.

Medicine Of Savages May Aid White Man

MELBOURNE, Australia (UP)—Plants used by Australian aborigines for curing warts and ulcers are being sent to the United States for examination by medical scientists.

A government spokesman said a survey has been made of trees, shrubs and grasses found in the tropical forests of Queensland and preliminary research indicates several important finds have been made.

"The bark of one tree has been found to produce an alkaloid believed to be new to science which has a blistering effect on the skin," the announcement said. "This alkaloid is similar to strychnine. It is now being investigated at Oxford University."

The Best Part Of The Meal

Rich Smooth Delicious

YOO-HOO! BERTHA! HAVE YOU DONE YOUR EASTER SHOPPING YET?

EASTER IS A GREAT OCCASION AT OUR HOUSE, THEY DEMAND LOTS TO EAT. THAT GOES FOR MY FAMILY, TOO.

AREN'T WE FORTUNATE TO HAVE A STORE LIKE CASH GROCERY CO. WITH A REPUTATION FOR QUALITY, REASONABLE PRICES AND SERVICE? MAKES SHOPPING A CINCH!

Small 10 to 16 Lb.

HAMS	lb. 59c
Fillet of RED PERCH	lb. 39c
Dressed and Drawn HENS	lb. 51c
All Southern Oleomargarine	lb. 36c
Morrell's Special LEG-O-LAMB	lb. 65c
CREAM CHEESE	Pkg. 17c

VEGETABLES

Imperial Valley

LETTUCE	2 Heads 19c
Large Stalks CELERY	2 for 25c
Fancy Texas CARROTS	2 Bchs. 19c
Fancy Yellow SQUASH	lb. 25c
Medium Large GRAPEFRUIT	4 for 17c

J. F. G.

COFFEE	lb. 49c
No. 2 Can Sliced PINEAPPLE	31c
Paas EGG DYE	3 Pkgs. 25c
2-Lb. Box Mission PRUNES	Med. 25c
12-Oz. Can Niblets	17c
3 lbs. POWDER	\$1.22
Large Box SWERL	29c
25-Lb. Bag Plain or Self-Rising HEART OF KANSAS FLOUR	\$1.84

CASH GROCERY Co.
The Best the Market Affords
MAIN STREET ... HAZELWOOD

DAY DINNER
crock-pot through special food fashions touched to the magic Spring-to-elf.

WASH YOUR BATHMAT SET
WASHED RINSED DAMP DRIED 25c PER BENDIX

MINUTES
ERETTE

DIX LAUNDRIES

SHOP—while does your wash!

YOUR BATHMAT SET
AD TO YOUR NEAR-ERETTE.

WAIT OR SHOP
THE BENDIX DOES WORK AUTOMATICALLY.

IN 23 MINUTES
SWEET, DAMP-DRY.

WHERE TO GO
Lauderette
19 Depot St

NDIX AUTOMATIC LAUNDRIES

LIVE-IN-HEAD is far ahead!

in performance and economy... in ruggedness and reliability!

CHEVROLET Automotive experts and millions of motorists agree: Valve-in-Head is far ahead because it gives an outstanding combination of performance, endurance, dependability and economy. ... Chevrolet—master builder of this master motor—has proved this by producing more than 20 million Valve-in-Head engines during the past thirty-seven years—engines which hold the distinction of having delivered more billions of miles of satisfaction, to more owners, over a longer period, than any other power-plant built today! Chevrolet's World's Champion Valve-in-Head engine is another powerful reason why CHEVROLET AND ONLY CHEVROLET IS FIRST... another convincing proof that only Chevrolet gives BIG-CAR QUALITY AT LOWEST COST!

Valve-in-Head combustion means more driving power for the pistons—less heat loss—and maximum economy.

Valve-in-Head engines are inherently easier to cool, and Chevrolet's individual cooling of cylinders prevents waste of power—promotes efficient operation—prolongs engine life.

CHEVROLET and ONLY CHEVROLET IS FIRST!
WATKINS CHEVROLET CO.
Main Street