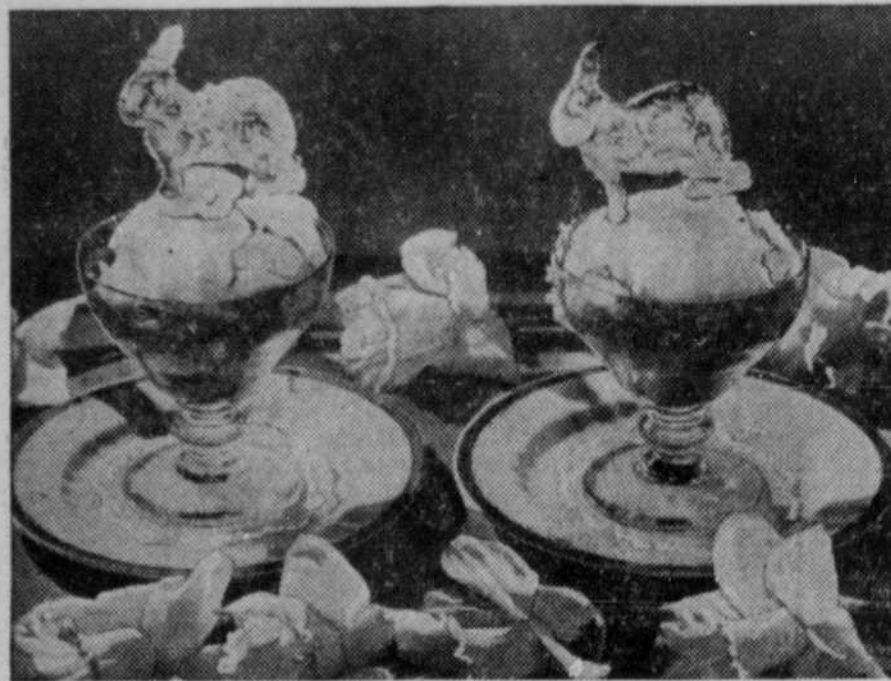


# Household News

by Lynn Chambers



Toasted Bunnies Parade for This Easter Dinner!  
(See Recipes Below)

## Easter Time

As gay as red tulips with food as fresh and appealing as spring itself is the Easter dinner menu I have planned for you today. It's simple and economical as is in keeping with the times, but with spring-like accents that lurk in the fragrant mint leaves, spring lamb, green peas, crisp, bright salad and in the distinctive ice cream.

With Easter on the wing, winter is definitely on the way out, and our thoughts naturally turn to lighter foods and delicate, pastel table settings. For Easter brings out your loveliest white cloths or pastel yellows. As flowers jonquils make an inexpensive but effective centerpiece. Or, for something more dramatic, try red tulips in the center of the bowl banked on all sides by white snapdragons.

### \*Leg of Lamb Roast.

The paper thin covering or "fell" on your leg of lamb does not affect the flavoring of the cut and need not be removed until just before serving. In fact, when left on, it keeps the roast in better shape, cooks more quickly and keeps the juices well within the meat.

Mix  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon pepper, 1 tablespoon dry mustard, 3 tablespoons flour with  $\frac{1}{2}$  cup cold water. Spread this over the leg of lamb. Roast uncovered in a moderately slow (325-degree) oven 30 to 35 minutes to the pound. Spread with currant jelly the last 20 minutes. Baste meat every 15 minutes.

### \*Apricot Garnish.

Use canned halves of apricots or stewed halves, well chilled. Place a nugget of mint jelly in the center and serve around the leg of lamb roast.

A touch of red is a hard color to resist especially if it's in a crispy, zesty salad as this one:

### \*Cranberry Apple Salad.

(Serves 6)  
1 package lemon gelatin  
1 cup boiling water  
 $\frac{1}{2}$  of a pound can of cranberry sauce  
1 apple  
 $\frac{1}{2}$  orange  
1 teaspoon lemon juice  
Dissolve the gelatin in boiling water and chill until thickened. Crush cranberry sauce.

## Lynn Says:

The Easter dinner I planned for you is economical but doubly so because you can make good use of the leftovers.

Cut the remainder of the roast off the bone, grind it with a fine grinder,  $\frac{1}{2}$  onion, the potatoes and green peas. Place in a buttered dish, bake until heated. During the last seven minutes of baking break eggs whole on top of lamb mixture and serve as soon as eggs have cooked.

If you have just a little of the cranberry apple salad left, cut it into small cubes and serve as a relish. For salad, use leftover apricots from the roast garnish and fill the center with cream cheese and nuts and serve in lettuce cups with your favorite dressing.

If you have a few leftover green peas from dinner toss them together with a few carrots, shredded for a change. You can cream these, or mix them with a few bits of crumbled bacon. For variation you might try a few tiny boiled onions with the leftover peas to make enough for a vegetable dish.

Rolls though leftover go over well even the next day. You can slice, toast and butter them. If you like them whole, simply put in a covered casserole with a few drops of water and allow a few minutes to heat through.

Dessert? This is easy. Spoon the ice cream on vanilla wafers, top with another wafer, more ice cream until all is used. Chill for an hour or so and serve sliced with a dab of whipped cream if desired.

## Easter Dinner

Fruit Cup with Mint Leaves  
\*Leg of Lamb Roast with Apricot Garnish  
\*Creamed Potatoes Green Peas  
\*Cranberry Apple Salad  
\*Honey Rolls  
\*Almond Ice Cream with Easter Bunnies  
\*Recipes Given



Grind apple and orange, leaving skins on. Combine cranberry sauce with fruits and lemon juice. Add to gelatin. Pour into molds and chill until firm, or pour into a refrigerator tray and cut in squares when ready to serve. Serve on crisp lettuce with creamy mayonnaise.

Crusty, fragrant honey rolls are a gracious addition to your Easter dinner. No need to worry about food shortages when excellent rolls such as this are minus sugar and only a small amount of fat and one egg. Rolled and cut to look like a swirl, these Honey rolls may be baked in buttered muffin tins, or may be shaped into cloverleaves. Have them hot or cold as you prefer, they're good both ways.

### \*Honey Rolls.

1 cup milk  
 $\frac{1}{2}$  cup honey  
 $\frac{1}{4}$  cup fat  
1 cake compressed yeast softened in  $\frac{1}{4}$  cup lukewarm water  
 $\frac{1}{2}$  teaspoon salt  
1 egg  
4 cups flour  
Scald milk, add fat and honey. Add yeast, salt and 2 cups flour. Then add beaten egg and remainder of flour to form a soft dough. Knead lightly until smooth. Let rise twice, then form into rolls. Let rise until light. Bake in a hot (400-degree) oven about 20 minutes.

\*Creamed Potatoes.  
Method I. Peel new potatoes and wash thoroughly. Cook them in boiling water for 10 minutes. Add enough rich milk not quite enough to cover, and finish cooking potatoes. Be careful not to burn potatoes, stirring often, or cook in double boiler. Add salt, pepper and butter to taste.

Method II. Boil new potatoes in their jackets. Cool and peel. Melt 2 tablespoons butter, blend in 2 tablespoons milk, and add 1 cup of milk. Cook slowly, stirring constantly, until thick. Add potatoes to this, season, and heat through.

Easter dinner with the traditional leg of lamb, peas and mint jelly touches demands a distinctive and at the same time a harmoniously flavored dessert. Almond flavoring is perfect foil, guaranteed to please, in this creamy, quickly prepared ice cream. No sugar required!

\*Almond Ice Cream.  
(Serves 6)  
 $\frac{1}{2}$  cup sweetened condensed milk  
 $\frac{1}{2}$  cup water  
1 $\frac{1}{2}$  teaspoons almond extract  
1 cup whipping cream  
 $\frac{1}{4}$  cup finely shredded almonds  
Mix sweetened condensed milk, water and almond flavoring. Chill. Whip cream to custard-like consistency and fold into chilled mixture. Freeze in a freezing unit until half frozen. Scrape from tray and beat until smooth but not melted. Add almonds. Replace in freezing unit until frozen.

For the Easter bunnies you may use day-old sliced white bread. Cut the bread with a bunny-shaped cookie cutter. Spread all sides of the cutouts with sweetened condensed milk, then roll in dry, shredded coconut, broken fine. Brown under broiler at low heat, watching very carefully, or toast over coals if you prefer by placing the bunnies on a fork. These taste like coconut frosted angel food.

If you would like expert advice on your cooking and household problems, write to Lynn Chambers, Western Newspaper Union, 210 South Des Plaines St., Chicago, Ill. Please enclose a stamped, self-addressed envelope for your reply. (Released by Western Newspaper Union.)



## WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON  
(Consolidated Features-WNU Service.)

NEW YORK.—We have mislaid the name of the philosopher who said adult nations were "time-binders"—that they had an alert sense of his toricity, looking studiously, if not pensively, backward as well as forward. Brig. Gen. William H. Bisbee, taking a bow this day as the oldest man in the new Who's Who in America, suggests this salutary exercise. He was 102 last January 28. He fought in four wars, and the story of what he and his country have been through gives a hint that perhaps somebody smuggled a rabbit's foot into that arcanum of the national archives at Washington.

"Filthy days of war," the general once wrote, "walking through creeks barelegged to save our tattered clothes."

He enlisted in the Civil war after Bull Run, when Washington was somewhat less orderly and rational than a squirrel-cage. He knew not only mud, rags and tatters, but the stark horrors of blood and hunger, weariness and desperation, and the maddening disorder of bureaucracy and graft in Washington.

For 25 years, after 1865, he fought Indians, along the trails out from Leavenworth and pulled 100 arrows from the body of his fallen friend—99 for torture and one for a vital spot—an old Indian custom. In the Pangasinan province in the Philippines, he trailed guerrillas through jungle slime, and caught and hanged 30 of them. That rounded out his four wars—Civil, Indian, Spanish-American and Philippine Insurrection.

In 1900 President Theodore Roosevelt made him a brigadier general, and he retired the next year, to coast along through serene and sunny years in his native New England, at Brookline, Mass. He is a handsome, white-bearded, soldierly old gentleman, honored on each birthday by a representation from the war department at his party.

He was born and reared in Woonsocket, R. I., and was a young merchant of Delaware, Ohio, when he answered Lincoln's call. In addition to Lincoln, his army commissions were signed by Presidents Johnson, Cleveland, McKinley and Theodore Roosevelt.

HUGO GROTIUS, the Dutchman who laid the foundation for what is now somewhat apologetically known as international law, backed down a lot.

Like Grotius, Who Never Quit Trying, Dutch'll Carry On! on hard and fast principles, in his later books, but he never quit trying. That was early in the Seventeenth century. The Dutch carried on from where he left off and pretty much put their trade mark on international law.

Premier Peter Gerbrandy of the Netherlands government in exile, expounded and amplified Grotius, as professor of international law at the University of Amsterdam. He now says the Dutch not only will keep on writing law but will keep on fighting the lawless, in their lowlands home or in the Pacific island jungles. He is a devout Christian who professes an unshakeable belief that the word, bravely defended, becomes flesh.

The professor was never conspicuous in affairs of state until a year or two before the Nazis came. He sounded many warnings of trouble ahead and when it came, disclosed amazing capacity for quick and effective action, always a jump ahead of the supposedly practical men. He pulled together the all-inclusive coalition government and became the head of ten ministries, representing five closely-knit parties. He was the big surprise which had times so often bring forth.

He is no ascetic, but, instead drinks good Holland gin and smokes good cigars, being a connoisseur of such commodities and a foe of sumptuary legislation. He is a plump, agile, rosy, roly-poly little man, who likes to argue and philosophize and have a good time at one and the same time.

A pipe addict was reproved by a critic. "Smoking a pipe will destroy your memory, turn you to meditation rather than action, and make you altogether useless," he said. "Can you imagine Adolf Hitler smoking a pipe, fading the house in a crap game, or fetching a long swipe in the German equivalent of Sweet Adeline?" asked the pipe-smoker. "No, you can't. No seasoned pipe-smoker ever started a war and none ever will. Grim, sadistic ascetics like Hitler start wars because they never had a good time and want to get even."

## NATIONAL AFFAIRS

Reviewed by  
CARTER FIELD

Roosevelt's Attitude on 'Unified Command'... Sea Otters for Light Shipping Not Yet in Production...

(Bell Syndicate-WNU Service.)

WASHINGTON.—The President takes seriously the fact that under the Constitution he is commander-in-chief of the army and navy. It may be for that reason that he does not take kindly to the notion of a department of national defense, to include army, navy and air force, as advocated by Senator Bennett Champ Clark of Missouri and others.

The President's theory is that there is a "unified command" already, which is himself. Naturally he is fairly well satisfied with that, and considers the insertion of another executive between the present organizations and himself just the addition of that much unnecessary organization, with no resulting advantages to be had for the U. S.

There is much to be said for his position. But there is also something to be said against it, though there is nothing new on either side of the argument.

The sharpest objection lies in our own form of government. Conceivably a man might make a fine President in all other respects, but not be a military genius. It is not fashionable to belittle Abraham Lincoln, or even to hint that he was not the essence of perfection in every respect. However, the fact remains that as commander-in-chief of the armed forces of the Union he blundered around for practically the first three years of the war, trying one general after another until in Grant, Sherman and Sheridan he found the right prescription.

President: Military Strategist  
But the President of the United States is elected for a fixed term. Nothing can be done no matter how inept he may prove himself as a director of military strategy. Indeed, it is most unlikely that his ABILITY as a strategist would be the issue even when he goes to the country, at the end of a four-year term, in the midst of a war.

Thus when Abraham Lincoln faced George B. McClellan in the 1864 election the main issue was not that McClellan, as a soldier, would make a better war President than Lincoln, as would have been a logical enough campaign talking-point, but whether the war should be continued at all.

The Pacifists of that day wanted to stop the war and have peace. As they proposed that McClellan, if elected, should make peace, naturally they did not bother much to stress his qualifications as a military leader for continuing the war.

On the President's side in the present controversy, it is unthinkable to have a war President who would not have the right to appoint whom he pleased as head of the "unified command" should there be one, just as he has the right and power now to name the secretaries of war and the navy and the generals and admirals who shall direct the high strategy. So the President would not be divested of responsibility.

Realizing which, the President prefers to operate without the added office of Unified Command.

Small Ships Would Release Larger Ones for War Work

Information as to what has happened to the Sea Otter is an experience as human as a man's liking to wear old clothes, or a woman wanting a new hat. It is the same type of thing which leads a city man, who has kept a few chickens in his back yard, to quit his job and start trying to make his living with a chicken farm.

Here was a very good idea for small craft, to supply a crying need for coastwise and short-distance water transportation, and which would release regular ships now in that sort of service for more important war work. So the naval designers get hold of it, and immediately begin to improve it. They saw how they could make the sea otters bigger, make them carry more. They began to think about using them in the transatlantic war supplies ferry service.

As a result the idea, very good for its original purposes, has gotten nowhere. Naturally, with the enlargement of the proposed ships, they drew more water. That made them, as the President pointed out, unavailable for the sort of ports for which they had originally been designed. Also, with the added notion of their crossing the Atlantic, or making similar long voyages, came the question of danger if sufficient supplies of gasoline were taken. So we have no sea otters!

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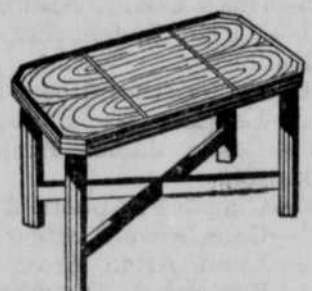
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