MAKE A REAL EVENT OF EASTER DINNER

The Easter dinner should be an outstanding feature of the springtime, for Easter is a day like Christmas and Thanksgiving, when friends from afar are welcomed, when families gather in reunion, and when the girls and boys are home from college where they have been dreaming for weeks, doubtless, of mother's delicious cakes, her fragrant rolls and all the other good things which only mother can make.

Of course the best tablecloth will be forthcoming or, if doilies are preferred, one has a wide choice of linen, lace or paper. Silver paper doilies are now used with excellent effect on well-finished tables. A centrepiece of flowers or ferns will make the table most attractive.

As for the menu, here is the traditional and really most delicious dinner for Easter:

Fruit Cocktails
Roast Lamb Orange Mint Sauce
Potatoes with Lemon Butter
Canned Peas or Creamed Spinach
Butterfly Salad
or
Springtime Salad
Easter-Lily Pudding Golden Sauce
Strawberry Fluff Cake
Coffee

It is not elaborate, for a large portion of many of the dishes may be prepared the day before. The fruit for the cocktails, the dessert and the cake will be all the better for a day's sojourn in some safe place. And most of the other dishes may be partially prepared—the vegetables washed; the stuffing for the lamb made, if it is decided to fill it; the china and tableware brought forth, and everything but the actual cooking and placing of the dishes completed before sunset on Saturday night.

For the cocktails one may use orange or grapefruit halves for cups; or small glasses or sherbet cups may be preferred. Allow half an orange or grapefruit, half a banana, a quarter of a large juicy apple, two tablespoonfuls of crushed pineapple and a large strawberry or a maraschino cherry for each serving. Scoop all the fruit from the orange or grapefruit halves, and if these are to be used as cups drop them into cold water until a little while before dinner.

Cut the pulp of the fruit into neat dice, discarding seeds and membranes, and mix all the fruits together. Sweeten lightly, drain the fruit cups well, then fill them with the fruit mixture and set on small plates with a fern leaf or flower beside each. Cut the strawberries or cherries in quarters and arrange as a garnish on the cocktails just before serving.

The roast of lamb may be either leg, shoulder or crown, and any of these may be stuffed, though it will be necessary to have the leg or the shoulder boned for this purpose. The crown of lamb is a handsome dish, but I would suggest that the yearling be selected for it, as the spring lamb is scarcely fitted for this method of preparation.

In preparing a crown of lamb the rib portions of two loins are used, the meat being scraped from the bone between the ribs, down to the lean section. Then the pieces are placed together in a circle, ribs outside, and fastened together to form a crown. The centre is sometimes filled with finely chopped meat, in which the trimmings of the lamb are placed; but a very nice poultry filling to which a few chopped chestnuts or mushrooms have been added is very delicious for the purpose. Such a filling may be used also in a boned leg or shoulder of lamb.

Flour the roast all over and place it in a very hot oven until it is seared on all sides. Then you may pour about one cupful of boiling water in the pan, season the meat well and lower the heat of the oven. If you have a covered roaster you will not need to baste the roast at all, but if you are using an open pan it will be well to baste it every twenty minutes at least for an hour. Serve the roast on a hot platter, garnished with parsley.

Be very sure, if your selection of lamb is the leg, to remove all the caul or fibrous white skin. Otherwise the meat will taste somewhat strong.

Orange Mint Sauce is a pleasant change from the ordinary mint sauce. Make it by cutting into small pieces enough fresh mint to fill a cup. Sprinkle this with three tablespoonfuls of powdered sugar and cover with vinegar. Stand in a warm place to infuse for half an hour, and just before serving add the grated rind of half an orange.

Creamed spinach is a delicious dish and may be preferred to the peas which are the traditional accompaniment for roast lamb. Cook in as little water as possible half a peck of spinach. If liked, add a shred or two of onion during the cooking. Drain well, pressing out every drop of water, and chop exceedingly fine.

Meantime make a cupful of white sauce by melting one and a half tablespoonfuls of butter and adding a tablespoonful of flour. Cook these together to a smooth paste, then add a cupful of milk and cook until thick and smooth. Now fold in a well-beaten egg and pour over the spinach; simmer for just a moment, season to taste with salt and pepper and a mere trace of nutmeg and serve in a hot dish. Sprinkle with paprika before serving, or if desired, press the yolk of a hard-boiled egg through a ricer, over the spinach, and border with the finely chopped egg whites.

Potatoes with Lemon Butter call for sound potatoes boiled in their skins, then peeled, placed in a hot dish and covered with lemon butter, which is made by creaming together one and a half tablespoonfuls of butter, one tablespoonful of finely chopped parsley and the same quantity of lemon juice. Sprinkle the potatoes with paprika before sending to the table.

Butterfly Salad is very ornamental, but should not be served when the dinner begins with a fruit cocktail; if soup is served first, or when the roast is not preceded by either soup or appetizer, then a fruit salad is quite correct. For the Butterfly Salad one will require a can of sliced pineapple, two large seedless oranges, two red apples, one canned pimento or one or two green peppers, and lettuce leaves.

Arrange lettuce leaves on the individual plates, breaking the ribs to make them rest flat; then on each lettuce-lined plate place two halves of sliced pineapple, curved edges together. Over the pineapple place slices of red apple, unpeeled, and top with slices of orange arranged in the same way. These fruits form the wings of the butterflies. Now from the canned red pimento, or the flesh of the green pepper, cut pieces for the bodies, and little fleck of maraschino cherries and green pepper to make the correct spots on the wings. Cut the feelers from thin strips of celery. Serve the salad with any preferred dressing.

Springtime Salad is made from all the spring vegetables that are available—tiny green onions, water cress, radishes, a cucumber if it can be had, and lettuce. Shred all the vegetables except the lettuce and mix them with your favorite dressing. Serve on lettuce leaves.

Easter-Lily Pudding is very delicate and very pretty. Make it by dissolving a quarter cupful of cornstarch, half a cupful of sugar and a quarter teaspoonful of salt in half a cupful of milk. Add these to one and a half cupfuls of scalded milk, and cook, stirring constantly, until the mixture thickens. Then simmer over boiling water for fifteen minutes, add a teaspoonful of vanilla, the stiffly beaten whites of three eggs and half a cupful of shredded cocoanut chopped fine. Pour into a wet mold and set away to chill overnight. When ready to serve turn out on a pretty plate and decorate with a few flowers or strawberries.

Golden Sauce is made from the yolks of the eggs beaten to a stiff light-colored froth, then a cupful of powdered sugar is added, and the mixture is beaten again until it is thick and lemon colored. Add half a cupful of stiff, thick cream and beat until fluffy and light; flavor delicately with vanilla. Chill for half an hour before serving.

Strawberry Fluff Cake is made from any good white or sponge cake recipe, baked in two large layers, and put together with Strawberry Fluff Filling. To make this, beat the white of one egg to a partial froth, add half a cupful of crushed but not strained strawberries and a cupful of Four-X confectioner's sugar. Beat the mixture vigorously, using a rotary beater, until it becomes very light and fluffy. This will probably require ten minutes. When finished the filling should be sufficient to spread generously between the layers and over the top of a good-sized cake.

In the Name of Jesus Christ.

In the name of Jesus Christ—
To whom the sea is as a drop of water,
And a fleck of dust the land;
To whom the pinions of an eagle are a fan,
And the shadow of a mountain as the shadow of His hand.

I asked for wings in the morning;
Plumed they were, like an eagle for a great ascent;
I asked for wings at night,
And they were folded like a flag when the wind is spent.

I asked in the morning for power,
And it crashed like the tide of the sea over the reverberant floor;
In the evening I asked for peace,
And it rested like the shadow of a mountain upon a quiet shore.

For I asked in the name of Jesus Christ,
To whom the sheaves of shining stars
Are but a harvest ripe for reaping;
To whom the four winds of Heaven
Are but a lullaby for sleeping.

—Claudia Cranston.

The Moon and Easter.

The moon is the cause of Easter being a movable festival. Easter Day is always the first Sunday after what is known as the Paschal full moon—that is, the full moon upon March 21st, the beginning of the ecclesiastical year, or the next full moon thereafter. Should this full moon fall on a Sunday Easter Day is on the Sunday after.

It is impossible for Easter Day to occur earlier than March 22nd or later than April 25. Not for over a hundred years has Easter fallen on the former date. The last time it occured on April 25th was in 1886.

Easter Egg $10,000 Gift.

In 1887 the Pope received as an Easter gift an egg of ivory. When it was opened it was found to contain a golden case and a ruby worth $10,000.

EASTER

Never did the world need the essential meaning and the spiritual stimulus of Easter more than in this year of grace. On every hand are those whom the state of the world disheartens. We are told if we listen to their lamentation, that religion has failed, that civilization totters on the brink of ruin, that the plain, homely virtues of faith and loving kindness and mercy as between men and their fellows are dead or inoperative, and in this vale of tears the mourners are the most sensible of mortals, since there is no reason to rejoice in anything we hear or see.

To such an attitude of mind Easter comes as a shining and a beautiful refutation, as an angel seen by those who are in sorrow round a tomb. Easter is not to be observed merely as the commemoration of a triumph over the grave, a victory over death, nineteen centuries ago. It stands for the glory and the power of a resurrection here and now—of a rebirth day, of the springing of new life in this glad hour for "a confident to-morrow." The meaning of the festival is not to be confined with the ceremony of any sect or any ritual. It cannot all be told in music or in flowers or in the wings and fire of the most eloquent sermons. It is not all in the glow of the hour of prayer and praise and song. It goes far deeper than words can utter; it reaches the deepest of the truths we know, at the very heart of our human lives, in their need of that which is higher than ourselves, and in their aspiration toward that which is true eternally.

It is each man's resurrection and not that of Christ alone on which his day insists forever. It is in your power and mine to cast off what is of the earth earthy, that holds us down to the mundane and the material. Easter is the freedom and light, the upspringing joy of the emancipation of the soul of man. Least of all the festivals is it a time for selfish introspection, for the backward look and the unprofitable resemblance of failure and disaster, the sin besetting and the shame disfiguring the pattern of our human lives. It is, instead, the time for the looking and thinking and acting beyond and away from ourselves.

As in the solemn and beautiful jubilee we consider the lilies, and hear the music, and feel the inspiration of the sermon and enter into the radiance and rapture of the morning, let us take thought how we may impart to other lives and bring to other hearts the joy we feel, knowing that as we are ministered unto it is our duty to minister and to spread abroad the message of the Eastertide to a world that needs all the cheer that any has to give.

Unfurl the Flags of April.

Frail larch shadows glimmer liquidly,
Edged with the tremor of bewildered rain;
The pines are stenciled lank and vaporously
In oscillating mist; roots writhe and strain
To one more cool wet grasp of earth; O Spring,
In hollows where the stealthy tumult hums,
A vehemence of rich remembering,
Unfurl the flags of April! Beat your drums!

In every corner of the woods and valleys
Trembles the little talk of violets;
Gust after gust leaps out, flaps loose, then rallies;
The reed tastes fire, the white dove tenderly frets;
I walk on the brink of beauty shivering;
Unfurl your flags and beat your drums, O Spring!

—Joseph Auslander.

Infant Spring.

Soft and pure fell the snow,
Pure, soft, the new lamb lay.
February in the field,
Sun's heat far away,
Wave's cry sad and strange,
Lamb's cry weak and wild,
No buds in the bleak thorn hedge:
Spring is but a tiny child.

Time.

Tick, tick, man, be quick
There, you lost a splendid minute—
What a superb chance was in it;
I am El Dorado—mine me,
Virgin hordes of fortune line me.
With my lavish hands I measure
Fame and strength and joy and treasure.
You are late—you've missed your date.
Fool, I'm time—I never wait.

—Herbert Kaufman.

THE WHY OF THE EASTER EGG

BY JEANETTE YOUNG NORTON.

The relationship between a Good Friday hot cross-bun and an Easter egg is rather a mystery to most of us, but it exists. The bun was an offering to, and the egg was an emblem of, the ancient goddess styled "Queen of Heaven," worshipped by different nations as Ashtaroth of Holy Writ, Isis of the Egyptians, Ishtar of the Babylonians, Diana of the Greeks, Mylitta of the Assyrians and Easter of the Teutons. On her crown the egg was used as an emblem of the world, surrounded by a serpent representing its materiality, also its immortality.

The egg has always had to do with things religious, used as a gift at the feast of the Passover, appearing on the table with the figure of the Paschal lamb; presaging spring and the birth of new hope it became an appropriate gift in all religious communities at Easter time. Just when the idea of coloring the egg became a custom seems to be lost in antiquity, but the idea has gained in popularity with the passing years until to-day they are made things of artistic and exquisite beauty and are gifts worth having.

EGG ROLLING, AND THE LIKE.

The Russians are credited with the first hand-painted eggs, and the art became highly perfected in that country. The Easter rabbit was a pagan symbol of fertility, and on it was early conferred the honor of laying the remarkably decorated Easter eggs. Many things happened on Easter Monday besides egg-rolling contests, and friendly egg knockings. It was the day when women might hit their husbands and square accounts; but Easter Tuesday the men could hit back, so the privilege did not bring much satisfaction. On Easter Sunday, if a man met any maid he could lift her three feet from the ground, if he had the strength, and then kiss her if she had no eggs to buy him off with. No wonder that the wives wanted to square accounts on Monday!

Hiding the colored eggs in nests and having the hunt on Easter morning, is a custom that is supposed to have originated in Germany. The Venetians are responsible for the so-called portrait eggs. The eggs were blown first, then a silken cord or ribbon was run through the holes at either end, and the portrait of a friend was painted on the shell to be hung up by the cord or ribbon when done.

Coming down to us, the idea has degenerated into the so-called dressed eggs, or character eggs. These, after being blown, are mounted lengthwise on sealing-wax feet, then a face is painted and the egg dressed to fit. Thus clowns, sisters of charity, book and play people, are all represented by clever figures and are funny and most attractive gifts.

One of the oldest carved wooden eggs is in the British Museum in London, it is hollow, halved and hinged to open and close, and one-half is lined with gilt paper. St. Cecilia sitting at the organ is cut out of silk and pasted against the gilt background, while in the other half is a little half-inch figure playing on one of the early instruments. Gold, silver, and mother-of-pearl eggs held little Cupids with hearts and arrows. The Spanish dip eggs in red dyes, emblems of the crucifixion, the blood of Christ. On Good Friday, purple eggs placed in small boxes of ashes were popular gifts.

SWISS SUGAR EGGS.

Switzerland is responsible for the sugar chrystallized eggs holding views seen through the glass set in the end; also for kaleidoscopic figures constantly shifted into new forms by the turning about of the egg. Modern candy makers have improved on these eggs in many ways, and the chocolate inscription eggs and those elaborately decorated with colored sugars are very beautiful, also very expensive.

The Bohemians paint eggs, after blowing them, then put on a preservative liquid that makes them very hard, almost unbreakable. The eggs are painted with geometrical figures that cover the whole surface, in gay color combinations. The East Indians dye the eggs, then paint them, and the Ceylon egg is a marvel of their celebrated Batik work.

The home-colored eggs which please the children, and are quite the sort for an egg hunt, are not hard to do. There are many dyes that come with full directions for use. Some have stencil patterns all ready to apply and they give excellent results. But if we are not near a place where these things are on sale, we must use our own ingenuity with things at hand.

HOW TO COLOR EASTER EGGS.

First, boil hard as many eggs as are to be used. Now take two or three of the eggs and cover them with bits of onion skin and odd pieces of gay-colored ribbons, then sew each egg neatly in a thin piece of cotton cloth and put them into a little strong coffee. Boil gently for several minutes, lift, put into cold water until cold, then remove the wrappings.

Or, after the egg is done up, put it into bluing water and boil it, and after it is cold and the wrappings are off rub it with a slightly buttered cloth. This will give a nice gloss and preserve the color. A bit of spinach juice can be used for the green eggs. Make the juice by chopping the spinach fine, then putting it into a cloth and squeezing out the juice. Add a little of the juice to boiling water until you get just the color you want for the egg. Beet juice will also color well, as will onions sliced into a pint of water with enough flowers of sulphur to color it deeply. Boil gently until the onions are soft and the water well colored, add the eggs and cook until they are the right shade.

The Batik eggs are not hard to do. First draw a design on the egg, then cover the design with melted wax. When the wax is hard, put the egg into the cold dye and let stand until it is the right color. Then place the egg in hot water to melt off the wax, wipe with a greased rag and the egg is done. Little silhouette figures of black paper may be pasted on a white egg, then the egg can be varnished over and, when dry and hard, you will have a very pretty egg.

Odds and ends of silk put into boiling water, if gay colored, will give off enough coloring to dye the eggs beautifully, if you lack other dyes for the purpose. Gold or silver inscriptions may be put on the eggs with fine brushes, or pens, after they are dyed and before they are greased.

While it is generally conceded that the eggs are unharmed by the dyes, it is unwholesome to eat the eggs after they have gone through the process; as the shell is porous, we do not advise using them in any way but as an Easter emblem and toy.

April.

Mid April, season of green paint,
spring colds and love lyrics, is an "enchanted April" whether it blows or shines, for it is always a prelude to May. And for all the scoffing of the cynics, it is responsible for many of the loveliest lyrics there are. In "Dreams and Dust," the far-too-little known volume of Don Marquis's serious poems, are these stanzas:

In the country places
By the silver brooks
April airs her graces;
In the country places
Wayward April paces,
Laughter in her looks;
In the country places
By the silver brooks.

Hints of alien glamor
Even reach the town;
Urban muses stammer
Hints of alien glamor,
But the city's clamor
Beats the voices down;
Hints of alien glamor
Even reach the town.

Meeting the Easter Bunny.

On Easter morn at early dawn before the cocks were crowing
I met a bob-tail bunnykin and asked where he was going.
"'Tis in the house and out the house atipsy, tipsy-toeing,
'Tis round the house and 'bout the house a-lightly I am going."

"But what is that of every hue you carry in your basket?"
"'Tis eggs of gold and eggs of blue, I wonder that you ask it.
'Tis chocolate eggs and bonbon eggs and eggs of red and gray,
For every child in every house on bonny Easter Day."

He perked his ears and winked his eye and twitched his little nose;
He shook his tail—what tail he had—and stood upon his toes.
"I must be gone before the sun; the east is growing gray;
'Tis almost time for bells to chime." So he hippety-hopped away.

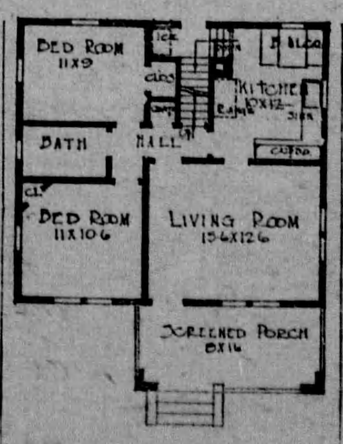
—Rowena B. Bennett in Youth's Companion.

Those who always try to get something for nothing usually get experience.

A FOUR ROOM BUNGALOW

1323

DESIGNED BY W. W. PURDY



In the building of a small home, it is just as important to have carefully prepared plans as in the building of a more pretentious one. Every inch of space must be utilized. Wasted hall space costs just as much per cubic foot as if it were utilized to good advantage in adding to the size of any room in the house. In recent years the small home has been given more careful study than in years prior to the war. This is due largely to the high price of all building materials. People have found that where, in pre-war times, the average size of house was, say 28 by 30 or 32 ft., possibly with 9 ft. 6 in. ceilings, that now a home 26 by 26 ft. would meet their requirements as to the number of rooms. If rooms are carefully laid out with reference to wall space, light and ventilation, they need not be more than 10 by 10 ft. 6 in. or 11 ft. for the average sized bedroom. The living and dining rooms can be proportionately reduced.

In the plan here illustrated, we have two fair sized bedrooms and bath opening off of a small center hall. The entrance is from the open porch direct into a good-sized living room and kitchen, with breakfast alcove. The roof is high enough to give ample storage space in the attic.

There is a full basement with warm air heating plant which, if placed in the center of the basement, should easily heat all rooms with no difficulty.

The interior trim is fir with hardwood floors and linoleum in the kitchen. Using siding or cement for exterior walls, asphalt shingles on the roof, this home should be built for about $3,000, exclusive of heating and plumbing.