**"What's Up, Doc?"**—Well, Easter is coming, and Bugs Bunny and all the other bunnies are getting set for the annual Easter egg hunt. This was a pre-Easter hunt staged by a florist and the raft of bunnies you see are mostly kiddies in rabbits' clothing.

# TABLE TALKS

by Jane Andrews.

Some experts has figured out that if each of us would eat a dozen eggs more this year then we did last, there wouldn't be any surplus—and no more talk about Government price support.

More eggs mean better nutriment. For eggs, like milk, stand close to the top of the best foods we have. And eggs have one advantage over milk—they come already packaged and protected.

In that package you get a complete protein, as good as lean meat—and, at present prices, a good deal more economical. You also get plenty of iron and vitamin A, both of them especially good for us at this time of year. And don't forget that while the yolk makes up only about a third of the contents of an egg, it's even richer than the white in percentage of protein, and contains nearly all the iron and vitamins. It's rich in fat too.

Here's a mighty fine cake that takes care of a lot of extra egg yolks—a very handy recipe to have some time you've been baking an angel-food cake for "company."

* * *

**GOLDEN YELLOW CAKE**

2¾ cups sifted cake flour
½ teaspoon salt
2¾ teaspoons baking powder
1¼ cups sugar
¾ cup butter
8 egg yolks
½ teaspoon lemon extract
½ teaspoon orange extract
¾ cup milk

METHOD: Cream butter and sugar. Beat egg yolks until very thick; add to sugar and butter. Sift together the flour, baking powder and salt, three times. Add flavoring to the milk. Then add, alternately, flour and milk (about one-third at a time) to the creamed mixture, beating after each addition. Bake at 375 degrees. Use three of your nine-inch layer cake pans on two 12-inch.

* * *

There are hundreds of recipes for cooking chicken, but probably ninety per cent of them call for youthful birds—young broilers or plump roasters just at the peak of maturity. But, as most of us know, there are times when we have to deal with a fowl that can be called a chicken only as a matter of courtesy. When you find it necessary to tackle such a one, I think you'll enjoy this

**ESCALLOPED CHICKEN**

1 4½-pound hen
2 teaspoons salt
½ cup chicken fat
½ cup flour
3 to 4 cups chicken broth
1 small can mushrooms and juice
¼ small can pimiento (optional)
10 soda biscuits, rolled fine
2 tablespoons yellow cheese
Paprika

METHOD: Dress hen and cut into pieces. Cover with water, add salt, and boil until tender. Add water while cooking if necessary. Save broth and cool. Cut chicken into small pieces after removing from bones or grind with coarse cutter. Skim fat from broth, measure, and melt in sauce-pan. Add flour. Cook a few minutes. Add broth and liquid from mushrooms. Cook and stir until smooth and thick. Add chicken. Salt more if needed. Grease casserole. Add one-half of crackers. Add remainder of chicken, and top with remaining crumbs. Sprinkle with cheese and paprika. Bake for one hour in 300-degree oven.

* * *

Does that cookie jar still show those familiar symptoms of emptying itself almost by magic? It's something that's been happening for a long, long time—and will probably continue while there are "young 'uns" around. I haven't give you any cookie recipes for a while, so here are a couple that I can really recommend.

**WESTERN PRIDE COOKIES**

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs
1 cup coconut
3 cups quick-rolled oats
2 cups flour
1 teaspoon soda
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon vanilla
1 cup chopped nutmeats

METHOD: Beat eggs in mixing bowl, add sugar and softened shortening, mix well. Add coconut, nutmeats and vanilla.

Sift and measure the flour and add the salt, soda and baking powder, sift together, and add to first mixture. Add rolled oats and mix thoroughly. Roll into small balls the size of a large walnut, press down on cooky sheet, crease with fork if desired. Bake at 375 degrees for nine minutes, or until nicely browned.

This recipe will make 80 generous sized cookies that will keep well for a long time in a covered jar—if the jar is safely hidden, that is.

* * *

**ORANGE GINGER DROP COOKIES**

1½ cups all-purpose flour
¼ teaspoon salt
½ teaspoon soda
1½ teaspoons ginger
¼ pound butter
¼ cup granulated sugar
3 tablespoons molasses
½ teaspoon lemon juice
Rind and juice of one orange
1 egg

METHOD: Sift flour three times with salt, soda and ginger. Cream butter and sugar until smooth. Add egg and molasses. Beat until smooth and fluffy (about 300 strokes by hand). Add fruit juice and orange rind. Stir in flour until all is well blended.

Drop by teaspoonfuls on an ungreased cooky sheet. Brush with slightly beaten egg white (a fork dipped in egg white to flatten the cooky). Sprinkle with sugar. Bake in a 375-degree oven for about nine minutes, or until a golden brown.

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"I don't like the look of your husband," said the doctor, gravely.

"Neither do I," the wife replied, "but he's kind to the children."

Dr. Henry Bowers, principal of the Normal School at Stratford, Ontario, who will automatically become president of the Ontario Educational Association during the 90th annual convention of this organization in Toronto on April 10, 11, 12 and 13. Dr. Bowers, who this year has been vice-president of the O.E.A., will succeed Mr. S. R. Ross, of Windsor. Nearly 9,000 delegates are expected to attend this year's O.E.A. convention.

## "Romance" Not The Proper Word

We're sick and tired of radio announcers and newspapers and magazines using the word "romance" in connection with the sordid Ingrid Bergman case.

The word "romance" to most persons has clean, exciting and beautiful implications. It has no connection with the Rossellini-Bergman mess. The word that aplies is "cheap." Let's keep it on that level—the gutter level, which it is—if it is considered so "important" that thousands of words must be spoken and written about it.—**Oregon Journal.**

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The successful marriage is usually a three-ring affair — engagement, marriage and teething.

# THE SUNDAY SCHOOL LESSON

By Rev. R. Barclay Warren

**THE CHURCH SUFFERING AND TRIUMPHANT**

1 Peter 4:12-13; Rev. 7:9-17.
**Golden Text**—If we suffer, we shall also reign with Him. II Tim. 2:12a

Jesus warned his disciples that great suffering would befall them. When Nero became emperor (54 A.D.) the severe persecution soon began. In order to cast off suspicion from himself for the burning of Rome, he blamed the Christians. Many were crucified; others were covered with pitch, nailed to posts and burned. Paul was beheaded and Peter crucified.

But Christians view suffering differently. Peter said, "Rejoice, inasmuch as ye are partakers of Christ's sufferings; that when His glory shall be revealed, ye may be glad also with exceeding joy." Tradition says that when the soldiers were about to crucify Peter, he requested that he be put on the cross with his head down, as he felt unworthy to be crucified in the same position as his Savior. He and others felt that it was an honor to partake of Christ's sufferings.

John's vision of the reward for those who are faithful through their tribulations is of great comfort. "They shall hunger no more neither thirst any more—God shall wipe away all tears from their eyes." The glories of heaven will be ample reward for all the sufferings of this present age.

In some lands Christians are suffering today; especially where communism is in control. In our land the Christian may be taunted because he does not run with those who do evil. It takes courage for your people to take the unkind remarks, but since they have greater riches and enjoyment in the service of Jesus Christ, they have every reason to rejoice.

Everyone in the world suffers. But the man who has forgotten God does not have the spiritual fortitude for the time of distress. Two men encountered similar disasters. The one threw his hat on the ground and jumped up and down on it, uttering fearful oaths. The other, through quietly thanked G One on whom he this hour of catastroph be the Christian; wouldn


# ICED HOT CROSS BUNS

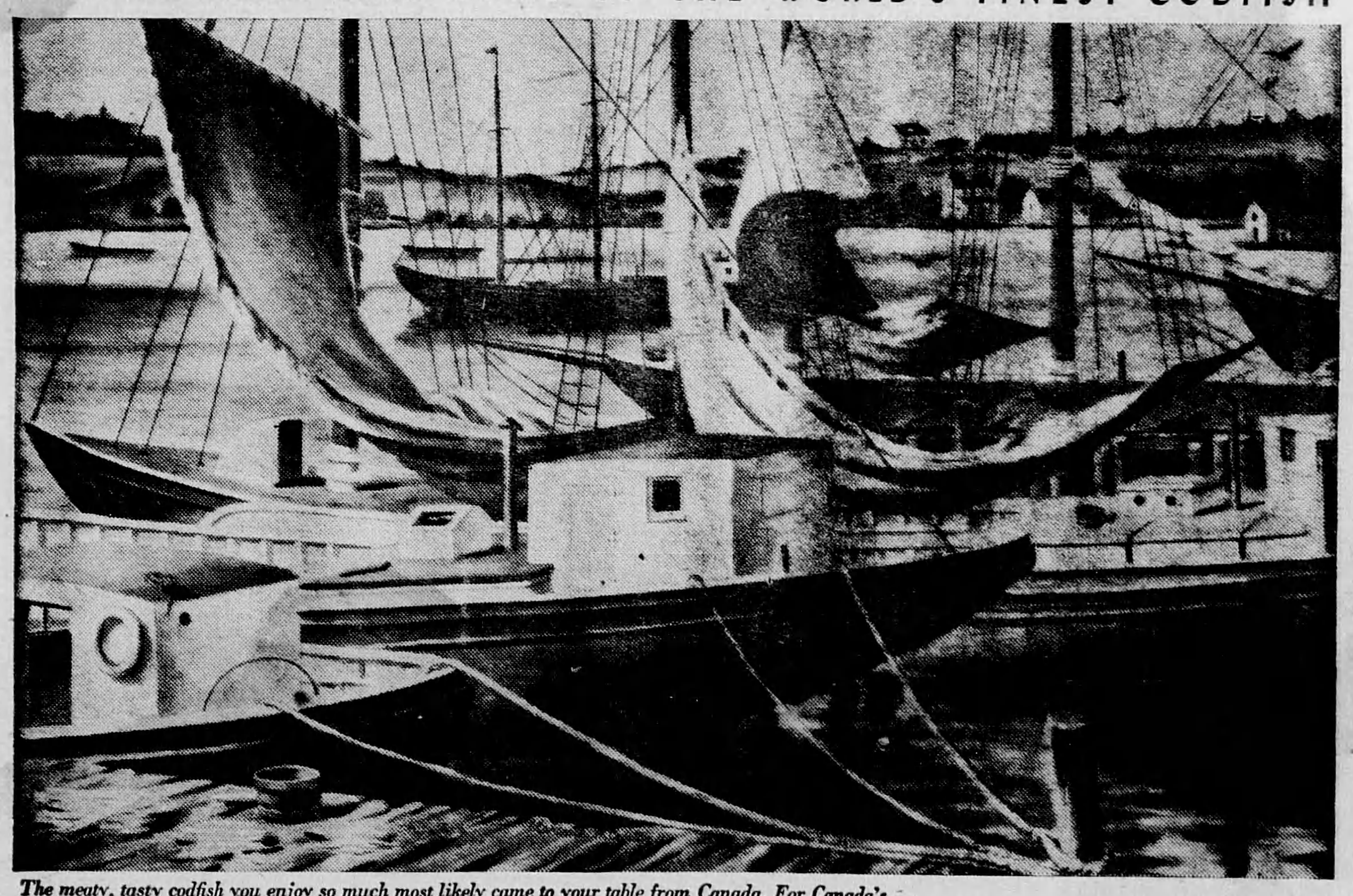
**They're "topping" made with new fast Dry Yeast**

● They rise so wonderfully — taste so wonderfully good! That's because Fleischmann's new Fast Dry Yeast keeps full-strength and active till the very moment you bake! No more spoiled yeast! No more refrigeration — you can keep a whole month's supply of Fleischmann's Dry Yeast in your cupboard!

**ICED HOT CROSS BUNS**

Scald 1¼ c. milk, ⅓ c. granulated sugar, 2 tsps. salt and 5 tbs. shortening; stir in 1 c. crisp breakfast-bran cereal and cool to lukewarm. Meanwhile, measure into a large bowl ½ c. lukewarm water, 2 tsps. granulated sugar; stir until sugar is dissolved. Sprinkle with 2 envelopes Fleischmann's Royal Fast Rising Dry Yeast. Let stand 10 mins., THEN stir well. Add cooled milk mixture and stir in 2 well-beaten eggs. Sift together twice 4 c. once-sifted bread flour, 3 tsps. ground cinnamon, 1 tsp. grated nutmeg. Stir about half of this mixture into yeast mixture; beat until smooth. Mix in 1 c. seedless raisins and ¼ c. chopped candied peels. Work in remaining flour mixture. Grease top of dough. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Turn out on lightly-floured board and knead until smooth and elastic. Divide into 2 equal portions; cut each portion into 12 equal-size pieces; knead each piece into a smooth round bun. Place, well apart, on greased cookie sheets and cross each bun with narrow strips of pastry, if desired. Grease tops. Cover and let rise until doubled in bulk. Bake in a hot oven, 425°, 18-20 mins. Glaze hot buns by brushing them lightly with corn syrup. Other treatments: Use confectioners' icing for crosses, on baked buns . . . or spread cooled buns with white icing and make crosses with chopped nuts.

CANADA PRODUCES SOME OF THE WORLD'S FINEST CODFISH

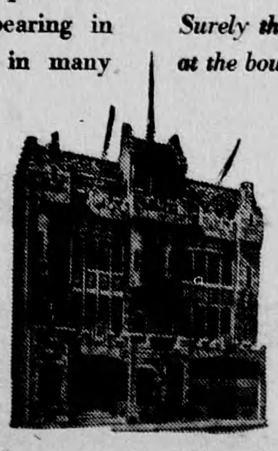


*The meaty, tasty codfish you enjoy so much most likely came to your table from Canada. For Canada's rugged fishing fleets supply numerous varieties of appetizing deep sea fish to the peoples of many lands.*

# Why Seagram's sells Canada first

This advertisement is an adaptation of one of a series created by The House of Seagram to tell the peoples of other lands about Canada and her various products. For the past two years this campaign has been appearing in newspapers and magazines printed in many languages and circulated throughout the world.

Our prosperity is based on our ability to sell our products to other countries. Every Canadian has a personal stake in foreign trade, for one out of every three dollars of Canada's national income results from our trade abroad. The more that the peoples of other countries know of the quality, variety and prestige of our products, the more likely they are to buy from us.



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*Surely the horizon of industry does not terminate at the boundary line of its plants; it has a broader horizon, a farther view, and this view embraces the entire Dominion. That is why The House of Seagram believes that it is in the interest of every Canadian manufacturer to help the sale of all Canadian products in foreign markets. It is in this spirit that these advertisements are being published throughout the world.*

# The House of Seagram