EASTER

EASTER - What a thrilling day! In a way, Easter is a new beginning.

So, of course, is January 1st - but that has to do with the calendar or with our diary. . . things are much the same when January comes in as when December goes out.

Easter is different. Somehow it is part and parcel of the exciting and challenging season, when the darkness of winter is nearly past and the thrill of springtime is already cathcing hold ofus, luring us out of shadow into sunshine, out of chilly days into (or at any rate towards) warmer, longer, more wonderful days. With trees showing signs of life, with birds singing early and late, with all the bustle and stir of folk breaking out of winter's prison and enjoying a new and glorious and increasing freedom - why, we seem to be born afresh and to start living all over again!

And the message of Easter is that Christ, who rose from the dead, can indeed make new men and women of us if only we will let him!

Because this day, Tuesday, March 17th, is a good day for the Irish, it will not be amiss to publish a joke - just to show their keen sense of humour.

The joke always begins with "an Englishman, a Scotsman and an Irishman." These three gentlemen were boasting of the speed of their trains in their own respective countries. The Englishman boasted that their trains go so fast that the telegraph and telephone poles seem like a solid wall of poles on either side of the railroad track. The Scotsman claimed that trains in his remeland went so fast that the houses along the way were like a never-ending suburb of a great city. The Irishman's turn came. He said: "Oi was jes' takin' me toime gettin' on the train at Dublin. The conductor was a-helpin' me to get on the train and he happened to drop me heavy suitcase on me pet bunion. In anger, Oi turned 'round to smack him one for his carelessness - Be' dad! Oi happened to hit the station master in Cork!"

EASTER DINNER

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In keeping with the joyous spirit of Easter make dinner traditional e.g.(ham, Easter eggs, Hot Cross buns). Add a spicy salad or a fresh fruit salad.

Menu

HOW TO COLOUR EASTER EGGS:-

Red - Colorwwater with beet juice or red food coloring.
Yellow - pinch of saffron
Yellow orange - parsley
For a brighter color add a pinch of cream of tartar to the water.
Add eggs, bring to a boil and simmer 15 to 20 minutes. Let eggs
remain in the water 5 minutes. Remove and polish with a cloth
dipped in salad oil.

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