

FROM THE KITCHEN WITCH
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The following is a delicious recipe to either utilize left over ham or use in place of, for a nice Easter dinner.

Deluxe Ham Loaf

1 pound ground ham
 1 pound ground pork
 2 eggs, slightly beaten
 1½ cups milk
 2 tpsps prepared mustard
 1¼ tpsps salt
 2 cups dry bread crumbs
 ½ tsp summer savory
 ¼ tsp sage
 pepper to taste
 ¼ tsp dry mustard

Mix ingredients in order given and pack into 9x5x3" loaf pan. Cover with foil and bake at 350° for 1 hour. Uncover and bake 20 minutes longer. Remove any fat around loaf with baster and invert on heated platter. Serve with Spiced Cherry Sauce. Note: If soft bread crumbs are used reduce milk to 1 cup.

Spiced Cherry Sauce

1 (15 oz) can sweetened pitted red cherries
 1/3 cup water
 juice of ½ orange
 2 tbsp white vinegar
 1 stick cinnamon, broken
 6 whole cloves
 2 tbsp cornstarch
 3 tbsp cold water

Drain cherries, reserving juice. Mix next 5 ingredients with cherry juice and simmer, covered for 20 minutes. Remove spices. Combine cornstarch with water and add to juice. Cook, stirring till thickened and clear. Add drained cherries.

LYNDHURST UCW

The March meeting of the Lyndhurst UCW was held at the home of Iva Sweet. President Marion Warren welcomed everyone to the meeting. Ruby Sweet was in charge of the devotional which included a reading entitled, "Easter is Always in Season". The devotional closed with prayer.

The offering was taken and dedicated. The roll call was answered by 12 members and the secretary's report read and approved. Velma read the treasurer's report. We will continue to sponsor the child in Barbados.

A card of thanks from Mrs. Danby was read.

It was decided to have a chicken barbecue on July 11 and a bake sale on Aug 15. A report on the Presbyterian Rally was given by Marion Warren.

The meeting closed with the Benediction.

For the Junior Cook
Easter Eggs

½ cup butter, creamed
 1 tsp vanilla 1 tsp salt
 ½ can condensed milk
 5½ cups icing sugar (sifted)

Mix the first four ingredients. Add icing sugar. Chill. Add 3-4 drops of yellow food colouring to a third of the mixture. Form the yellow mixture into yolk-like balls. Cover with the white part. Dip in chocolate.

8 ozs. semi-sweet chocolate
 1/3 bar paraffin wax

Decorate with icing. This recipe can also be used to make chocolates.

Lemon Chiffon Company Cake

I always make this at Easter because my African Violets are in full bloom and I crystalize them and use to decorate cake. If you do not have violets then cut up coloured marshmallows with wet scissors and arrange into flowers. To crystalize violets or pansies just brush with whipped egg white and dip in sugar, they will keep forever if stored airtight.

Lemon Chiffon Cake

3 cups all purpose flour
 1½ cups granulated sugar
 4 tpsps baking powder
 1 tsp salt
 2/3 cup vegetable oil
 10 egg yolks
 1 cup cold water
 1 tbsp lemon zest (or more to taste)
 1 tbsp vanilla extract
 10 egg whites
 3/4 tsp cream of tartar

Combine flour, granulated sugar, baking powder and salt in a large deep bowl. Make a well in the center and add in this order: oil, egg yolks, water, lemon rind and vanilla extract. Beat until smooth. In the large bowl of an electric mixer, beat together egg whites and cream of tartar until stiff. Pour the flour mixture over the beaten egg whites and gently fold in. Do not overbeat. Pour at once into a 10 inch ungreased tube pan. Bake at 325° for 1 - 1¼ hours or until cake shrinks away from pan. Invert cake and allow to hang until completely cool.

Icing

½ cup unsalted butter
 4 cups icing sugar (sifted)
 2 tpsps lemon zest
 2-3 tbsp lemon juice
 Yellow food colouring (optional)

Cream butter until soft. Stir in sugar and lemon rind. Add 2 tbsp lemon juice and beat to spreading consistency. Add more lemon juice if necessary.

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