EASTER GREETINGS

LONDON BAKERY

EUROPEAN PASTRIES AND BREAD OUR SPECIALTY

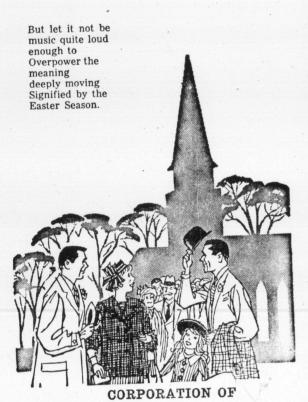
549 Hamilton Road

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EASTER GREETINGS!

Let there be music in our hearts

Let it be Easter Music . . .





lavor For Savor

It has been said that food without seasoning is like talk without reasoning. So the knack of seasoning food skilfully will enhance any cook's reputation. Also, the best cooks know that the added touch of spices and herbs used knowledgeably will bring cup and add additional orange in this mixture to coat on all sides. Brown in oil in frying pan. Add orange sauce. Cover and simmer to minutes.

In a plastic bag combine flour, salt and pepper. Shake about ½ hour. Add orange sections, cover and simmer flour, salt and pepper. Shake ed knowledgeably will bring out the full flavor of foods, stimulate appetites and aid digestion. Often the term 'spice" refers to spices, seeds and herbs. In general there are three classifications—the aromatic such as anise, caraway, cardamom, cinnamon, cloves, cumin, ginger, mace and nutmeg; the stimulants such as mustard, pepper, turmeric and the sweet such as basil, fennel, marporam, sage savory and thyme. Besides the large number of these that can be combined and blend-ed as desired, there are avail-able on the grocer's shelf many spice mixtures especially suited for certain dishes. These include curry powder, chili powder, pumpkin and appie spice, poultry seasoning, mixed pickling spice, season-ed pepper and the various salts such as seasoned salt,

garlic salt and celery salt. Add mouth watering zest to the chicken dishes you prepare by adding a spice or a combination of spices as in these kitchen tested recipes. Crumbed Chicken Livers

(3 to 4 servings) 1 pound chicken livers 2 3 cup fine, dry bread crumbs

3/4 teaspoon paprika

1/2 teaspoon seasoned salt

1 8 teaspoon pepper 2 to 4 tablespoons milk and

soya sauce Wash livers. Drain. Cut off white strings and fat with scissors. In a plastic bag combine crumbs with seasonings Dip livers in combined milk and soya sauce then shake in bag of crumbs to coat evenly. Place in a single layer in lightly greased shallow, covered baking dish. Eake in a hot oven of 400 degrees for 10 minutes. Turn livers and bake uncovered another 5 to 10 minutes or until fork-tender.

Spiced Chicken (4 servings)

11/2 cups orange sections (4 to 5 oranges) orange juice

2 tablespoons each of brown sugar and vinegar teaspoon each of nutmeg and dried leaf basil

cup flour teaspoon garlic salt

teaspoon pepper 2½ to 3 pounds cut up chick-

Cut peeled oranges into sections and measure. Then

drain off juice into a measur-

BUY EASTER SEALS

If Easter Be Not True

Henry H. Barstow, D.D.

If Easter be not true,
Then all the lilies low must lie;
The Flanders poppies fade and die;
The spring must lose her fairest bloom
For Christ were still within the tomb . . .

If Easter be not true.

If Easter be not true, Then faith must mount on broken wing; Then hope no more immortal spring; Then hope must lose her mighty urge; Life prove a phantom, death a dirge . . .

If Easter be not true.

If Easter be not true, 'Twere foolishness the cross to bear; He dies in vain who suffered there; What matter though we laugh or cry; Be good or evil, live or die,

if Easter be not true?

If Easter be not true . . . But it is true, and Christ is risen! And mortal spirit from its prison Of sin and death with Him may rise! Worthwhile the struggle, sure the prize,

Since Easter, aye, is true!

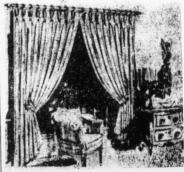
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