

Eat Well for Less— Glory Cake A 'Must' for Easter Table

Green Coconut Nest
Tops White Icing

By GAYNOR MADDOX
NEA Staff Writer

FOR EASTER, you may want a Glory Cake gleaming white with green coconut nest filled with candy eggs. It is easily made with a simplified recipe and only two eggs.

EASTER GLORY CAKE

PREPARATIONS: Have shortening at room temperature. Line bottoms of two deep 8-inch layer cake pans with paper; grease. Start oven for moderate heat, 375 degrees F.

Sift flour once before measuring. Lift by spoonfuls into the cup until piled high, then level off by drawing spatula or straight knife across top. Do not pack or shake down.

Measure into sifter: 1 1/2 cups sifted cake flour, 2 1/2 teaspoons double-acting baking powder, 1/2 teaspoon salt, 1 cup plus 2 table-spoons sugar.

Measure into mixing bowl: 1/2 cup shortening.

Measure into cup: milk (with butter, margarine or lard, use 2-3 cup minus 1 tablespoon milk); (with vegetable or any other shortening use 2-3 cup milk), 1 teaspoon vanilla.

Have ready 2 eggs, unbeaten.

METHOD: Stir shortening just to soften. Sift in dry ingredients. Add milk and mix until all flour is dampened. Then beat 300 strokes by hand or two minutes in mixer.

Add eggs and beat 150 strokes or one minute in mixer. Mix cake by hand or at low speed of electric mixer. Count only actual beating strokes or beating time. Scrape bowl and spoon or beater often. Turn into pans. Bake in moderate oven (375 degrees F.) 25 minutes or until done.

Frosting: Spread 7-minute frosting between layers and on sides and top of cake. The nest of Easter eggs is made by tinting long shreds of moist coconut with green food coloring. Vari-colored candy eggs (jelly beans) are placed in the nest.

FRIDAY'S MENUS

Breakfast: Orange juice, cornbread, butter or fortified margarine, crisp bacon, coffee, milk.

Luncheon: Lima bean soup, crackers, tomato, lettuce and mayonnaise sandwich on whole wheat bread, rhubarb sauce, cookies, tea, milk.

Dinner: Spanish omelet, parsley new potatoes, buttered green beans, crusty bread, butter or fortified margarine, dandelion greens salad, Easter Glory Cake, coffee, milk.

Tuna Fish Stretches Noodle Dish



A casserole main dish will suit all the family.

CANNED TUNA fish is versatile. Its flavor and texture make it popular by itself and account for the fact it can be used in many ways as chicken. Try it as a casserole stretched by the addition of noodles.

TUNA NOODLE CASSEROLE
1 6-oz. package noodles
3 tbsps. butter or Margarine
3 tbsps. flour

1 tsp. salt
1 7-oz. can tuna fish
1 3-oz. can mushrooms
Milk
1/2 tsp. Tabasco
1 c. buttered bread crumbs
Cook noodles according to directions on package; drain and place in two-quart casserole. Melt butter, blend in flour and salt. Remove from heat. Drain tuna fish and mushroom liquid into measure; add milk to make two cups.

Add gradually to flour and fat mixture and return to heat. Cook, stirring constantly, until mixture thickens and boils. Break tuna into pieces and add with mushrooms and Tabasco to sauce. Combine sauce with noodles in casserole. Sprinkle buttered crumbs over top in band around edge of casserole. Bake in moderate oven (375 degrees F.) 30 minutes. Serves six.

Gourmets' Galley—

Here's a Top Fish Tidbit You Can Make Quickly

By MARIE MCCARTHY

LENT IS waning, along with inspirations for fish fantasies; here is a piscatorial platter of appeal you can produce in a short half hour.

Broil three-fourths inch thick halibut steaks, dotted with butter and seasoned with salt and pepper, about 15 minutes. Remove to buttered, oven-proof platter and cover with the following. Heat one can of "spaghetti and cheese," the sort with a thinner sauce. Season with a minced clove, sugar to taste (about one-half teaspoonful) and cayenne.

Then, sprinkle atop Parmesan cheese, grated. Place platter under broiler to brown lightly. Serve sizzling from oven.

A "quickie," to go with this is a salad of chilled, canned white grapes piled on slices of canned pineapple in lettuce nests. Pour over, this Wine-Fruit Salad Dressing. One-fourth cup olive oil, two table-spoonsful sherry wine, one-half teaspoonful salt, paprika, two table-spoonsful lemon

juice and powdered sugar to taste. Shake well.

For dessert — Lemon Meringue Cake. Split a thick layer of sponge cake. Spread between halves, a cooled lemon custard filling, made as for lemon pie, with egg yolks. Make a meringue of the egg whites and swirl over the entire top. Brown in oven. Serve with a teaspoonful of currant jelly on each portion — a happy ending to a "short-short."

Club Meets Tonight

The Janet Ada Club will meet at 7 p. m. today in the home of Mrs. Peg Finney, 1036 N. Parker Ave.

DISHING the DIRT

By MARGUERITE SMITH

Q—Will you please give me advice about when to plant tuberous begonias? Can they stay in the ground all winter? Mrs. Frances Price, 521 N. Alton Ave.

A—Tuberous begonia roots are very slow growers so they're best started in mid-February. But start them indoors now and their bloom will just be a little later. You can always buy started plants later on but that's more expensive.

To start tubers, spread them out in a not too cool place (about 65 degrees) with a little or no peat moss or soil under them. Sprinkle tubers daily until pink growth buds appear. Then pot up and keep them growing until weather is warm enough to put them outdoors. They are tender, must go inside in winter, should not go into open ground until mid-May.

Blackwood on Bridge— When Holding All Aces, Reply Is 5 Clubs

Bid Lets Partner
Test King Situation

By EASLEY BLACKWOOD

ON THOSE delightful though rare occasions when your partner asks you to show your aces and you hold all four of them, the correct response is five clubs—not five no trump. In other words a five-club response to a four no trump bid shows either all of the aces or none of them.

In today's hand if Mrs. Keen had responded five no trump to Mr. Dale's four no trump bid.

Both sides vulnerable
North dealer

NORTH (Mrs. Keen)
S-A 6
H-A 9 4
D-A K 5 3
C-A J 6 2

WEST (Mr. Abel) S-9 7 4 3
H-9 7 4 3
D-10 9 7 6
C-10 9 4 3

EAST (Mr. Champion) S-8 3
H-8 6 3 2
D-10 9 7 6
C-Q 8 7

SOUTH (Mr. Dale) S-K Q J 10 5
H-K 7
D-Q J 4 2
C-K 5

The bidding:

N	E	S	W
1 D	Pass	1 S	Pass
3 NT	Pass	4 NT	Pass
5 C	Pass	5 NT	Pass
6 D	Pass	7 NT	All Pass

then Mr. Dale could never have determined for certain that his partner had the king of diamonds. That is, he would have been deprived of the opportunity of bidding five no trump himself.

He would have had to guess whether there was seven-odd in the hand or not. And guessing about grand slams isn't good.

Allows Mr. Dale

To Ask for Kings

As the bidding actually went, Mrs. Keen made the proper bid of five clubs in responding to the four no trump bid, thus making it possible for Mr. Dale to bid five no trump, asking for kings.

Hearing the response of six diamonds, showing one king, he was able to count thirteen cold winners. He bid the grand slam in no trump rather than in spades or diamonds because at a suit bid there was the remote possibility that the opening lead would be trumped by his right-hand opponent.

The old boy really works every angle. They laugh at him a little for cutting things so fine. But I notice the laughter dies down pretty sharply when the time comes to pay off.

When your partner responds five clubs to your four-no-trump bid how do you know whether he has four aces or no aces? Well, if you have any aces at all, partner obviously cannot have all of them. It is only when you have none that he could have four.

If neither you nor partner has an ace, let's face it, how could you possibly get as high as four no trump? If you do get that high there is something horribly wrong with the previous bidding. You can easily get the answer to this question for yourself. Take a deck of cards and try to lay out any two hands where one player could reasonably bid four no trump and not know for sure whether his partner had all the aces or none. It can't be done. But if you think it can, jot the two hands down and send them in to me.

Send your questions on bridge to Easley Blackwood, The Indianapolis Times, Indianapolis 9.

Shirtwaist



By SUE BURNETT

Versatile as can be, and beloved by every age is the wearable shirtwaist dress. This attractive version uses a boldly striped fabric going this way and that.

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Student Award

Group Named

Mrs. Joe Rand Beckett, chairman, Rabbi Maurice Goldblatt, Mrs. Paul Robertson, Miss Minnie Lloyd and Ben Riker were named members of the awards committee of the Indiana Alpha Association of Phi Beta Kappa Fraternity by Mrs. Walter S. Greenough, association president, yesterday.

Board members of the group were luncheon guests of H. Foster Clippinger, chairman, in the Indianapolis Athletic Club.

The awards committee has charge of selecting prizes given the outstanding student in each of the eleven high schools and private schools in Marion County.

Nominating committee members named were Grier Shotwell, Mrs. Montgomery Lewis and Mr. Clippinger.

Plans of the national organization to promote international good fellowship by means of an international scholarship fund were reported by Miss Dorothy McCulloch, secretary-treasurer.

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