Queen of Hearts After Easter. Eggs May Be Pickled

BY FAITH GILLESPIE

Have you been wistfully thinking, "Whatever happen-ed to spring?"

The world seems to be entombed in a New Ice Age. Our eager hopes for spring are buried under the Great Glacier, almost, and the snow is still coming down as though it were eternal. There are a few small signs and symbols, if you look for them. Brave new green spears have thrust themselves up from the snow. They will one day be daffodils, honest. Beginnings of tulips are poking out, and hyacinths.

I admit that some silly

I admit that some silly shoots of green were up in the January thaw, and they haven't grown an inchesince, but as they are still standing there. I have to believe they are promising something.

something.

So is that shivering robin at the bird feeder.

One reason spring seems rolate in coming is that Easter is upon us, and this year it is very early.

Easter is a moveable feast. It can come any time between March 22 and April 25, depending upon the moon, but since it is a spring festival, we expect true spring to accompany it, whenever.

We are all ready for the old dead winter to molt away.

Our souls are waiting for way.

Our souls are waiting for the newness of life that we feel when the world resurrects itself.

Itself.

The custom of new clothes at Easter probably reflects this wish. and so does the Easter egg.

Long before Grain and so does the Easter egg.

Long before gg.

Long befo

Few customs have survived intest for such a long time. Drying egg is quite an experience at our house, where six little Christians jockey for the dye pots.

The ones the girls dye turn out to be rather delicate and pretty. Those done by the big' boys could be described as psychodelic. And Patrick's are mostly just cracked.

The package the dye comes in tells you how to do it. The instruction are precise and complete. What they don't tell you is what to do with all those colored eggs that are left on Easter Monday. In the great egg exchange, we end up with about as many as we started wight.

They keep in the refrigerand salads, of course, but if you have lots, try pickling some.

Peel the eggs and pickle

Peel the eggs and pickle them plain, or you may dye them in the same pure food coloring you used for the shells—it is a b so lutely harmless. Or you may use best juice; eggs dyed red were once the special spring token.

Put the peeled eggs in a jar with a cover, and pour pickled beet puice. Or use sweet pickle juice. Or use this pickling syrup:

SPICED EGGS

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Bring to boil in sause pan
2 cups vinegar, 3 tablespoons
sugar, 112 teaspoons salt.
Drop in 1 teaspoon pickling
spice in a cheesecloth bag,
and 1 clove of garlic. Simmer's minutes. Pour 12 peeled hardcooked eggs in jar.
Cover jar and refrigerate for
a day or two or three. The
pickled eggs will keep for
several weeks in the refrigerator.

One teaspoon dill seed may be substituted for the pickling spice. You may add a teaspoon of curry powder, for color and flavor, or ½ to 1 teaspoon turmeric.

Maybe next week when world will have broken the shell of winter, and you will know things are springing. What can I say then except "I knew Jt would happen all along."

Slippery Gelatin

Slippery Gelatin
When removing gelatin
from a mold, moisten the
plate and top of mold with
wet fingers. The moist surfaces make it possible to slide
the gelatin to the center of
the plate after taking it out
of the mold.



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