At Home With Trudy McNall

Starched Bunny Decorates Table

Children all love the Easter Bunny. Imagine their delight if on the Easter Breakfast table they found perky little handkerchief bunnies such as the one shown here. Tucked inside each handkerchief could be a special treat of jelly beans or other Easter candies.

A custom started this year could throughout the years become a family tradition. The bunnies are easy to make from a man's handkerchief (or a dinner napkin). To make the ears stand up and to give the bunny a perky Easter look, starch the snowy white handkerchief to a smooth finish. To make this extra easy use an instant cold water starch which is precooked ready to add the cold water.

TO STARCH THE handkerchief, add ½ cup of instant starch to each quart of cold water, swishing your hand until the starch is dissolved. Dip and squeeze the handkerchief in the starch. Wring, then roll in a turkish towel. Iron the handkerchief immediately using a hot iron.

To tie-up the bunny, follow these directions.

1. Fold handkerchief into a triangle
2. Draw the two folded corners up to form the ears
3. Holding the ears with one hand about four inches from the top, draw up the pointed end and fold downward to form a face.
4. Tie a bow around the neck.
5. Place a small present or jelly beans or other candy on handkerchief at back. Gather up back and fasten with a safty pin.

A TISKET, A TASKET, A MIGHTY FULL BASKET. Why not surprise your family with some hot muffins for breakfast or for some other meal during the Lenten season. Here is a good basic recipe for you to try with half a dozen interesting variations.

VARIETY MUFFINS

2 c. flour
3 t. baking powder
1 t. salt
2 T. sugar
1 egg, well beaten
1¼ c. milk
⅓ c. salad oil or melted shortening

Sift dry ingredients. Make a well in center and add remaining ingredients all at once: Stir only enough to dampen the flour; batter will be lumpy. Fill greased muffin pans ⅔ full. Bake in hot oven 400 degrees for 25 to 30 minutes. The above recipe may be varied as follows:

1. Add 1 c. grated cheese to mixed and sifted dry ingredients. If desired sprinkle tops with paprika before baking. 2. Add ½ c. chopped nuts to sifted dry ingredients. 3. Add ½ c. creamy peanut butter into mixed and sifted dry ingredients. 4. Increasing sugar to ½ c. add 1 c. fresh, frozen or drained canned blueberries to mixed and sifted dry ingredients. 5. Add 1 cup of chopped apples to mixed and sifted dry ingredients. Combine ¼ t. cinnamon with 2 T. sugar. Sprinkle tops of muffins before baking. 6. Fill muffin pans ⅓ full.

Place 1 teaspoon of your favorite jam in the center of the batter. Add more batter to fill pan ⅔ full.

Of all the requests that find their way to my mail box, the most is for cookies. For a deliciously stocked cooky jar, try this new recipe, which is bound to please everyone. You can make these with either the creamy or chunk-style peanut butter.

AFTER SCHOOL COOKIES

1½ c. seedless raisins
Boiling water
1 c. shortening, part butter
2 c. sugar
½ c. peanut butter
3 eggs, well beaten
3 c. flour
½ t. salt
¾ t. soda
2 t. cinnamon
5 T. milk
2 t. vanilla
1¼ c. quick cooking rolled oats

Pour boiling water to cover raisins, let stand for 5 minutes, then drain and pat dry with paper towels. Cream butter and sugar well. Blend in peanut butter. Add eggs and mix well. Sift flour, salt, soda and cinnamon. Blend into first mixture along with the vanilla and milk. Stir in oats and raisins. Drop by spoonfuls onto lightly greased cookie sheet about 2 inches apart. Bake at 375 degrees about 15 minutes or till lightly browned. Makes about 7 dozen.

DON'T FORGET to tune in to Channel 5 every day Monday through Friday to my "Home Cooking" TV show. We're demonstrating lots of recipes for the Lenten Season, and if you would like to have copies just send self addressed stamped envelope to "Home Cooking," WROC-TV Rochester 3, New York and we'll send them to you pronto. Right now recipes for the entire month of March are available so just ask for recipes for month of March.

BOOK SHELF

Books On Mary

By SISTER MARGARET TERESA
Nazareth College

Mother of the Redeemer: Doctrine & Devotion (Maynooth Lectures) ed. by Kevin McNamara. Sheed '60. 255 pp., with bibliographies and index. $4.00

The Book of Mary, by Henri Daniel-Rops. Hawthorne '60 Part I, the Quest for Our Lady; Part II, the Texts, Biblical, Patristic and Apocryphal, 224 pp., with notes & index. $4.95.

Two small volumes that together make up a definitive Marian library for 1960:

The twelve lectures delivered at Ireland's Maynooth Union Summer School in 1958, published in the volume Mother of the Redeemer, bring together "the finest fruits of the Mariological movement of the past hundred years."

WHAT IS TO be thought of Genesis III:15 as it applies to Mary (God's words to the serpent, "I will put enmity between you and the woman, between your seed and her seed; he shall crush your head, and you shall lie in wait for his heel") is closely and reverently examined by Rev. P. G. Duncker of the Angelicum in Rome; he lectures on Our Lady in the Patristic Age as well as on Our Lady in the Old Testament.

Another professor of the Angelicum, Rev. Conleth Kearns, handles the New Testament evidences; Rev. Dermot Ryan of Dublin's University College interprets Mary's perpetual virginity, and the Irish Provincial of the Jesuits, Michael O'Grady, undertakes the great subjects of Mary's mediation in the Redemption and her Mediation of Graces now.

To that gentlest Marian personality of our time, the great Newman scholar Msgr. Francis Davis of Oscott, falls the delightful subject of Our Lady of Assumption — and he suffuses the topic with a radiant light not only through using a beautiful sixth-century encomium discovered in 1955, but also through focussing the history of the problem in his beloved Newman's discussions. The editor of the volume, Rev. Kevin McNamara, elects as his own glorious province the subject of Our Lady Queen of the Universe. These and other articles nourish the mind upon ideas that more deeply Christianize us.

Henri Daniel-Rops, "outstanding scholar-author of the Catholic world," draws us into his "quest for the historical Mother of Jesus" with an artist's simplicity and freshness.

A child could not demand anything more direct: What say the texts of the New Testament about Mary (Ch. 3)? Was she not the most retiring of characters (Ch. 4)? How were little Jewish maidens brought up (Ch. 5)? Then, how does all that intimate knowledge of Mary, not found in the Gospels, get into the great masterpieces of art familiar over so many centuries and certainly formative of our notions of Mary?

IN ANSWERING this legitimate question, Daniel-Rops is able to present his illuminating discussion of the Apocrypha, of their various classes, excellences, usefulness. One learns much of the history of Christendom in their study — which is at once followed by an account, full of surprises, of Marian devotion in the early Church. One sees how "this mustard seed planted by the Gospel was to grow into a great tree which, century by century, would take firm root in all Christian lands."

Two little persuasive chapters, "The Heart in the Understanding of Dogma" and "Mary and Ourselves," penetrate below the mediocrities of our piety to "the deep-seated need of the human spirit" for Mary. She is a mother of poor pilgrim souls. Part II gives all the texts, some of them usually very hard to find.

Seamen's Center

San Francisco — (RNS) — The Apostleship of the Sea plans to construct a new $800,000 seamen's center here.

First Grade School Opens

Taipei — (RNS)—Formosa's first Catholic grammar school was opened by the Scheut Fathers.

The new institution joins the present Catholic school system of five high schools, one college and a university which is now being organized under the chairmanship of Thomas Cardinal Tien, exiled Archbishop of Paiping, China, and new Apostolic Administrator of the Taipei archdiocese.

Good Friday Rites On TV

London — (RNS) — The Catholic Good Friday liturgy will be seen this year on British television for the first time.

Scenes in Westminster Cathedral will be shown by an independent TV company in a program lasting about an hour.

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Talk It Over

Cleverness

By ANNE CULKIN

Dear Miss Culkin:

Why do smart girls always make me feel so dumb?

Roy

Dear Roy:

The girls you are speaking about, Roy, aren't smart! If they were, they would show evidence in their behavior what all truly gifted women know to be true, and that is never to make a man feel inferior. I suspect that these girls who make you feel uncomfortable are in reality very shallow.

Why not seek out, Roy, some of the young women who are attentive to you, girls, perhaps, whom you have thought very timid and quiet, but never thought of as being clever. In this group of girls you can well find the really smart girl; girls who are so smart that they make you, the male, feel even smarter.

Dear Miss Culkin:

What is so wrong about gum chewing? Personally I hate it, but there are a few girls I go around with who do it all the time. Twice I mentioned it to them and each time the answer came back: "What's so wrong about it?" I told them I was going to write you and ask you what you thought about it. My friends promised to read your reply. So please answer this letter in your column.

Bernice

Dear Bernice:

I'm glad that you yourself hate gum chewing, for it surely is a distasteful habit when it is done in public. It is not that there is anything "wrong" about it in the moral sense. Rather, the habitual gum-chewer has become a stock character, a type that is dismissed as crude, rattle-brained and vulgar.

Watch your television or see it all too frequently in films. When an actress is creating a cheap or brainless character, she reaches for a piece of gum. Were the same actress portraying a cultured and charming girl, there would be no gum in the vicinity.

Dear Miss Culkin:

In a place of entertainment, if you are seated around a table with your back to the stage, when the entertainers come on, should you keep your back to them or be a contortionist and turn around? This is a case where it is impossible to turn your chair around.

John

Dear John:

Unless the chairs you refer to have been glued to the floor by creditors of the management in question, I am truly confused by the situation you describe. If I had a floor plan of this club, I might be able to advise you. On the other hand, this club could be one of these which presents the kind of floor-shows that finds your chair in the ideal position just as it is.

Dear Miss Culkin:

In an ordinary eating place, how much are you supposed to tip? The other night in one of our local restaurants, not the best in town, I left a twenty-five cent tip. The check was a buck and a half. Boy, did that waitress ever stare me down. How much do you think she expected?

Ed

Dear Ed:

I do hope you stared back at her! Twenty-five cents was indeed adequate and would have been adequate in the best restaurant in any city. No waitress or waiter should expect a gratuity that is more than fifteen per cent of the total check.

Mercy Group In Alaska

Juneau — (NC) — A group interested in corporal works of mercy is being formed in the parish of Juneau's Cathedral of the Nativity of the Blessed Virgin Mary.

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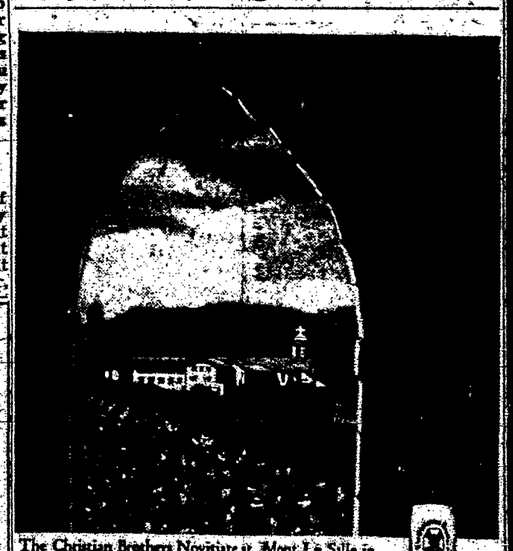

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