At Home With Trudy McNall

Easter Basket Surprise

(Trudy McNall may be viewed daily, Monday through Friday, on "Home Cooking" at 2:30 p.m. over WROC-TV, Channel 5.)

Easter Sunday is a special day for most families, and it's certainly a busy one for mother. When Easter Sunday morning comes she wants to go off to church with her family and she wants to have something special for dinner, perhaps a surprise for the entire family.

I have a brand new idea for dessert that will appeal to old and young alike and the best part about it is that it can be made in advance.

It is a Peter Rabbit Special consisting of quaint coconut baskets which cradle dainty, multi-colored ice cream "eggs." In the basket you can also place some jelly beans and possibly old Peter himself — chocolate style — depending upon your imagination.

THE NICE THING about this Peter Rabbit Special is that it is completely edible from the eggs right down to the handles of the basket, and the ice cream eggs can be made days ahead, covered with protective wrap and stored in the freezer until ready to use. The baskets can be made the night before and held in the refrigerator until ready to fill. Here's how it's done.

Step No. 1. Since it is best to have them well hardened for decorating, start with the ice cream eggs. For this, plan to have three pints of ice cream on hand. Vanilla, chocolate and strawberry are good for flavor and variety. Cover several 8 inch cardboard squares of cardboard with aluminum foil. These make nice bases for the ice cream eggs to rest on. Chill the boards in the freezer.

Step No. 2. Using one pint at a time, scoop out the ice cream into egg shapes with a tablespoon. Each flavor will yield twelve "eggs". Shape four to six "eggs" at a time place on chilled, foil covered board. Then into the freezer before starting the next batch. When you finish making the "eggs", make perky baskets to frame them. You will need 6 eggs for each basket, thus for each pint of ice cream you can plan on 2 servings.

Step No. 3. Making the baskets. You will need ½ c. butter, 3-4 ounce cans of shredded coconut and one egg white, slightly beaten. Melt the butter in a large skillet. Add the coconut and stir constantly until it browns. Keep the heat low so the coconut won't burn. Place the browned coconut in a bowl and cool. Add slightly beaten egg white and mix well. Form the coconut into six baskets or nests right on the cookie sheet. Form the base first, then gradually build up the sides. Place the formed baskets in the oven at 400 degrees and bake 3 to 4 minutes. Remove from oven and cool on the cookie sheet. Don't take them from the cookie sheet too soon or you will have a tragedy on your hands. When they are cold you can remove them from the cookie sheet with a spatula without any difficulty. Then chill in the refrigerator.

Step No. 4. Now comes the best part and the most fun. Decorating the eggs. Make up a batch of decorative icing using ½ c. butter, 1 pound confectioners sugar and 2 tablespoons of cream. Cream the butter, add sugar, cream and 1 t. vanilla. Beat until smooth and creamy. Divide frosting into three parts, to one add ½ square unsweetened chocolate melted, to another pink coloring and leave the third white. Fill decorating tube with color of your choice and decorate the eggs, perhaps even writing names on some of them, use pink on the vanilla ice cream, white icing on the chocolate eggs and chocolate icing on the strawberry eggs. Remember you must work rather rapidly so the ice cream won't melt. Return eggs as soon as possible to the freezer and start on another group.

Step No. 5. Finally, put handles on the nests or baskets. This as you have probably guessed, is licorice sticks, cut to preferred length, bent and pressed into opposite sides of the coconut baskets. A small piece of wooden pick will help to secure them. Keep in the refrigerator until ready to serve.

Step No. 6 Time to serve. Place on dainty plates which have been chilled in the refrigerator. Arrange a variety of Easter ice cream "eggs" in the coconut baskets. Place six in each basket. Add a few jelly beans or other Easter candies for extra spark.

There you are, an ice cream Easter special: EASTER COCONUT BASKETS — ICE CREAM EASTER EGGS. Such fun to fix and eat.

NEXT WEEK I'LL BE GIVING YOU A MENU FOR EASTER DINNER. For happy occasions like Easter Dinner . . . tender delicious ham is the meat that makes the meal a special event. A beautifully glazed, rosy ham on table captures eyes and whets appetites. I'll have complete instructions for you plus a new Apricot Sauce Supreme to spoon over the ham slices. The balance of the meal . . . well you'll just have to wait for next week's issue of the Catholic Courier Journal.

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Bishop Hunt Of Utah Dies, 23 Years In See

Utah's Bishop Duane G. Hunt, a convert to the faith and successor to Bishop Kearney as head of the Salt Lake City diocese, died March 31 at the age of 75.

He served as Vicar General of the diocese under Bishop Kearney. He visited Rochester area parishes seeking help for his scattered congregations in his predominantly Mormon state.

Cardinal McIntyre of Los Angeles and Archbishop Egidio Vagnozzi, apostolic delegate, attended the funeral. Bishop Robert J. Dwyer of Reno preached.

BORN IN Reynolds, Neb., in 1884, Bishop Hunt was reared in the Methodist faith. He attended Cornell College, Mount Vernon, Iowa, and the State University of Iowa at Iowa City, where he became interested in the Catholic Faith.

After completing his post-graduate work at the University of Chicago, he entered the teaching profession in Iowa. While teaching in Iowa, he was baptized in the Catholic Church in 1913 at the age of 29. After teaching at the University of Utah for three years, he decided to enter the Catholic priesthood.

During the mid-nineteen thirties, Bishop Hunt became widely known for his extensive radio network appearances in which he discussed Catholic doctrine.

Nation 'Sunk' If Race Bias Not Solved

Toledo — (NC) — "If we don't meet it, we're sunk as a nation."

That's how critical the interracial problem is, according to Father John LaFarge, S.J., founder of the Catholic Interracial Council movement.

Father LaFarge addressed two meetings here — one attended by some 200 Catholics, the other a get-together of public officials and representative citizens arranged by the Greater Toledo Catholic Interracial Council.

At a luncheon in his honor, the Jesuit Priest was presented with a glass key to Toledo — a glass-making center — by Vice-Mayor James Simmons in recognition of his contributions to the human relations field.

He advocated formation of citizens' groups at different levels, and the formation of neighborhood groups to cope with the problem.

The Date Book

Holy Angels Guild

A change in Holy Angels Guild meeting to a week earlier, April 18 at 8 p.m. in Manger Hotel is announced by Mrs. Eric F. Smith, president. New members will be welcomed. After business session performance by the Desmond Penrose Irish Dancers is planned by Mrs. Russell Marron and Mrs. Donald Granger, entertainment chairmen. Refreshments. Annual luncheon for membership drive captains and team workers will be held April 22 at Hospitality House, Pennfield Road.

School Parents

Third and last report card meeting for parents of Holy Childhood School will be held Tuesday, April 12, 1 p.m. at school. Sister Joseph Andre, principal, will address parents and give out reports. Parents will meet with teachers to discuss child's progress during the year. A bazaar and baked-food sale, final project of year for parents group, will be outlined. Bazaar and sale is scheduled at school Saturday, April 30 from 2 to 5 p.m. Mrs. Daniel Plecian and Mrs. George Covert are chairman and co-chairman.

Mission Guild

Mrs. Lawrence Weis of the Diocesan Council of Catholic Women will speak at Catholic Mission Guild meeting, April 11, 8:15 p.m. in Columbus Civic Center.

Mercy Guild

Mercy Guild of Saint Theresa, the Little Flower will meet April 12, 1:30 p.m. at Catholic Women's Club, 215 Alexander St. Plans for annual Spring Sale, May 6 will be completed first, according to Mrs. Justin Williams after which Mrs. Elmer Loritz, guest speaker, will speak on "Sacrament of the Present Moment."

C.D.A. Court

Court Our Lady of the Cenacle, Catholic Daughters of America, monthly business meeting, Tuesday, April 12 at Columbus Civic Center. The members will stuff dolls and work on blankets for foreign missions. Mrs. Ernest Green is chairman. Reception of new members will be planned and date set to receive them into Court. Eight members attended Day of Recollection at Cenacle Retreat House, March 10. Rev. Joseph W. Dailey talked on origin of Stations of Cross and indulgences received at March meeting.

Perpetual Help Society

Perpetual Help Society to meet Wednesday, April 13, 1 p.m. in St. Mary's Hospital auditorium. Mrs. Stella Kane, chairman to be assisted by Mrs. Veronica Lawrence, Mrs. George LaFrois and Mrs. William Hoffman.

Aquinas Mothers

Dr. Thomas F. Gallagher whose topic will be "The Journey to Calvary" will give medical analysis on Crucifixion of Christ before Aquinas Mothers Club, Tuesday, April 12, 8:30 p.m. He will also show slides on the "Shroud of Turin."

Daughters of Erin

Card party for benefit of the Pope's Warehouse to be sponsored by Daughters of Erin, Monday, April 18 at Catholic Women's Club, 215 Alexander St., 8 p.m. Admission price is a new article for a baby or a child. Prizes for each table. Refreshments. Mrs. Florence Sullivan, president appointed Esther Davis, chairman; Irene Hart, co-chairman. Assisting will be Alice Morrissey, Kitty Reagan, Mary McGuire, Edna Bassett, Kitty Penrose, Bridie O'Reilly, Josephine Delanty, Nellie Sweeney, Hilda Ryan and Belle O'Connell.

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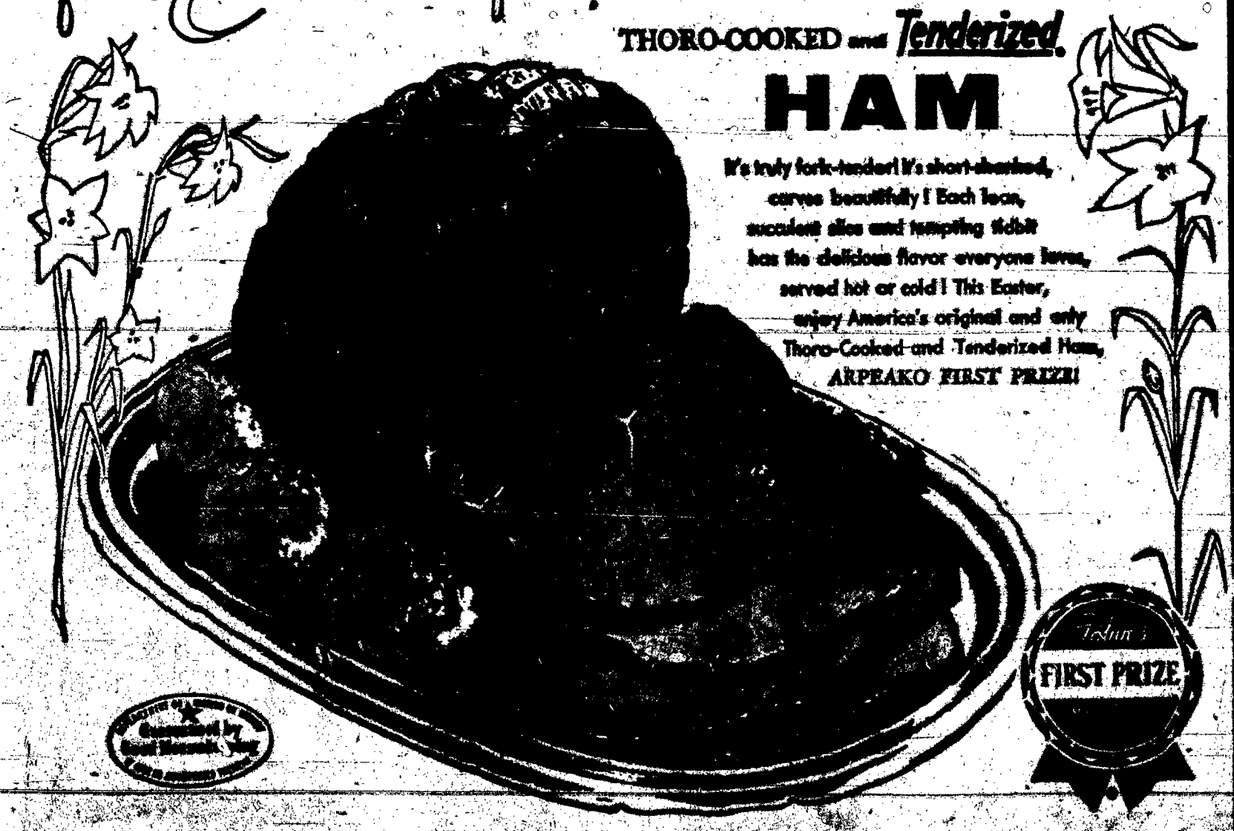

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