



# Alton Advertiser

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**In compliance with the government recommendation that we all stay at home as much as possible, the Alton Advertiser office will be closed to the public and publication of the paper will be suspended until it is safe to return to work. We are making this ad-free electronic version of the paper available on our website to provide the recipes and coloring picture that had been planned for this week. Feel free to download and/or print this issue. We also have over six years of past issues archived on the website, as well as other local information and photos for browsing.**

**We will still be answering phones and checking e-mails during this period. Contact us if you have an ad or event that you would like to have included when we resume publication or for information about custom stamps.**

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# COOKING CORNER



## Eggs for Easter Sunrise

½ dozen hard boiled eggs  
6 slices of precooked bacon,  
crisp & crumbled  
1/4 cup mayonnaise  
1 T. softened butter  
1 tsp. spicy mustard  
1/4 tsp. paprika  
Pepper to taste

Mash egg yolks and add remaining ingredients (saving a few larger pieces of bacon for garnishing the top of eggs) and mix together well. Put into egg whites and garnish with reserved bacon. Chill well. Makes 12 halves.

## Easter Marshmallow Salad

1 pkg. mini-marshmallows\*  
1 can pineapple chunks  
1 c. chopped walnuts  
1 1/2 lbs. sliced seedless grapes (red are prettiest)  
Make 1 pkg. vanilla pudding and cool  
Whip 1/2 pt. (1 c.) whipping cream - blend with pudding  
Can use traditional white marshmallows, but you can use pastel colors.

## Easter Casserole

1 can Shoepeg White Corn  
1 can French Green Beans  
1 can LeSeur's English Peas  
1 8 oz sour cream  
1 can of celery soup  
1 medium chopped onion  
1 cup of mild cheddar cheese  
1 package of Ritz Crackers  
1 stick of butter  
Mix together drained corn, peas, and green beans in a Pyrex dish. Mix and heat thoroughly over medium heat the sour cream, celery soup, onion, cheese. Pour the heated mixture over the corn and green beans. Crumble the Ritz crackers. Melt

the stick of butter. Mix the crackers and the butter together. Pour the cracker/butter mixture over the top of the casserole. Cook for 30 minutes at 350 degrees.  
Feeds 8 people.

## Baked Ham

7 to 10 lb. smoked ham  
Apricot-Mustard Glaze  
Cook ham. Spread glaze over ham 20 minutes before end of cooking time.

## Apricot Mustard Glaze

1 (16 oz.) can apricots  
1 tbsp. brown sugar  
1 1/2 tsp. dry mustard  
2 tbsp. lemon juice  
Drain apricots, reserving syrup, and puree fruit in blender or put through food mill. Mix sugar and mustard; combine with apricots, 1/4 cup apricot syrup and lemon juice in small saucepan. Cook over moderate heat for 8 to 10 minutes (to honey consistency), stirring occasionally.

## Grand Biscuits

1 can Pillsbury Grands Biscuits (8 biscuits to a can)  
Raisins and/or dried cranberries  
Slivered almonds  
1/2 cup sifted confectioners' sugar  
1 tablespoon milk  
Red food coloring (to tint the icing pink)  
Preheat oven to 375 degrees. Lightly coat a large cookie sheet with vegetable spray. Separate biscuits and place 4 on prepared sheet. Cut the remaining four biscuits in half; lengthen halves to form the ears. Carefully attach ears to whole biscuits to complete the bunny head.  
To give each face a character,

press the raisins or cranberries for the eyes, nose and mouth and the almonds for the whiskers. Bake for 11 to 15 minutes or until golden brown. Using a wide spatula, gently remove bunnies to a wire rack. Cool slightly.

In a small bowl, combine powdered sugar, milk and food coloring. Frost each ear pink. Best served immediately. Yields 4 large Grand Bunny Biscuits.

NOTE: Use kitchen scissors to cut the biscuits in half for ears.

## Easter Fruit Salad

1 can or 3-1/2 c. fruit cocktail  
1 (8 oz.) pkg. cream cheese  
1 sm. lemon Jello  
8 lg. marshmallows  
3/4 c. chopped celery  
1/4 c. chopped nuts  
1/2 pt. whipping cream or 2 1/3 c. Cool Whip

Drain the fruit cocktail and heat the juice with the Jello and softened cream cheese and marshmallows. Cool mixture. When it starts to set, add to fruit, celery and chopped nuts. Refrigerate until thickened, about 1/2 hour. Beat whipping cream and fold in. It's now ready to be put into your favorite mold.

## Historical

It is impossible to give exactly the amount of liquid for any sort of bread-making because the condition of flour and meal varies with weather and keeping. This applies also to sugar—hence the need for intelligence in the use of receipts. In damp muggy weather moisture is absorbed from the atmosphere. Upon a dry day especially if there is much wind, drying out is inevitable. Anything that feels clammy, or that clots, should be dried in a warm, not hot, oven.

# COLORING CORNER

Bring your picture by the office after you color it and selected pictures will be posted on our website.



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<http://www.supercoloring.com/coloring-pages/angel-tells-the-women-that-jesus-has-risen>