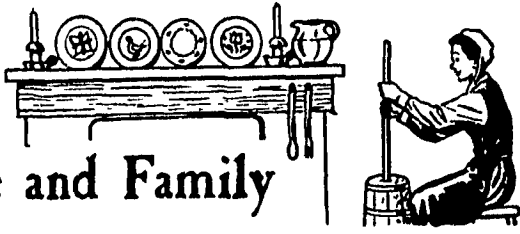


For the Farm Wife and Family



The traditional food for Easter is ham although in the past few years turkeys have become a favorite at this time of year, too. When we make a ham for our Easter dinner we usually bake it, but ham, ground, and then made into a loaf can be every bit as glamorous and delicious as a whole baked ham. The following Ham Loaf is very simple to make and will be sure to win you many compliments. The recipe comes from Mrs. Maurice G. Herr, Ref-ton. Leftovers will not be any problem here as it is every bit as delicious sliced down cold.

HAM LOAF

Mrs. Maurice G. Herr, Ref-ton
 Three pounds ground salt pork
 Three pounds ground fresh pork
 One cup corn flakes
 One cup milk
 Two eggs

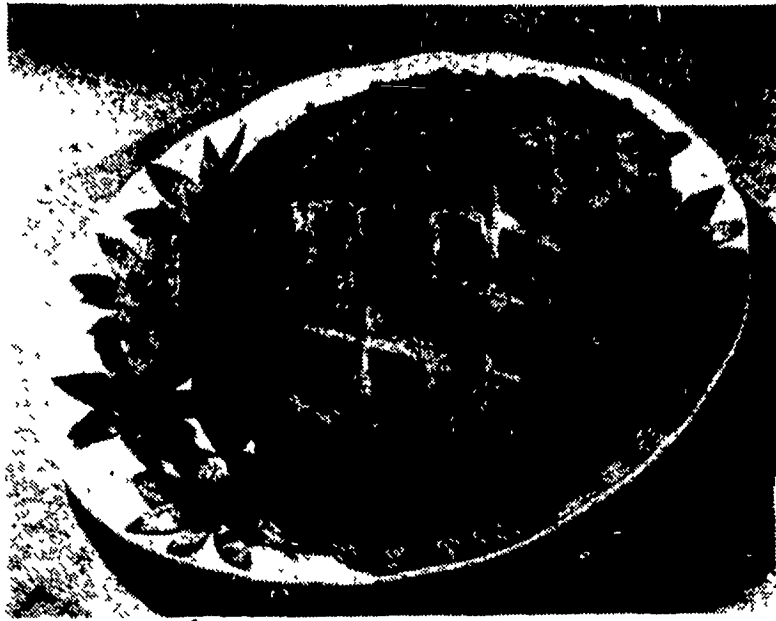
Mix all together and shape into loaf. Do not add salt as the cured

pork will give it enough seasoning. Bake at 350 degrees (Note. It is a good idea to bake this loaf on the rack in your broiler pan. The juices will run down into the lower part of the pan and will prevent your ham loaf from becoming too greasy.)

In the next recipe we combine ham and veal to make a tasty loaf. Garnished with bake peach halves this ham loaf is truly a company dish.

PEACH GLAZED HAM AND VEAL LOAF

One pound ground ham
 One and one-half pounds ground veal
 One cup dry milk solids
 One egg, well beaten
 One cup water
 One-half teaspoon salt
 One-eighth teaspoon pepper
 One teaspoon dry mustard
 One cup fine dry bread crumbs
 Whole cloves



A GLAZED HAM, baked to tender goodness, is traditional for Easter. But if your family is small or if you are tired of ham, try one of the tasty ham loaf recipes offered by readers this week.

One No. 2½ can peach halves
 One-half cup brown sugar
 Two tablespoons vinegar

Combine ground meat and dry milk solids, and mix well. Add egg, water, seasonings and bread crumbs. Blend. Shape into a loaf and place in a shallow ungreased baking pan. Insert whole cloves in a diagonal pattern on the loaf.

Bake in a 350 degree oven for one hour and 30 minutes. Meanwhile drain peaches. Mix peach syrup, brown sugar and vinegar in saucepan. Simmer 5 minutes. Baste meat loaf every 20 minutes before the baking time is up, add the peach halves to the baking dish. Remove from oven, let stand a few minutes before slicing. Garnish with the baked peach halves. Serves 6 generously.

If your family likes a lot of spice flavor in their foods, you might try this Spicy Ham Loaf. This recipe calls for the ham to be cooked before it is used.

SPICY HAM LOAF

Three cups ground or finely chopped cooked ham
 One-half cup fine bread crumbs
 One-fourth cup finely chopped onion
 Two tablespoons finely chopped green pepper
 One-half teaspoon dry mustard
 One-eighth teaspoon allspice
 One-eighth teaspoon ground cloves
 Two eggs, slightly beaten
 One-half cup milk
 Combine ham, bread crumbs,

(Continued on page 9)

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