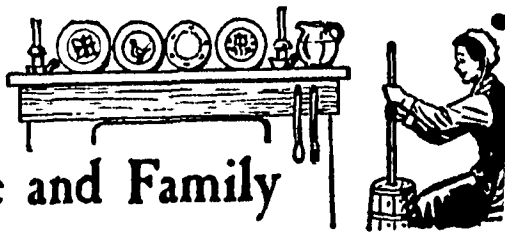


For the Farm Wife and Family



Ham For Christmas

by Mrs. Richard C. Spence

Family gatherings with friends joining in to share the joys of the holiday season call for festive fare. The hostess who is in the know plans her entertaining around an elegant baked ham. The brown sugar cured flavor and minimum kitchen preparation required to serve the ham make it an excellent choice.

When you select a ham consider how it will be served and how many you are serving. If you want a lot of even slices, a canned ham may be your best choice. Although it may run a bit higher in price per pound, you are getting almost all meat. Canned ham is good ham to use when you're serving a large number, for it's easy ham to fix and it gives a lot of even-size servings.

In canned hams about the only way you can select a good one is to depend on the brand you personally prefer. Competition is so keen today that you can be reasonably sure that you'll get a good

one. If you desire a beautiful ham and one to bring to the table whole, select a regular whole ham. This ham will give full flavor and tender meat. Use the bone later for making soup and other meals.

When selecting a ham with a bone you have a good chance to see what it looks like. A ham with a short shank and small amount of fat gives you a better buy per pound. Have your butcher divide a whole ham for baking, slicing and boiling.

You can keep a whole ham in the refrigerator for about 2 weeks so you can use it for several kinds of meals. Either the roast section or the slices can be frozen to keep

even longer. With the leftover trimmings and bone, plan to make soups, stews, baked beans, rice, potato and casserole dishes to serve right away or to freeze.

Ham combines well with noodles for a casserole. Alternate 1½ cups cooked noodles with two cups ground ham in a greased baking dish. Pour two cups white sauce over the mixture and top with buttered crumbs. Bake 20 minutes in a moderate oven.

You can use two cups of ground ham for making a fluffy timbale. Mix the ham with one cup medium white sauce and two beaten eggs. Pour in a greased baking dish. Set the dish in a pan of hot water and bake in a moderate oven for 50 minutes.

The fully-cooked ham needs no further cooking. It may be sliced and served cold or, if hot service is preferred, a suggested heating schedule will be found on the wrapper.

When purchasing a fully cooked short shank ham, plan on one-half pound per serving. The amount to buy should allow for second helpings and sandwich trays or encore meals later in the week. Refrigerator space should also be considered when figuring the amount to buy because freezer storage of cured and smoked meats is not satisfactory. For maxi-

mum eating enjoyment the ham should be eaten within two weeks.

The ham may be scored and glazed if desired. To do so remove the ham from the oven half an hour before serving time. Pour off drippings and remove shank skin if it is present. Cut the fat into diamond shapes and coat surface with one of the glazes listed below. Return meat to oven until glaze is set and ham is hot.

SUGGESTED GLAZES:

1. One cup brown sugar and 1 tablespoon mustard.
2. One cup honey.
3. One half cup orange marmalade.
4. One cup brown sugar, 1 teaspoon dry mustard, ¼ teaspoon ground cloves and 2 tablespoons vinegar.

Whole cloves may be used to stud the ham after any one of the glazes is spread on the ham.

For an extra-special baked Christmas Ham you might try doing it the following way:

CHRISTMAS HAM

- 10-12 pound cured ham
- 2 bay leaves
- 15 whole allspice
- 1 egg white, beaten slightly
- 2 tablespoons prepared mustard

- 1 tablespoon sugar
- ¼ cup dry bread crumbs
- 2 cups sifted confectioner's sugar
- 1 egg white.

Place ham with bay leaves, whole allspice on double-thick sheet of aluminum foil. Fold torn edges together in tight, double fold on top of meat; fold ends up using tight double folds. Place on rack in shallow pan. Roast 15-18 minutes per pound at 425 degrees. Open foil 45 minutes before ham is done. Combine egg white, prepared mustard, sugar; brush over ham. Sprinkle with dry bread crumbs. Return to oven; bake 45 minutes longer. Chill. Combine confectioners' sugar, egg white; mix well. Decorate by piping ham with sugar mixture using a pastry tube.

Curried ham in easy-to-toast baskets is a good way to serve ham later in the week.

CURRIED HAM IN TOAST BASKETS

- 2 cups diced cooked ham.
- ¼ cup butter or margarine
- ¼ cup flour
- ½ teaspoon dry mustard
- ¼ teaspoon curry powder
- ¼ teaspoon Worcestershire sauce
- 2 cups milk

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