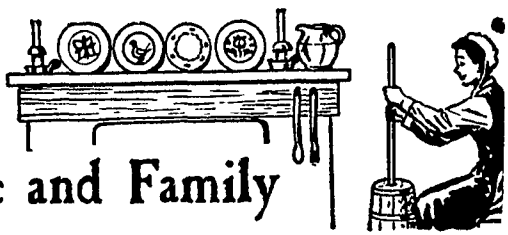


## For the Farm Wife and Family



### Left Over Ham

by Mrs. Richard C. Spence

There are many ways to use the ham which has been left-over from a festive Easter dinner—sandwiches, salads, casseroles, etc. In fact, you might bake a bigger ham than you actually need so that you have some to use as suggested in the following recipes.

#### HAM AND POTATO CASSEROLE

3 cups cubed cooked ham  
1 medium onion, chopped fine  
3 tablespoons chopped green pepper  
¼ cup (½ stick) butter or margarine  
3 tablespoons flour  
2 cups milk  
½ teaspoon salt  
⅛ teaspoon pepper  
4 cups cubed or sliced cooked potatoes (4 or 5 medium-sized potatoes)  
¼ cup shredded process American cheese

Cook onion and green pepper in butter about 5 minutes. Stir in flour. Add milk, salt, and pepper. Stir and cook until mixture is thick-

ened. Add ham and potatoes. Pour into a 2-quart casserole. Sprinkle with cheese. Bake in a moderate oven (350 degrees) about 25 to 30 minutes. Makes 6 to 8 servings.

#### HAM A LA KING

2 cups (¾ pound) thinly sliced cooked ham  
¼ cup (½ stick) butter or margarine  
¼ pound fresh mushrooms, washed, drained, and sliced  
1 small onion, chopped  
2 tablespoons chopped green pepper  
3 tablespoons flour  
2 cups milk  
2 tablespoons chopped pimiento  
Salt and pepper  
Toast, split hot biscuits, or

toasted English muffins  
¼ cup toasted slivered almonds  
Melt butter in a skillet. Add mushrooms, onion, and green pepper. Cook until tender, about 5 minutes. Stir in flour. Add milk and stir constantly until mixture thickens. Stir in pimiento and ham. Simmer 5 minutes, then add salt and pepper to taste. Serve Ham a la King on toast, split hot biscuits, or toasted English muffins. Sprinkle almonds over top. Makes 4 servings.

#### MINIATURE GLAZED HAM LOAF

HAM LOAVES:  
¾ pound ground cooked ham  
¾ pound ground pork  
¾ cup rolled oats, uncooked  
2 eggs  
½ cup milk  
GLAZE:  
⅓ cup packed brown sug-

ar  
2 tablespoons flour  
1 teaspoon dry mustard  
⅓ teaspoon ground cloves  
⅓ cup apricot nectar  
1 tablespoon vinegar  
1 tablespoon lemon juice  
Combine all ingredients for ham loaf, mixing until thoroughly blended. Shape into 8 small round loaves. Bake in a slow oven (325 degrees) 1 hour. Pour excess fat from pan. Blend brown sugar, flour, mustard, and cloves together in a saucepan. Add apricot nectar, vinegar, and lemon juice. Stir and cook over low heat un-

til thickened. Pour over loaves and continue baking 20 minutes.

**HAM & FRUIT SALAD**  
1 cup cubed cooked ham  
1 orange, sectioned and diced  
1 apple, cored and diced  
1 banana, peeled and sliced  
¼ cup pineapple chunks  
Lettuce  
Citrus Dressing  
Combine ham and fruit. Chill. Serve in lettuce cups. Top with Citrus Dressing. Makes 3 to 4 main dish servings. (Turn to page 11)

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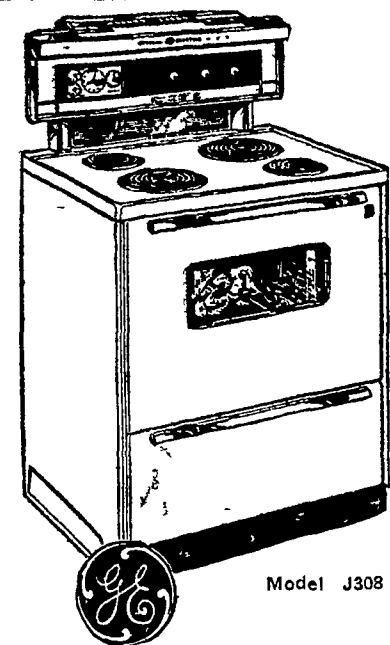
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