

• Easter Parade

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They can be placed in the freezer until ready to serve. Then place a small ball of ice cream on top of each large one. Use long colored gumdrops for ears and a small round gum drop for the tail. Stick these on with wooden picks.

A delightfully different salad to grace your Easter table would be these Jellied Easter Eggs. These can be made ahead and kept in the refrigerator until ready to serve.

JELLED EASTER EGGS

- 10 uncooked eggs
- 1 empty cardboard egg carton
- 1 package lemon flavored gelatin dessert
- 1-3/4 cup very hot water
- 1/2 cup grated raw carrot
- 1/2 cup grated radishes
- 1 cup finely chopped parsley
- 1 teaspoon grated onion

With a teaspoon, gently tap each egg at the most pointed end breaking the shell. Remove only enough shell to make an opening about the size of a penny. Empty raw eggs into bowl. Rinse shells. Place shells upright with the opening at the top in the cardboard egg carton. Pour gelatin dessert into a bowl. Add water stirring until all gelatin granules are dissolved. Cool until slightly thickened. Blend in vegetables. Carefully funnel mixture into pre-

pared shells. Chill in refrigerator overnight or until very firm. To serve Crack shells. Dip them quickly into hot water. Peel off shells and arrange on crisp salad greens. Serve with Mustard Mayonnaise. Blend together 1/2 cup mayonnaise and 2 teaspoons of prepared mustard.

Try adding a cranberry red bonnet topping to your Easter Ham this year. It's as easy as opening a can of jellied or whole berry cranberry sauce and mixing it with brown sugar. Add half a cup of brown sugar to a pound can of cranberry sauce and the colorful halo is ready. Use it on a large ham when the family's large, use it on a slice of ham for a few, or spoon it over a budget-wise ham loaf. Spoon the cranberry glaze over the ham (whether it be whole, a slice or a ham loaf) the last half hour of baking. The glaze will cling to the ham and it shines and bubbles to serve. Here's an easy-to-make Cranberry - Ham oven dish.

CRANBERRIED HAM

- 6 slices jellied cranberry sauce cut in half
 - 6 3/4" slices boned, rolled ready to eat ham
 - 1/2 cup light brown sugar
 - or 1/4 cup orange marmalade
 - 1/2 teaspoon ground cloves
- In one end of 11-1/2" x 7-1/2" x 1-1/2" baking dish arrange 2 half slices of cranberry sauce to form scallops then overlap with a slice of ham repeat

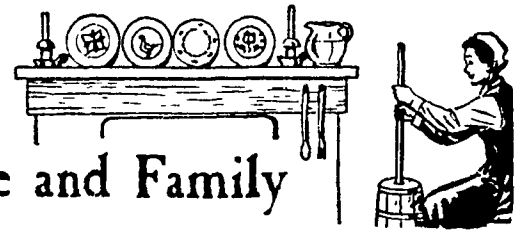
layers in "stair-step" fashion. Sprinkle mixture of brown sugar and cloves or spoon orange marmalade sparingly over ham and cranberry sauce. Bake in slow oven (325 degrees) about 45 minutes or until heated thoroughly and the ham is nicely glazed. Makes 6 servings.

Another type of chapeau for the Easter Parade is a Cranberry Ham Bonnet. Ground cooked or canned ham is used for the crowns and slices of jellied cranberry sauce and pineapple rings are used to make the rims. A trilly paper hors d'oeuvre pick is used for a feather. This is all you do to make

CRANBERRY HAM BONNETS

- 2 cups ground cooked ham
- 1/2 cup rolled cracker crumbs
- 1 egg, beaten
- 1 tablespoon steak sauce
- 1 tablespoon minced onion
- 1/2 cup milk
- Salt and pepper to taste
- 1 pound can jellied cranberry sauce
- 1 pound 14-ounce can of pineapple slices, drained
- 1 tablespoon butter
- 1/2 cup brown sugar

Combine first 7 ingredients and mix thoroughly but lightly. Form into 8-10 balls using ice cream scoop. Place each on a pineapple ring and set on foil-lined pan with the ham balls. Sprinkle cranberry-pineapple rings with crumbly mixture of butter and brown sugar. Bake in 400 degree



For the Farm Wife and Family

oven for 15 minutes. To serve Place each ham cup on a cranberry-pineapple ring. Decorate each bonnet with a trilly toothpick or a perky parsley sprig to represent a feather. These ham bonnets can be molded and baked in custard cups. Only half-fill cups with ham mixture. For a tasty and economical vegetable dish to add sparkle to your Easter dinner try Beets. (Continued on Page 16)

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