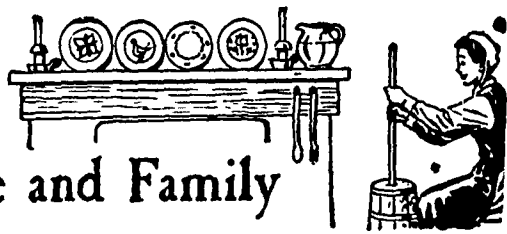


For the Farm Wife and Family



Hats Off To The Easter Ham

By Mrs. Richard C. Spence



The trend today in ham selection is to fully cooked hams that are semi-boneless or boneless. These modern hams are convenient for the on-the-go consumer. A fully cooked ham requires a shorter heating time for the homemaker. A bone-free piece means easier carving and serving for the "Mr."

But for those who like to slow-bake a ham, the cook-before eating ham may be had. And for the one who carves with a flourish and enjoys rich, ham-flavored split pea soup later on, the short-shanked ham is most popular. All of America's favorite hams are very lean trimmed.

If the ham is to be sliced in the kitchen and served on a platter or on individual serving plates, there is little reason for scoring and glazing the outer surface of a ham. If however the ham or half ham is to appear on the dinner or buffet table for slicing and serving, the elegance lent by a glazed, clove studded ham is most fitting.

SPENCE

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HOW TO SCORE A HAM

The ham should first be placed fat side up on a rack in a shallow baking pan without covering or adding moisture in a slow oven (325 degrees) a fully cooked 6 pound bone-in

ham piece will require a total time of about 2 1/4 hours to heat to 130 degrees on the roast meat thermometer. A cook-before-eating bone-in ham piece will need 3 1/4 hours to heat to an internal temperature of 160 degrees. One-half hour before the ham is hot remove it from the oven. If there is a collar of skin, slip the point of a sharp knife between the skin and the ham and lift off the skin.

A heavy piece of paper or cardboard 10 inches long and 1 inch wide is an excellent

guide to use in scoring the fat surface of the ham. The guide is placed on the top surface of the ham on a diagonal line to the bone or cut surface. Then draw a sharp knife along both edges of the pattern, cutting about 1/8 inch into the fat. When this procedure has been repeated over the surface, turn the "ruler" across the first lines to form diamond shapes as the knife is drawn along the fat surface.

GLAZES

Here is an easy but effective glaze. One cup of brown sugar is placed in a sieve and shaken evenly over the scored surface of the ham. The finishing touch is accomplished by placing a whole clove in the center of each diamond shape. Then the ham is whisked back into the oven to glaze and complete the heating.

Here's another tasty glaze: VELVET CHERRY WALNUT SAUCE FOR HAM

- 1 pound can red sour pitted cherries
- 1 tablespoon cornstarch
- 1/2 cup sugar
- 1/8 teaspoon salt
- 2 tablespoons lemon juice
- 1/4 cup walnuts

Drain cherries, reserving liquid. In a saucepan combine cornstarch, sugar, and salt. Stir in cherry liquid and lemon juice until smooth. Add walnuts. Cook over medium heat until thick and clear. Add cherries and bring to a boil. Serve over ham.

STRAWBERRY-PINEAPPLE GLAZE

- 1 cup crushed pineapple
 - 1 tablespoon lemon juice
 - 1 tablespoon cornstarch
 - Sliced strawberries
- Cook pineapple, lemon juice and cornstarch together until thickened. Pour over hot ham. Garnish with sliced strawberries.

HAM TROPICALE

- 5 to 6 pound canned ham
- 1 pound can crushed pineapple
- 1 tablespoon cornstarch
- 1/2 cup brown sugar
- 1/8 teaspoon ground cloves
- 1/2 cup sliced maraschino cherries
- 1/2 cup pecan halves
- Whole cloves

Drain crushed pineapple, reserving liquid. Stir cornstarch into liquid in a saucepan until smooth. Add sugar, ground cloves, and crushed pineapple. Heat, stirring constantly, until mixture thickens. Simmer gently 5 minutes until clear. Add cherries and pecans. Rim the top of the ham with whole cloves. Spoon fruit topping over ham within the area of the clove ring. Ham may be served cold or heated in a moderate oven (350 degrees) 10 to 12 minutes per pound. Garnish with celery tops, watercress, curly endive, or lemon leaves.

Here is a tasty garnish for your ham platter —

'APPLESAUCE' WHIPPED CREAM MOLDS

- 2 tablespoons unflavored gelatine
 - 3/4 cup cold water
 - 3/4 cup boiling water
 - 1 cup whipping cream
 - 1/2 teaspoon salt
 - 3 tablespoons horse-radish
 - 1 cup applesauce
- Sprinkle gelatine onto cold water to soften. Dissolve softened gelatine in boiling water. Chill until mixture mounds slightly when dropped from a spoon. Whip whipping cream, gradually adding salt. Blend in horse-radish and applesauce. Fold whipped cream mixture into gelatine. Spoon into molds. Chill for at least 3 hours. Unmold. Serve with ham.

Leftover ham is no problem at all if you use it the way it's used in the following recipes. In fact, you might plan it so that you'll have some leftover.

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