

FOR THE
FARM
WIFE
AND
FAMILY

Dress Up Those Holiday Meats

by Mrs. Richard C. Spence

You can serve baked ham plain or you can serve baked ham with a flair! The succulent aroma and golden color of orange glazed ham, beef or pork will entice your merrymaking guests to the table and their delicious flavor will bring you oh-so-many compliments.

MAPLE GLAZED ORANGE BUFFET HAM

- 1 canned 5 pound ham
 - 1/2 cup pancake or maple syrup
 - 1 tablespoon grated orange peel
 - 1/4 cup orange juice
 - 1/8 teaspoon ground allspice or cloves
 - 3 large oranges, peeled
- Remove ham from can, place on cutting board. Cut into 3/8-inch slices. Using clean cord or string, firmly tie ham into or-

iginal shape. Place fat side up on rack in shallow pan. Follow directions on can for temperature and timing. Meanwhile, in small saucepan, combine syrup, orange peel and juice and allspice. Boil hard about 3 minutes or until thick and reduced to a little over 1/2 cup. About 30 minutes before ham is done, generously brush with glaze. Continue roasting, basting one more time. Slice peeled oranges into 5 cartwheels each, place on baking sheet or jelly roll pan that has been lined with aluminum foil. When ham is done, remove from oven and increase temperature to 450 degrees. Spoon remaining glaze over oranges and place in oven 3 to 5 minutes, until heated. To serve, place ham on platter; remove string and surround with warm maple-glazed orange slices. 10 to 12 servings.

- 3 tablespoons lemon juice
 - 1/2 cup apple cider
 - Several drops red food coloring
 - 1 tablespoon cornstarch.
 - 1/4 cup cold water
 - 2 oranges, peeled, cut into bite-size pieces
- In small saucepan, combine jelly, nutmeg, grated peel and 1 tablespoon each of orange, lemon juice and cider. Bring to a boil, stirring frequently; boil hard 5 minutes. Remove from heat; add food coloring. Pour off 1/2 cup syrup and reserve for glaze. It will thicken as it cools and be just right for basting. Follow glazing instructions below.
- For Sauce:** Mix cornstarch and water together until smooth. Blend into syrup in saucepan along with remaining juices. Bring to a boil over medium heat; boil 2 minutes, stirring constantly. Just before serving, add orange pieces. Makes about 1 1/2 cups sauce.

To Glaze: Place ham on rack in shallow pan. Do not score or remove outer rind. Do not season or baste. Refer to all-purpose cookbook for roasting chart that recommends oven temperature of 325 degrees. Select the length of time suggested for the kind and weight of ham you are cooking. (Follow label on canned hams.) About 40 minutes before ham is done, remove from oven. Transfer to cutting board and cut away outer rind, leaving an even layer of fat about 1/4 inch thick. Score surface in diamond design, stud with whole cloves. Return to rack, brush or spoon entire surface with glaze. Return to oven and continue baking 40 minutes longer, basting with glaze two or three times.

Here is another zippy ham glaze that will make you a picture perfect ham.

TWO IN ONE HAM GLAZE AND SAUCE

- 3/4 cup red currant jelly
- 1/8 teaspoon nutmeg
- 2 teaspoons grated orange peel
- 1/2 cup orange juice

Although you usually think of putting a glaze on baked ham, it's an elegant gliding for a pork loin roast, too.

PORK LOIN ROAST WITH APRICOT GLAZE

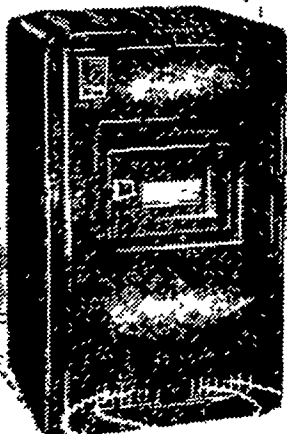
- 4 to 6 pound pork loin roast
 - Salt and pepper
 - Apricot Glaze
- Have the backbone removed.



What a heavenly idea for Christmas — a garland of celestial beings to decorate a door or mantel or to use as a wall hanging. All of the cherubims and seraphims and just plain angels are gathered together. The figures are made in the same way as tassels, with styrofoam heads and felt wings. Each tier is a different color of worsted yarn. Free instructions are available by sending a self-addressed, stamped envelope to this newspaper along with your request for Leaflet PPE 1776.

from the roast. Place roast, fat side up, on a rack in an open pan. Be careful that the bulb side up, on a rack in an open pan. Be careful that the bulb roasting pan. Season. Insert meat thermometer so the bulb reaches. (Continued on Page 25)

CUT FUEL BILLS up to 50%!



with the all new FUEL SAVING

See the revolutionary Sieglers PATENTED OIL HOME HEATER

that now gives you SUPER FLOOR HEAT see it now!

L. H. Brubaker

350 Strasburg Pike, Lancaster R.D. 3, Lititz, Pa.
Phone Lancaster 397-5179
Strasburg 687-6002
Lititz 626-7766

LAND SAKES it wouldn't be CHRISTMAS without the things from

Rebman's
Park 'N Shop 9 A.M. to 9 P.M.
800 S. QUEEN ST.
LANCASTER

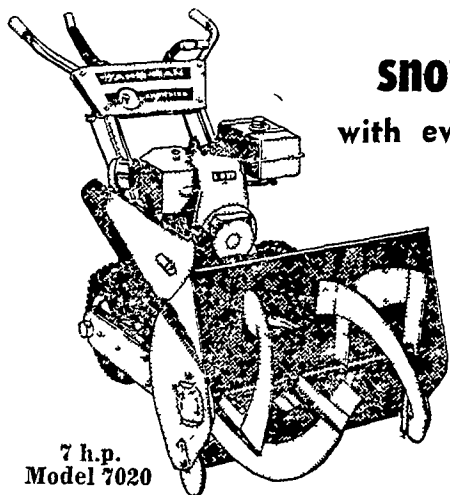


"It's Smart to be Thrifty"

YARD-MAN

snowbird snow thrower

with everything on it!

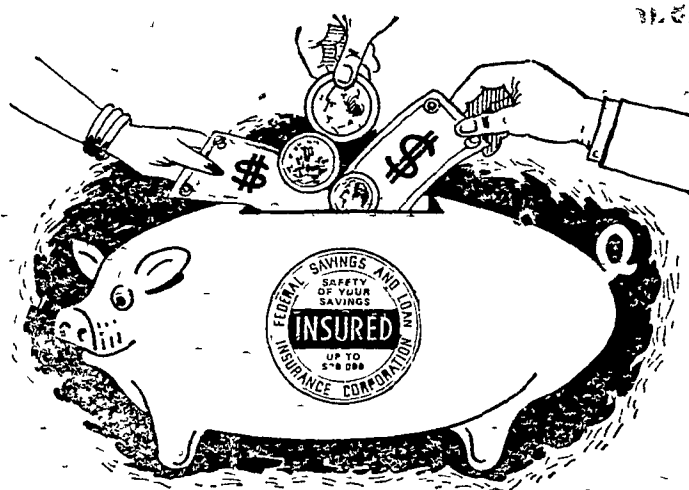


7 h.p. Model 7020

Clears 26 in. wide path in heaviest snow. Has the only straight-thru, non-clogging snow discharge with Exclusive Turret Action. TM

SEE THEM NOW AT... **GEHMAN BROS.**

SALES & SERVICE
1 Mile North of Terre Hill on Route 897
East Earl, R D 1, Pa. Phone 215 445-6272
HOURS: Monday - Wednesday - Friday 7 a.m. to 5 p.m.
Tuesday & Thursday 7 a.m. to 8 p.m.
Saturday 7 a.m. to 3 p.m.



And When You Fill It Up...

bring it into one of the safest places on earth, our Association, where it is insured up to \$20,000, earns the top dollar when it comes to dividends. And remember, no one has ever had to wait for their money.

SAVINGS INSURED TO \$20,000

FIRST FEDERAL Savings and Loan
ASSOCIATION OF LANCASTER



25 North Duke St.
Phone 393-0601



9 to 4:30 Mon. thru Thurs.

9 to noon Sat.

9 to 6 Fri.