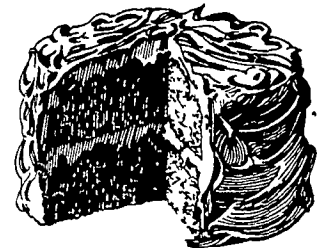


Home On The Range



Make ham the centerpiece of your Easter meal

In grandma's day, colored eggs and chocolate nests were hungrily pursued to the heady aroma of a big ham in the oven.

Long before the kids began the search for their Easter bunny fare, grandma was up and had placed the giant ham in the oven. Then she opened up the big table, adding ten or twelve boards, and carried all the chairs down from guest rooms and storage. Next she spread the white tablecloth over the long table and gathering the family's best china from the jelly cupboard, set the table for the noon feast.

While many of us still enact this scene each Easter morning, times have changed and smaller family units frequently dine with less bother. Nevertheless, when people think of Easter and food, they think of ham. Here then, in plenty of time for the big day, we have ham recipes galore.

Just in case you're serving that big meal, we've offered a super recipe for a whole baked ham. And if more variety is your game, we have several different recipes for ham loaf as well as dishes that use the leftover ham.

So take a look at our recipes, then head for your local grocery store and get your ham, Sam.

BAKED HAM

- 1 whole ham
- 1 can peach halves
- 1 can pineapple slices
- 1 small jar peach jelly
- 1 pound light brown sugar

In an open pan at 325° F., roast the whole ham. Use the following table as a guide:

8 to 10 pounds	2¼-2½ hours
10 to 12 pounds	2½-3 hours
12-15 pounds	3-3½ hours
15-18 pounds	3½-4 hours
18-22 pounds	4-4¼ hours

When ham has ½ hour left to cook, remove from oven. Score the fat with criss-crossing cuts using a sharp knife.

In a bowl, combine the jelly, brown sugar, and enough peach juice to make a thick sauce. Pour half the mixture over the scored ham. Arrange peach slices and pineapple over the ham and coat with the remaining mixture. Return to the oven and bake at 400° F. for 30 minutes.

HAM BALLS

- 2 pounds ground ham
- 2 pounds ground pork or chicken
- 2 cups cornflake crumbs
- 2 cups milk
- 2 tablespoons dry mustard
- 4 eggs

Mix well and shape into balls. Use ½ cup for each ball.

Glaze if desired with the following:

- 2 cups light brown sugar
- 2 tablespoons dry mustard
- ½ cup vinegar

Heat and spoon over ham balls. Cover and bake for 30 minutes at 350° F. oven. Baste with glaze during baking and uncover and bake for an additional 30 minutes.

Mrs. Amos Horning, East Earl

SCALLOPED HAM

- 1½ cups ground ham
- ½ cup ham broth
- 2 cups cracker crumbs
- 2 eggs, beaten
- 3 cups milk
- 1 tablespoon butter
- 1 teaspoon salt
- dash of pepper

Brown ham and cook until tender, then grind. Line bottom of casserole with layer of cracker crumbs, then a layer of half of the ground ham and repeat the process until all the ham is used. Mix the milk, seasonings and eggs and pour over the meat. Top all with cracker crumbs and dot the top with butter. Bake at 375° F. for 30 minutes or until done.

Mrs. Henry B. Yoder, Kirkwood

HAM SALAD SANDWICHES

- 2 cups ground, cooked ham
- 3 stalks celery
- 1 large dill pickle
- ¼ teaspoon dry mustard
- ¼ teaspoon onion powder
- ½ cup mayonnaise
- ½ teaspoon salt
- 1 tablespoon lemon juice

Put ham, celery and pickle through the coarse blade of a food chopper. Add remaining ingredients and mix.

Mrs. Henry Yoder, Kirkwood

HAM LOAF

- 1½ pounds ground ham
- 1½ pounds ground pork
- 1½ pounds dry bread crumbs
- 1½ cups milk
- 2 eggs beaten

Mix ingredients together well. Shape into a loaf in a pan and bake for 2 hours at 250° F.

Mrs. Daniel Weaver, Boiling Springs

GOOD HAM SOUP

- ½ cup leftover chopped ham (more may be added)
- 2 tablespoons chopped onions
- 2 cups diced raw potatoes
- 2 cups diced raw carrots
- 2 cups corn
- 2 cups water
- 1½ teaspoons salt
- pepper to suit taste

Cook all together until soft, then add 4 cups milk and 2 tablespoons butter. Heat and serve.

Anna Z. Nolt, New Holland

HAM LOAF

- 2 pounds ground ham
- 1 pound ground veal
- 2 cups soft bread cubes
- ¼ cup chopped onion
- ¼ cup chopped green pepper
- ½ teaspoon salt
- dash of pepper
- dash of ground cloves
- ½ teaspoon Worcestershire sauce (optional)
- 1 10½-ounce can condensed cream of celery soup
- 2 eggs, beaten

Mix ingredients thoroughly. Place in a 9x4 inch loaf pan. Bake at 350° F. for 1¼ hours. Makes 8 servings.

Mrs. Carl S. Bacon, Felton

GRANNY RUSSELL'S HAM QUICHE

- 1 pastry shell, unbaked
- 2 tablespoons butter
- diced onion, celery and green pepper to taste
- 2 tablespoons flour
- dash of nutmeg
- 1½ cups milk
- 4 ounces shredded swiss cheese
- 3 beaten eggs
- 1 cup diced ham

Melt butter. Cook onion, celery and pepper until tender. Mix in flour and nutmeg. Add milk all at once. Cook until thick. Add cheese and stir until melted. Pour this mixture into beaten eggs. Return whole mixture to a fry pan. Add the ham and mix thoroughly. Pour into the pie shell. Bake at 375° F. for 20-25 minutes.

B. Russell, Pine Bush, N.Y.

HAM LOAF

- 1½ pounds ground ham
- 1½ pounds fresh ground pork
- 2 eggs
- 1 cup milk
- 1 cup bread crumbs
- salt and pepper to taste

Combine all ingredients and shape into a loaf in a pan. Make a sauce as follows:

- ½ cup water
- ½ cup vinegar
- 1½ cups brown sugar
- 1 teaspoon dry mustard

Cook sauce ingredients and pour over the ham loaf. Bake at 350° F. for 1½ hours.

Carol Williams, Lake Ariel

WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be features in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543

APRIL

5	Easter Dinner Planovers Deadline March 29
12	Trout Recipes Deadline April 5
19	Eggs After Noon Deadline April 12
26	Bridal Shower Favors And Favorites Deadline April 19