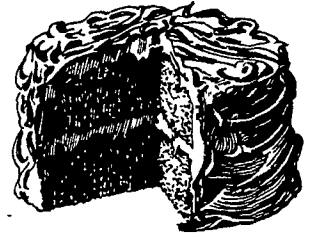


Home On The Range



Easter's delicious feast

Although lamb has enjoyed increased popularity as an Easter dish, ham remains the favored dish for this springtime holiday.

For your enjoyment this Easter, we have included below several variations on that old favorite, ham. Try a ham casserole, or ham salad sandwiches for a less formal feast.

Or, if you're looking for something entirely new to serve this Easter, why not try the Gourmet Pot Roast? It's down-home goodness everyone can enjoy.

Also included are several side dishes that will enhance any main dish.

Whatever you serve and however you celebrate tomorrow, we wish you Happy Easter!

SAVORY HAM SLICE

- 1 smoked fully-cooked ham slice
- 1 small onion, finely chopped
- 1 can tomatoes
- 1 T. sugar
- 1/4 t. thyme

Grease large frying-pan with ham fat. Panbroil ham slice slowly, turning occasionally, 15 to 20 minutes, until lightly browned and thoroughly heated through. Remove to hot platter and keep warm. Add onion to pan drippings and cook slowly 2 to 5 minutes. Add



Cook's Question Corner



QUESTION — Does anyone have a recipe for the famous rum cake that is so popular for wedding cakes now? It's a very tender and moist cake and would be a great change from the regular, dull white cake. Can anyone help?

Jane Traverso
Cockeysville, Md.

ANSWER — For Donna Lencoski of Latrobe who requested a recipe for pumpkin cookies that taste like pumpkin pie is the following recipe submitted by both Mrs. Leon Martin of New Providence and Paula DeBlock of New Hampton, N.Y.:

PUMPKIN PIE SQUARES

Step 1:

- 1 c. sifted flour
- 1/2 c. quick-cooking rolled oats
- 1/2 c. brown sugar, firmly packed
- 1/2 c. butter

Step 2:

- 1 one-lb. can pumpkin
- 1 (13 oz.) can evaporated milk
- 2 eggs
- 3/4 c. sugar
- 1/2 t. salt
- 1 t. ground cinnamon
- 1/2 t. ground ginger
- 1/4 t. ground cloves

Step 3:

- 1/2 C. chopped nuts
- 1/2 c. brown sugar
- 2 T. butter

Combine ingredients of Step 1 in mixing bowl, mixing until crumbly. Press into ungreased 13x9x2 inch pan. Bake at 350 degrees for 15 minutes. Combine Step 2 ingredients; beat well. Pour into crust. Bake at 350 degrees for 20 minutes. Combine Step 3 ingredients; sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes or until filling is set. Cool in pan and cut into two-inch squares.

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tomatoes and break into small pieces. Add sugar and thyme and cook slowly 10 to 15 minutes, stirring occasionally. Serve sauce with ham slice.

National Livestock and Meat Board

GOURMET POT ROAST

- 4 lb. beef pot roast, round or blade bone
- 3 T. flour
- 1 t. salt
- 1/2 t. whole thyme
- dash of pepper
- 1/4 c. butter
- 2 medium onions, sliced
- 2 cloves garlic, minced
- 1 c. dry red wine
- 3 medium potatoes, pared, and quartered
- 6 to 8 medium carrots, pared and cut into 3-inch pieces
- 1 can condensed cream of celery soup
- 3/4 c. dairy sour cream

Trim excess fat from roast. Combine flour, salt, thyme and pepper; coat meat with mixture. In a Dutch oven, large skillet or roasting pan, melt butter. Slowly brown meat on both sides. Add onion, garlic and 1/2 c. wine. Cover tightly and simmer slowly 1 hour 30 minutes. Arrange potatoes and carrots around roast. Combine soup and remaining 1/2 c. wine; pour over meat and vegetables. Cover and cook an additional 1 hour more or until meat and vegetables are tender. Remove meat and vegetables to heated platter. To prepare gravy: Stir sour cream into sauce remaining in pan and heat to serving temperature. Do not boil. Spoon some of gravy over meat and pass remainder.

FRENCH FRIED EGGPLANT

- 1 large eggplant
 - 1/2 c. fine dry bread crumbs
 - 1 t. salt
 - 1/8 t. pepper
 - 1 egg, beaten
 - lard for deep fat frying
- Cut eggplant lengthwise in slices 3/4 to 1 inch thick, pare and cut in strips 3/4 to 1 inch wide. Combine crumbs, salt and pepper. Dip eggplant in egg and dredge in seasoned crumbs. Fry, a few strips

Savory Ham Slice



Banana Muffins

Mrs. Martin Felcher, Harrisburg

at a time, in hot deep fat 5 minutes or until lightly browned. Remove to absorbent paper and keep hot.

BANANA MUFFINS

- 1 pkg. wild blueberry muffin mix
- 1/2 c. mashed ripe banana
- 1/4 c. packed brown sugar
- 1/4 c. chopped nuts
- 1/2 t. ground cinnamon

Prepare muffin mix as directed on package, except, decrease milk to 1/4 c.; stir banana into egg-milk mixture. Mix brown sugar, nuts and cinnamon; sprinkle over batter. Bake until brown, 15 to 20 minutes.

Betty Crocker Corp.

(Turn to Page B 8)

Easter eggs

Cream Cheese Peanut Butter

- 1/4 lb. margarine
- 1/2 lb. cream cheese
- 2 boxes powdered sugar
- 1/2 t. salt
- 1/2 t. vanilla
- 1 1/2 c. peanut butter
- 8 oz. chocolate chips
- 1/3 bar paraffin

In mixing bowl, cream first 6 ingredients until smooth, then shape into eggs. Dip in chocolate mix made by melting in top of double boiler. Works best if eggs are frozen before dipping them

in chocolate mixture.

Janet Gehman
New Holland

Coconut Cream

- 1 pkg. coconut
- 1 lb. powdered sugar
- 2 T. cream or evaporated milk
- 2 T. butter
- 1 t. vanilla

Mix together. Add a little more milk if needed. Chill before coating with melted chocolate purchased from candy supply store.

Mary Ella Martin
Middleburg