# BAKED HAM FOR THAT EASTER DINNER

A baked whole or half ham, glazed and browned to the right degree, is a real treat at any time, for the special Easter dinner or for the buffet supper when looks count as much as taste. The half ham shown above ranks ace high in both appearance and flavor.

For the special occasion, the decoration may seem more important than the baking, perhaps because the baking is such a simple matter nowadays. The ham is simply placed fat side up in an open roasting pan and allowed to bake at a low temperature until done. During the last few minutes of baking, the half ham pictured above was scored in diagonal lines, stuck with whole cloves, and basted with strained honey. The strained honey adds an attractive glaze as well as a delicious flavor.

A ham baked like this needs no garnishment, except perhaps a little crisp green parsley. You may, however, garnish it with pineapple rings which have been browned in the ham drippings and maraschino cherries, or orange and grapefruit sections. The flavor of these fruits enhance that of the cured ham. Baked whole apricots or pears, too, are excellent in this combination. These are placed in the oven with the ham, just long enough before serving that they are heated. These are placed around the ham on the platter.

**How to Serve It**

It must be remembered, however, in garnishing, any meat dish, that some space will be needed for carving, so choose a platter which is large enough for both ham and garnish without crowding. A paper frill, such as is shown here, may be made easily from a sheet of white letter-size paper. It is doubled in half lengthwise, and cut in parallel slits perpendicular to the fold. This is wrapped around the shank bone to make the frill, and pinned on the under side.

To serve the half ham, pictured here, cut slices down to the bone across the face of the ham, at right angles to the bone. Lift these slices off by cutting parallel to the bone and next to it. When the top half of the ham is served, turn the ham and carve the under side in the same manner.

Ham is one of those foods which can be served in almost any combination of foods. Here is a particularly good dinner menu which features ham.

**Dinner Menu**

Baked Ham Glazed with Honey
Garnished with Baked Fruits
Candied Sweet Potatoes
Buttered Cauliflower Florets
Combination Vegetable Salad
Hot Rolls Butter Celery
Pineapple Upside-down Cake
Coffee


BY BETTY BARCLAY

There is a potent magic in words —and words like "Hawaii" and "pineapple" have the gift of conjuring delightful thoughts to even the most unimaginative mind. Thoughts of blue surf pounding on white sands . . . soft singing voices 'neath velvet skies . . . and tangy, golden fruits growing amid a riotous profusion of tropical verdure.

Science and romance are not always companions . . . yet the scientific mind approves the pineapple. Your doctor will tell you that the Hawaiian pineapple is a valuable part of both your diet and that of your children. The canned, unsweetened Hawaiian pineapple juice that has established itself as one of our favorite breakfast beverages is not only a good source of vitamins A, B, and C, but its fruit sugar content is a fine source of energy. The same may be said of the canned pineapple itself in its many available forms — sliced, diced, spears, and crushed.

Here are two recipes, one for the use of pineapple juice in a dessert, and one for the use of pineapple spears in a meat dish.

**Delmonico Pudding**

½ cup sugar
Few grains of salt
2 tablespoons cornstarch
1 cup Hawaiian pineapple juice
1 cup milk
2 egg yolks
¾ cup chopped nuts
½ cup raisins
½ teaspoon vanilla
2 egg whites
3 tablespoons sugar

Mix ½ cup sugar with cornstarch and salt in the top of a double boiler, stir in pineapple juice and cook over boiling water until clear, about 20 minutes, stirring frequently. Gradually add the milk, cook 3 minutes longer. Then stir the mixture into slightly beaten egg yolks. Return to double boiler and cook 5 minutes longer, or until the mixture coats the spoon and is of the consistency of custard. Fold in the nuts, raisins and vanilla and pour into a baking dish. Cover with a meringue made by beating the egg whites until peaks will form when the beater is lifted, and adding sugar gradually. Brown lightly in a moderately slow oven (325 degrees to 350 degrees F.). Serve either hot or cold. 8 servings.

**Meat Loaf Honolulu**

1½ lbs. ground beef
2 medium size onions, chopped
4 soda crackers rolled
1 cup seedless raisins
2 teaspoons salt
½ teaspoon pepper.
3 eggs beaten slightly
½ cup grated cheese
6 half slices of bacon
6 or 7 canned Hawaiian pineapple spears

Combine all ingredients except cheese, bacon and pineapple. Grease a deep pan (6½" or 6" x 10"), place 6 or 7 pineapple spears across the bottom and press one-half of meat mixture into pan. Sprinkle with cheese and press in remainder of mixture. Bake in a moderate oven (about 375° F.) for at least 1 hour. When half done arrange bacon slices across loaf. When ready to serve, turn meat loaf on a platter, pineapple side up, garnish with parsley. Serve with a hot tomato sauce or catsup. 6 servings.

**Argentine to Eye Films**

BUENOS AIRES. (U. P.) — A federal film commission to pass on all domestic and foreign-produced motion pictures dealing with Argentine history has been set up.

**Woman Carries Mail 31 Years**

LONGMONT, Colo. (U. P.) — Mrs. Katie Bennett, 65-year-old grandmother, has been retired on pension after 31 years on a rural mail route.

**Nerves Balk Digestion**

LONDON. (U.P.)—The cause of indigestion more often originates in the mind than in the stomach, according to an article in a British medical journal.

## Former Resident Killed In Crash

An automobile accident last Sunday claimed the life of Bradshaw McClure, who lived with his uncle, Lyle Condon of 1808 Arlington avenue, until about a year ago. Mr. McClure was instantly killed and a friend, Carl Wineman, critically injured when Mr. McClure's car dashed out of control, crashed thru a fence and collided with a tree on Stonehurst avenue, near Allegheny street, in Van Nuys. Mr. McClure, who was 24 years old, was recently married but was separated from his wife.

## One Absentee 'No' Added to Charter Election Results

It did not take the city council long late Monday afternoon to canvass the vote cast at the March 16 special charter election. There was but one absentee ballot to be checked with the tally books from the four consolidated polling places.

This was a "no" vote cast by a local resident three days before the election. The final and official results were: 379 for adoption of the proposed city charter; 933 against.

## Scouts Prepare for Camporal Examinations

Several thousand scouts, who are members of the Metropolitan Area Council, are taking advantage of the Easter vacations to brush up on their camping so that they can qualify in the final Camporal tests, May 21-22, Assistant Scout Executive Wes. H. Klusmann, announced yesterday.

"In addition to practicing during this vacation, many of the Scouts will continue to practice their Camporal exercises on weekends up to the time of the final tests," Klusmann said.

## DETOUR

By BETSY BYRNES

"O beautiful for spacious skies,
For amber waves of grain,
For purple mountain majesties
Above the fruited plain.
America! America!
God shed His grace on thee,
And crown thy good with brotherhood
From sea to shining sea."
—Katharine Lee Bates.

Do the printed words of "America the Beautiful" give you a real thrill? To hear the school children singing it, and meaning it, too, gives a much greater thrill!

**QUESTIONS:**

Next Sunday we celebrate the great Christian festival commemorating the resurrection of Jesus Christ. Was that the origin of Easter?

Here is a place name question for the linguists. What does Pasadena mean?

The other night we were given the following words, often mispronounced: Coupon, status, xylophone, handkerchief. How do you pronounce them? Careful, now!

**TODAY'S PROVERB:**

"The real leaders do not always march at the head of the procession."

Read that over again. It's a very wise proverb.

**ANSWERS:**

Easter, or Eastre, was celebrated in ancient days of pagan festival. Eastre, for whom the day was named, was supposed to be the goddess of spring and rebirth. The Easter egg dates from the old pagan festival. In those far-away days, people presented each other with eggs on Easter, as symbolic of new life. When the day became the Christian festival, eggs continued to be used as symbols.

Pasadena, dear readers, means Crown of the Valley. It is not of Spanish origin, but is an Indian name.

Now for the list of words! Coupon is correctly pronounced as koo-pon. Status should sound like stay-tus. The first two letters of xylophone should be pronounced as the first two letters of Zion. The rest of the word is easy. Handkerchief is not hand-ker-chief, but Hang-ker-chief.

**ADIOS**

"This, above all, to thine own self be true:
And it must follow, as the night the day,
Thou canst not then be false to any man."
—Shakespeare.





READ OUR WANT ADS







## Read Our Want Ads!



**Burglar Ignores Relics**

CONCORD, Mass. (U.P.) — A burglar broke into "The Wayside," once the residence of Nathaniel Hawthorne—but all he stole was a small radio set. Priceless manuscripts and other relics were left untouched.