

IT'S THE HAM WHAT AM

for Easter!

An Easter tradition in homes where fine food is appreciated—Star Ham is a treat any day in the year for any meal—hot or cold—baked, boiled or fried. That's because Armour's exclusive Fixed Flavor cure makes it uniformly sweet and tender always.



ARMOUR AND COMPANY

CELEBRATING OUR 70th ANNIVERSARY AS PURVEYORS OF QUALITY FOODS

Additional March Meal of the Month Recipes

Carrot Ring with Cabbage Slaw Filling:

Dissolve 1 package lemon gelatin dessert, using directions on package. When partially cool add 2 cups shredded raw carrots and 1 cucumber cut in thin slices. Pour into ring mold rinsed in cold water. Let chill until jellied. Turn onto chop plate and fill center with creamy cabbage slaw. Garnish with parsley.

Cheese Biscuits:

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
¼ cup Star Lard

¾ cup Grated Cloverbloom Cheese
⅔ cup diluted Armour's Evaporated Milk

Sift flour, baking powder and salt. Add cheese. Cut in the lard and add milk. Roll or pat out on a floured board and cut with a small biscuit cutter. Bake in a hot oven 450° F. 15 to 17 minutes.

Chocolate Souffle:

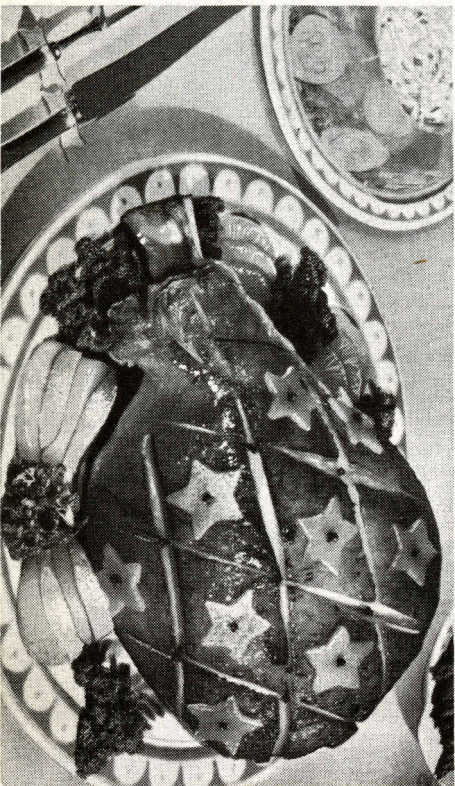
1 ½ Sq. unsweetened chocolate
½ cup sugar
3 Cloverbloom Eggs
½ teaspoon vanilla
⅓ cup water

½ cup Armour's Evaporated Milk
2 tablespoons Cloverbloom Butter
2 tablespoons flour
Pinch of salt


Melt chocolate over hot water and add ¼ cup sugar to it. Melt butter in sauce pan, add flour, stir in milk and water mixed and stir until thick and smooth. Add chocolate mixture and the egg yolks beaten until thick. Cool and add vanilla. Meanwhile beat egg whites stiff but not dry, add the other ¼ cup sugar and beat to form a fine meringue. Fold meringue into chocolate mixture and pour into well buttered casserole or pudding pan. Bake at 325° F. 30 minutes. Serve with foamy sauce or whipped cream. Time baking of souffle so that it comes from the oven just before serving. Like an omelet, a souffle will shrink on cooling.

Armour's March

"MEAL OF THE MONTH"



STAR HAM
HONEY
GLAZED



Marie Gifford's

MENU

Iced Grape Juice

Honey Glazed Ham with
Glazed Fruits

Baked Stuffed Potatoes—Asparagus
Tips in Cream Sauce

Carrot Ring with Cabbage
Slaw Filling

Mayonnaise Dressing

Cheese Biscuits

Chocolate Souffle

Butter Cookies

Coffee

★ HONEY GLAZED HAM with Glazed Fruits:

- 1 *Armour's Star Fixed Flavor Ham, 10-12 lbs.*
- 2 *large oranges*
- 1 *cup strained honey*
- 4 *slices pineapple*

Remove all wrappings from ham. Leave rind on. Rewrap ham loosely in the glassine wrapper and place, fat side up, on rack in open roasting pan. Bake at 300° F. for 22-25 minutes to the pound. One hour before done, remove rind, score fat in large squares and cover with $\frac{1}{2}$ cup honey. Let bake until glazed and lightly browned.

Wash oranges, score the rind in 4 equal sections and remove carefully. With small star shaped cutter, cut a star from each section of rind. Remove as much of inner white portion as possible. Divide pulp into sections and remove fibrous covering. Place orange peel stars, orange sections and half slices of pineapple in pan with the other half cup of honey and let cook gently until fruit is glazed and the peel is tender. Just before ham is done fasten a star in each square of fat with a long stemmed clove and baste with the extra honey and fruit syrup. Garnish platter with glazed fruit and crisp parsley.

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