

#### Here are seven easy steps to successful family mealtimes:

Make this a family priority. Involve the whole family: the more involvement, the more excitement and commitment by everyone.

Sit around a table. The table because it is the most comfortable seating, inviting people to relax, linger and connect.

Keep conversation easy. This is not a time for lectures or nagging.

Turn down the volume. When it is time to sit down to the table, turn off the television, video games,

and telephones; listen to each other.

Asaparent, your place is at the table. You are not a waitress or short-order cook. That means simple food, family participation in preparation and only one menu.

Start mealtime with a ritual or family tradition. A very simple gesture which has the magic of ritual is to simply pass the food around the table, family-style, rather than self-serve.

Use this golden time to teach by example.

Lead by example when teaching table manners and conversational skills, such as listening and taking turns speaking.

# There's Nothing Like a Sunday Family Dinner

have at the table. This has become a time to turn off the rest of the world and be just us.

Our hectic lives have made dinner time into a fast food caloric refuel- day and see the benefits.

Imagine families getting to- ing. Recent academic studies prove gether every Sunday, after eating as a family is directly correchurch, sitting around the dining lated with improved grades, and room table talking about their week less involvement with drugs, alcoand not only sharing a meal to- hol and sexual activity among gether but their lives. I love the teens. This is in addition to imconversations my family and I proved nutrition and fewer eating disorders.

A Sunday family dinner is a worthwhile ritual that brings every-Food, security and love: that is one closer together. It is the perfect what family mealtime is really about. time to have uninterrupted discussions. Schedule one for next Sun-



# Orange Glazed Baked Ham

"Easter ham, basted with orange glaze, and made with a tasty honey-mustard sauce."

#### Ingredients

- 1 (3-4-pound) fully cooked boneless cured ham
- 1 cup orange juice
- 1/4 cup firmly packed brown sugar
- · 1/4 cup country-style Dijon mustard
- 1/4 cup honey
- 1/2 tsp. liquid smoke

#### **Directions**

- 1. Heat oven to 350F. Place ham into ungreased 13x9-inch baking pan. Pour orange juice over ham.
- 2. Combine remaining ingredients in medium bowl. Spoon sauce over entire ham; bake, basting every 15 minutes with pan juices, for 70 -80 minutes or until heated throughout. Serve ham with pan juices.

#### Quick Cloverleaf Herb Rolls

"Using frozen bread dough is a quick creative way to make dinner rolls."

#### Ingredients

- · 1/4 cup butter, melted
- · 1 Tbs. chopped fresh parsley
- 1 1/2 tsp. chopped fresh rose-
- 1 1/2 tsp. chopped fresh thyme leaves
- · 1 (1-pound) loaf frozen bread dough, thawed

#### **Directions**

- 1. Cut bread dough into 36 (about 1-inch) pieces using kitchen shears. 2. Shape each piece into a ball; roll in herb mixture. Place 3 balls in each of 12 ungreased muffin cups. Cover; let rise until double in size (about 30 minutes).
- 3. Heat oven to 400 F. Bake for 15 to 20 minutes or until golden brown. Note: If using dried spices, use only 1/2 tsp. of each.

### SUNDAY SLOW COOKER COLLECTION



## Crock Pot Corn on the Cob with Garlic Herb Butter

"This delicious side will quickly become a family favorite!"

#### Ingredients

- 1/2 cup (1 stick) unsalted butter, at room temperature
- · 3 to 4 cloves garlic, minced
- · 2 tablespoons finely minced fresh parsley
- · 4 to 5 ears of corn, husked
- · Salt and black pepper, to taste

#### **Directions**

- 1. Thoroughly mix butter, garlic and parsley in small bowl.
- 2. Place each ear of corn on a piece of aluminum foil and generously spread butter on each ear. Season corn with salt and pepper and tightly seal foil.
- 3. Place corn in Crock pot or slow cooker; overlap ears, if necessary. Add enough water to come 1/4 of the way up each ear. Cover; cook on LOW 4 to 5 hours or on HIGH 2 to 21/2 hours or until done.













**Green Seedless Grapes** 





MARCH-APRIL

















