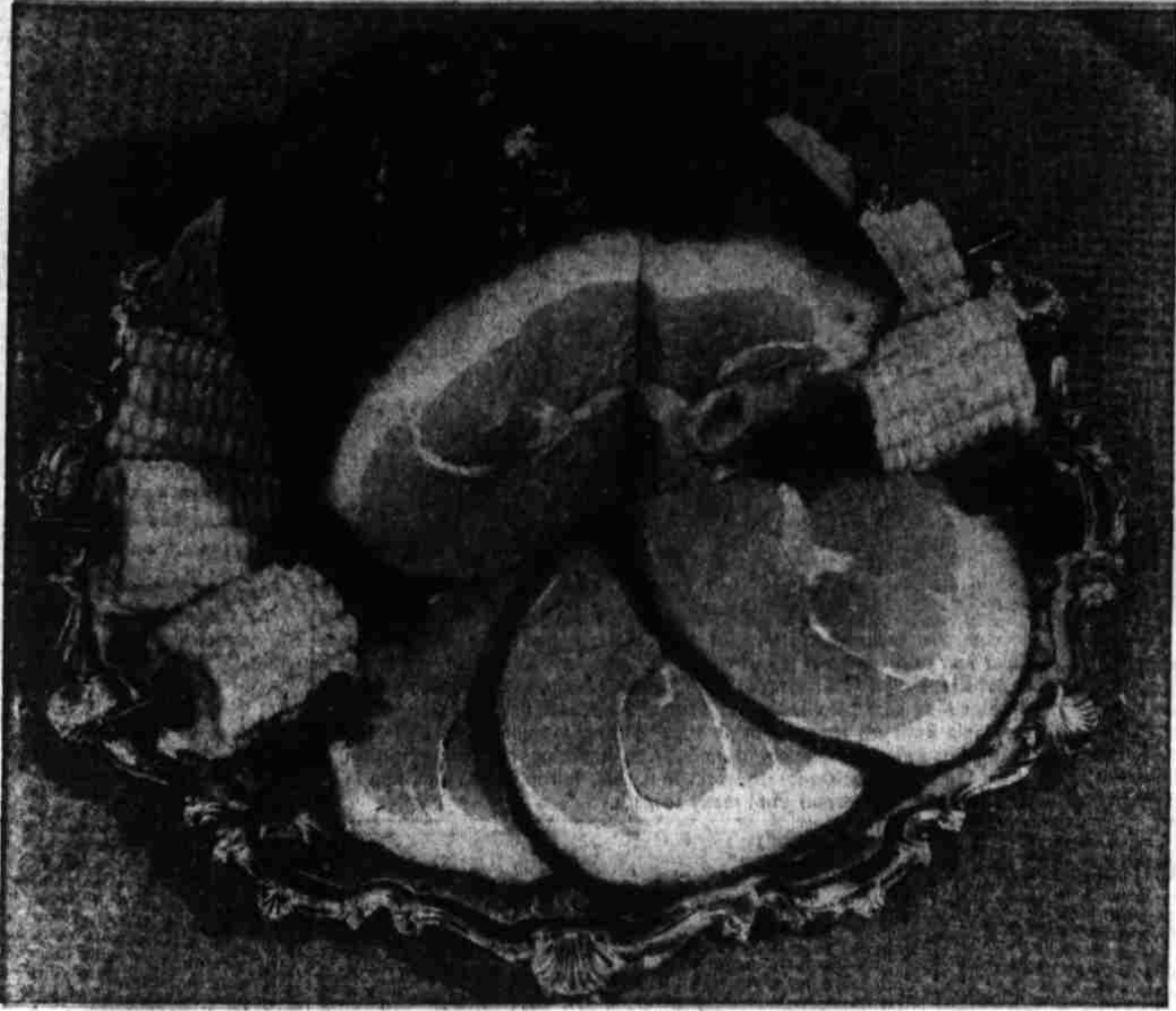


Ham for Christmas, a Family Tradition . . .



Pretty as a picture is the Christmas ham—traditional meat at holiday time for many families. Here the handsome meat is accompanied by equally good looking and enticing corn on the cob—a vegetable grandmother, lacking frozen foods, was never able to serve at Christmas. Today's cook also has the advantage of yesterday's in finding her meat man offers a variety in ham sizes and types, from small picnics to oversized hams and from the regulation uncooked ones to ready-to-serve varieties requiring no cooking at all.

There's a Ham for Every Cook And a Size to Suit the Crowd

By MAXINE BUREN
Statesman Woman's Editor

Ham is traditional fare in many households on Christmas day, the meat, giving pleasant contrast to that recent Thanksgiving feast. Ham provides color and distinctive flavor to the holiday dinner. Though serving ham is traditional, the wide variety available to the family cook is comparatively new. There is now a ham to suit all occasions, and size of family to be served.



The fully cooked ham may be sliced and served as-is, or heated just long enough to set a pretty glaze—one meat packer even provides the glaze, garnished with pineapple slices and bright cherries. This ham may be sliced and served cold right from the wrapper.

The standard cook-before-eating style of hams still remains the most popular, because many women like to follow their own recipes for roasting and glazing. The wrapper usually tells the correct time for making.

There is also the rolled shankless ham, which looks nice when cooked, and poses no carving problems. This takes more time than the regulation ham, as the rolling makes heat penetration slower.

Then there is the canned ham, available in almost any size, from small family affairs, up to enough for a crowd. These go a long way, because boneless and fully cooked, therefore without waste.

But no matter what size you buy, or what type, plan to score it and give it a pretty glaze, with brown sugar, a spicy mixture, with fruit glaze or your family favorite.

To roast a ham, place fat side up on a rack in an open, shallow pan. Do not add water, do not cover. Insert meat thermometer if you have one, and if you haven't put one on your Christmas list, they're wonderful. Roast in a slow oven, 325 degrees, according to accompanying schedule.

To glaze, remove ham from oven about 1/2 hour before time indicated, pour off drippings. Remove skin on top, score fat and cover with brown sugar. Return ham to oven for rest of cooking time. Stud with cloves before serving.

Cranberries make a good glaze, colorful and full of tartness. Here we have a suggestion for a cranberry glaze with pineapple—though it is for a ham slice, use the same glaze on a whole ham.

CRANBERRY PINEAPPLE HAM SLICE
1 1/2-inch thick ham slice
Whole cloves
1/2 cup crushed pineapple
1 can jellied cranberry sauce
1 teaspoon grated orange rind
Gash edge of ham in several places to prevent curling. Stick cloves in fat. Place in baking dish. Mix crushed pineapple, cranberry sauce and orange rind. Pour over and around ham slice. Bake in a 325 degree oven 20 to 25 minutes if using a fully-cooked ham slice, 1 hour at 325 degrees if using a cook-before-eating kind. Cover the cook-before-eating kind the first 45 minutes; uncover the last 15 minutes for browning. Serve topped with fruit sauce. 4 servings.

After all, many families like their old favorites at Christmas time, often a traditional way of cooking foods. Here's our favorite preference for ham sauce and an idea for a spice topping. I find them on a well-worn card in my oldest file.

MAPLE RAISIN SAUCE
1 cup brown drippings
4 cups boiling water
1/2 cup flour
Spices if needed
1 tablespoon maple flavoring
1/2 cup seedless raisins
1 teaspoon salt
1/2 teaspoon paprika
If ham has a spicy glaze, it will not need additional spices. Cover raisins with warm water and let set while ham bakes. Stir boiling water into ham drippings, add flour mixed with a little water to make a paste. Stir over fire, cook until clear, adding flavoring and seasonings and raisins. Keep hot until ready to serve.

This is a good sauce to pour over sweet potatoes a little while before they are done—makes a wonderful glaze.

Two Kinds Corn On Muffin Recipe
Try serving Corn Corn Squares with lunchtime soup or salad to add that extra something it takes to turn a light snack into a hearty meal. These quick and easy corn squares are hot bread and vegetable all in one. Ideal for buffet or dinner table.

CORN CORN SQUARES
1 12-oz. pkg. corn muffin mix
1 egg
1/2 cup milk
1 cup canned cream-style corn
Empty contents of package into bowl; add egg, milk, corn, and blend until dry ingredients are moistened. Spread in greased 8-inch square pan. Bake at 400° (hot oven) 30 minutes. Cut into squares and serve piping hot.

Variation: (using whole kernel corn). Increase milk to 3/4 cup, substitute one 12-oz. can whole kernel corn, drained (1 1/2 cups) for cream-style corn, stir in after other ingredients are blended.

Freeze Cheese for Future Practical
Good news indeed for those who like to buy cheese in quantity is the report from the United States Department of Agriculture on experiments made by the Minnesota Experiment Station on the home freezing of cheese. Ten different varieties of cheese will freeze well at below zero temperature if the pieces are not more than a pound in weight. The varieties are Cheddar, Brick, Port du Salut, Swiss, Provolone, Mozzarella, Liederkranz, Camembert, Parmesan, and Romano. Slow freezing is thought to be the undesirable factor in the freezing of cheese.

Freezing directions: Cut pieces no larger than one pound in size or use packages no larger than one pound in weight. Leave small sizes like Camembert and Liederkranz in their original wrappings but over-wrap. Wrap cut pieces, as Cheddar wedges or cuts, in freezer foil or transparent plastic film wrap, pressing material tight with hands to keep out air. Freeze at zero F. or lower. Thaw in refrigerator.

These experiments as related to Cheddar-cheese bear out those conducted by a leading Oregon Coast maker of fine Cheddar, who also feels that the one-pound size is good from the standpoint of use, but has found that the two-pound brick is also successfully frozen and is a convenient size for many families. These paraffin-dipped loaves, the rindless packages, and the plastic-coated wedges produced by this cheesemaker, need no wrapping for freezing, providing the protective material is unbroken. This Cheddar has been successfully kept up to six months.

Unstick Trick For Drawers
If you have a drawer that sticks, first find the trouble spot—top, bottom or on the sides. The place where the drawer sticks is usually more worn and shiny than the rest of the surface. If the drawer doesn't stick too badly, try rubbing the surface with soap, paraffin or heavy paste wax. If that doesn't work you may have to sand down the surface, but in that case, be very careful how you go about it if the spot is where it might show.

The following times are approximately those required for baking a ham. If a thermometer is used, it will register 160 degrees when the regular ham is done, 130 degrees for the shankless.

STANDARD HAM—160 DEGREES		
Weight (piece)		Time
6 pounds	3 1/4 hours
8 pounds	3 3/4 hours
10 pounds	3 3/4 hours
12 pounds	4 hours
15 pounds	4 1/2 hours
18 pounds	5 hours
22 pounds	6 hours
24 pounds	6 1/2 hours

SHANKLESS HAM—130 DEGREES		
Weight (piece)		Time
4 pound piece	1 1/4 hours
6 pound piece	2 1/4 hours
8 pound piece	3 hours
6 to 8 pounds	2 to 2 1/4 hours
8 to 10 pounds	2 1/2 to 2 3/4 hours
10 to 12 pounds	2 3/4 to 3 hours
12 to 14 pounds	3 to 3 1/4 hours
14 to 16 pounds	3 1/4 to 3 1/2 hours

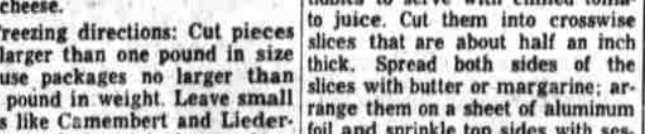
If you wish to heat a ready-to-cook ham through, allow about 15 to 20 minutes at 350 for a thick slice, or 10 to 15 minutes per pound for a whole ham. Bake at 350 degrees. Internal temperature will be 130 degrees if a meat thermometer is used.

YUMMY
You can make an ice cream cake at home. Bake an angelfood cake and cut it into three crosswise layers. Spread two pints of slightly softened ice cream between two of the layers. Work fast, now cover the whole cake with two cups of whipped cream (sweetened and vanilla-flavored). Freeze the ice cream cake and serve with a fruit sauce. You can vary the flavors of the ice cream and sauce to suit your taste.

GOOD LICKIN'
Small fry like cupcakes spread with peanut butter. Or use peanut butter as a spread for muffins.

CRISPY
Vary those brown-and-serve rolls. Make them into crisp and buttery tidbits to serve with chilled tomato juice. Cut them into crosswise slices that are about half an inch thick. Spread both sides of the slices with butter or margarine; arrange them on a sheet of aluminum foil and sprinkle top sides with sesame seeds or grated cheese. Toast in a hot oven for about 10 minutes or until golden-brown and crisp.

NEW taste treat!
makes all CHEESE dishes better
Chef's Delight
THE LOW CALORIE ALL-PURPOSE CHEESE LOAF



2 lbs. Family Loaf for your delicious meat dishes, broths, hot or cold soups. Slices, easily spread in a 10 1/2" diameter. The recipe calls for cheese... see Chef's Delight. About half the calories of regular cheese.



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Holiday Hints For Dips, Bites

Dips, bites and snacks—popular foods these days. Here we've collected a group of such necessities for holiday season. Dips are good with potato chips, crackers, carrot sticks, cauliflower flowerets, celery, and all manner of other crisp tidbits that can be picked up with the fingers.

HAT CLAM CANAPE SPREAD
1 10-ounce can minced clams, drained
2 tablespoons mayonnaise
1 teaspoon prepared horseradish
1 tablespoon chili sauce
Toast rounds of crescents
Combine clams, mayonnaise, horseradish and chili sauce; mix well. Spread on toast rounds or crescents and garnish as desired. Broil 3-4 inches from source of heat 5 minutes, or until piping hot. Makes 1/4 cup spread.

CHEESE SAUSAGE BITES
12 2-inch toast rounds
1/4 cup cheese spread with bacon
4 brown and serve sausages
Spread toast rounds with cheese spread. Cut sausages into small pieces and arrange on top of cheese spread. Broil 3-4 inches from source of heat 3-5 minutes, or until sausages are browned and cheese is melted. Makes 1 doz. "bites."

BAKED CHEESE SNACKS
1 cup grated processed Cheddar cheese (about 1/4 pound)
1/4 cup softened butter or margarine
1/4 teaspoon celery seed
1/4 teaspoon onion salt
1/2 cup sifted all-purpose flour
Combine all ingredients; mix until blended. Shape mixture into small balls, about 3/4-inch in diameter. Place on ungreased

NO BROWN
You can prevent fresh pears from turning brown when you are cutting them up for a pie; just drop the slices into two quarts of cold water to which a tablespoon and a half of salt has been added. After the pie has been baked, serve it warm with wedges of cheddar cheese or scoops of vanilla or chocolate ice cream.

STAR GRILLS
1 to 1 1/2 dozen toast rounds or stars
Prepared mustard
1 12-ounce can luncheon meat, thinly sliced
1 medium-sized banana, peeled, scored and thinly sliced
1 tablespoon lemon juice
Spread toast rounds or stars lightly with mustard. Cut luncheon meat into rounds or stars. Arrange on toast rounds or stars. Tip with banana slices and brush with lemon juice. Broil 3/4 inches from source of heat until luncheon meat is lightly browned. Makes 1 1/2 doz.

BRAIL NUT CHEWS
1 cup molasses
1 cup sugar
1 tablespoon butter or margarine
1/4 teaspoon baking soda
2 1/2 cups chopped Brazil nuts
Combine molasses, sugar and butter in a 2-quart saucepan. Place over low heat and stir until sugar is dissolved. Cook over medium heat, until syrup when dropped in very cold water separates into threads which are hard, but not brittle, or until candy thermometer reaches 270 degrees. Remove from heat, stir in baking soda. Add nuts. Turn into a greased 15 1/2 x 10 1/2 x 1-inch jelly roll pan; spread quickly. When candy is slightly cool, cut into squares. Wrap in waxed paper. YIELD: Approximately 1 1/4 pounds.

Holiday Time is Time for Candies
It's getting along toward candy-making time, so let's look to some new ideas. A caramel-like candy here combines Brazil nuts and molasses to make a pleasing chewy confection.

Remember the Day
The holiday season is probably the time we think most about traditions because there are so many wonderful ones that nearly every family shares. If I asked each of you what traditions you remember from childhood, I'm sure such things as where you hung your stockings, when the gifts were opened, or the special kind of cookies you had, would be mentioned. It may have been the kind of trimming you used on the tree. Attending the Christmas eve church service is an important one to many families.

The strange thing about traditions is that they sometimes seem to start by themselves, but they take some cultivation and encouragement to keep them going. No one planned to use the same crystal dish for cranberry sauce each year at Christmas, but it gradually became as much a part of the dinner as the turkey or the plum pudding. Great-grandmother's huge old platter was the logical resting place for the Christmas turkey and no one in

the family gave it much thought. But when someone tried to substitute a pottery platter, you should have heard the protests. Family Ties

Yes, traditions seem to grow on us—and isn't it wonderful that they do? They make family ties even closer. And after the children have grown up and have homes of their own, they provide rich memories and inspiration for similar traditions in the new homes.

Mrs. Connie Hampton, a former County Extension Agent told of what they do in their family. The children have a tree of their own in one of the bedrooms, where they may decorate it as they like. They string cranberries, popcorn, and help make fancy sugar cookies. A string is fastened to the cookie and hung on the tree.

Traditions are fun to start and fun to keep going. Look around your home. You probably have many now that you just haven't recognized. Anything that is fun for the whole family can be repeated year after year. If it's as much fun the second time as the first, it's well on its way to becoming a tradition. It's up to family members to keep it alive and healthy. Don't let traditions gradually die. They give family ties strength.



Statesman, Salem, Ore., Thurs., Dec. 22, '55 (Sec. II)—1

Holiday Time to Recall Special Family Traditions

By ERMINA FISHER
Extension Agent Home Economics

One of the nice things about the holiday season is that there are so many lovely traditions associated with it. We usually think of traditions as things which take many, many years to get started. Family traditions are funny things—they probably won't seem important to anyone but the family. But they get started somehow and we keep doing certain things a certain way every year and having lots of fun. Traditions that mean the most to many families are those that "just grow."

You may not even know for sure how they started, but there they are and no family holiday or celebration would be complete without them.

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HERE'S HOW BLUE BELL FITS IN WITH YOUR HOLIDAY PLANS!

TRY THESE NEW DELICIOUS "DUNK" RECIPES FOR USE WITH CRISPY, CRUNCHY BLUE BELL POTATO CHIPS!

SPECIAL PARTY-TIME SNACKS

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NEW! FOR USE WITH REGULAR Potato Chips "Town in Country"

- 1 pig dried onion soup
- 1 cup of French fried onions
- 1 1/2 oz. tin Liver Paste or liver spread
- 1 pint of commercial sour cream
- Mix ingredients in order, given, blend well, and serve with Blue Bell Potato Chips. This serves a dozen guests.

BLUE BELL "DUNKS" A FAVORITE WITH BAR-B-Q Potato Chips "Clam Dunk"

- 1 slice garlic
- 2 1/2 ounce pigs, cream cheese
- 1 teaspoon Worcestershire sauce
- 1 can minced clams
- 1 teaspoon grated onion
- Roll inside of bowl with cut clove of garlic. Drain clams and reserve juice.
- Add clams to cream cheese with Worcestershire sauce and grated onion.
- Add enough clam broth to make right consistency for "dunking" with Blue Bell Bar-B-Q Chips.

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Potato Chips offers you a choice of TWO perfect party packs!

New Light-Proof Self-Sealing GOLD KING-SIZE FOIL-PAK just 49¢
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Two Big Bags in ONE Sturdy Box!

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