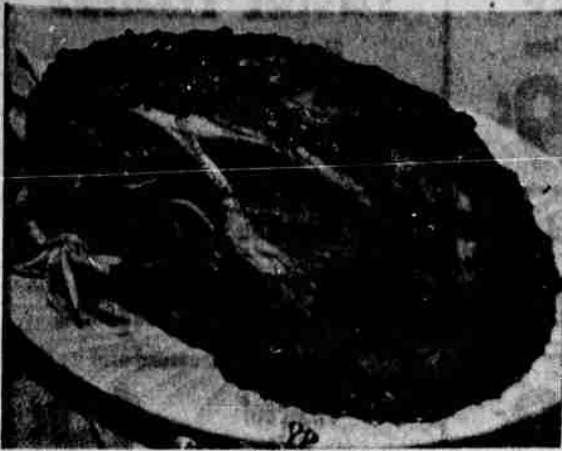


### Dress Up the Easter Ham With Tulip-Red Glaze



Give your ham a beautiful tulip-red glaze this Easter Sunday. Spoon the bright red glaze over a whole ham, a half ham, a thick ham slice and let it bubble the last half-hour before serving.

If the ham is pre-cooked, remember the glaze needs only to be heated. So a half-hour before

### Souffles Bring Ohs And Ahs

Few things inspire more Ohs and Ahs than a souffle when brought to the table. So use some of Spring's egg bounty like this. Many do not make souffles because they are afraid they won't stand up well. Well, just follow these directions and your souffles will have only praise. We give you a basic cheese recipe with variations to last you a month or so without repeating.

**Cheese Souffle**  
 4 tablespoons butter or margarine  
 4 tablespoons flour  
 1 cup milk  
 1/4 pound sharp cheese, chopped  
 4 eggs, separated  
 1/4 teaspoon salt  
 1/4 teaspoon dry mustard  
 1/4 teaspoon pepper

Melt butter, add flour, blend well and cook over low heat until bubbly. Add cold milk all at once and cook stirring constantly until thickened throughout. Add cheese to white sauce and stir until melted and well blended.

Add mustard, pepper and sauce to yolks beating constantly. Add salt to egg whites and beat until shiny and whites leave peaks that fold over when beater is withdrawn. Pour yolk cheese mixture gradually over egg whites, folding at the same time.

Pour into an ungreased 1 1/2 quart casserole. Circle mixture with a spoon about 1 inch from side of casserole and about 1 inch deep. Set in pan of hot water and bake in a slow oven, 325 degrees, until puffy, delicately browned and a knife inserted in center comes out clean. Takes an hour to 1 1/4 hours so don't rush it. And of course serve promptly. Four servings.

**Souffle Variations**  
 Chicken, turkey, salmon or tuna souffle. Omit cheese. Stir 1 cup finely chopped cooked meat and 1 tablespoon minced onion into yolks before combining with hot sauce. Increase seasonings as needed with salt and add grated rind of 1 lemon and 1 tablespoon lemon juice with tuna or salmon. Serve plain or with gravy or mushroom sauce.

Spinach or carrot souffle. Omit cheese. Stir 1 cup finely chopped raw spinach or grated raw carrot and 1 tablespoon chopped onion into yolks before combining with hot sauce. Increase salt to 1 1/2 teaspoons. Cheese, parsley or tomato sauce is a good accompaniment.

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### Pointers Given on Buying Easter Hams

Ham is first choice with many families for Easter dinner. If you're planning a traditional dinner for Easter, here are a few pointers on buying and cooking ham.

There are several different kinds of ham on the market. It's important to know which type you're buying so that you can accurately figure cooking time.

Hams marked cook-before-eating must be completely cooked before serving.

Ready-to-eat hams require somewhat less cooking time. Hams marked cooked or fully cooked may be served without further cooking or simply heated (10 minutes per pound.)

Uncooked hams (cook-before-eating type) require 18 to 20 minutes per pound, half hams 22 to 25 minutes per pound. Use a 325 F. oven for any kind of ham.

### Tomato-Dill Noodles For Low Salt Diet

If you're on a restricted low salt diet we can sympathize with you and appreciate your cooking problem. We admit that noodles cooked without salt are flat and tasteless but here's a way of cooking them without salt that gives them plenty of flavor. We cooked them in half unsalted canned tomato juice and water, and added accents of dill seed and black pepper. The tomato juice gives them a pretty color too.

**Tomato-Dill Noodles**  
 1 1/2 cups unsalted canned tomato juice  
 1 1/4 cups water  
 1/2 teaspoon dill seed  
 Generous dash black pepper  
 1 1/2 cups noodles

Combine tomato juice, water dill seed and pepper, and heat to boiling. Add noodles and cook slowly 10 to 15 minutes, or until noodles are tender. Serves 2 or 3.

### Cabbage and Cream Cheese

Once you've tried this, we think you will fix it often. Cook 3 cups shredded cabbage (uncovered) in 1/2 inch boiling salted water until crisp-tender, about 5 to 7 minutes. Stir in one 3-ounce package of cream cheese until cheese is melted. Add dash of pepper and 1/4 teaspoon celery seed. Serve hot. Makes four servings.

### Easy Lemon Meringue Pie Liked

Easy Lemon Meringue Pie is prepared by a new quick and foolproof method. No more lumpy or too thin filling when made this way. Making the meringue with a little filling folded in for flavor also gives it a delicious soft smooth texture that is distinctive.

**Easy Lemon Meringue Pie**  
 Sift flour before measuring. Use level measurements for all ingredients.

In a small bowl, blend with a rotary beater until smooth—  
 1/4 cup sugar  
 1/4 cup cornstarch  
 1/4 teaspoon salt  
 2 egg yolks, unbeaten  
 1/4 cup strained lemon juice  
 1 teaspoon grated lemon rind  
 In a medium-size saucepan bring to a boil—  
 1 1/2 cups water  
 1/4 cup sugar  
 3 tablespoons butter or margarine

Slowly stir egg yolk mixture into the boiling liquid. Bring again to a boil and cook 2 or 3 minutes longer, stirring constantly, until mixture is thickened and smooth. Remove from heat and measure out 1/4 cup filling to be used for meringue. Pour remaining filling into a baked 9-inch pie shell.

Let stand until filling is cool. Just before serving spoon Lemon Meringue in mounds around edge of pie. Place under broiler until meringue is a golden brown, about 1 minute. Watch carefully so it does not burn. It is best to serve this pie within an hour as this type of meringue may "water" slightly upon long standing. 6 servings.

**Lemon Meringue**  
 Beat to a moderately stiff meringue—  
 2 egg whites, beaten until stiff with  
 1/4 cup sugar  
 Few grains of salt  
 Carefully fold in the  
 1/4 cup cooled lemon filling  
 Spoon meringue around edge of cooled pie.

**Pastry**  
 Stir together in a mixing bowl—  
 1 1/2 cups sifted enriched flour  
 1 teaspoon salt  
 Measure in same cup and add all at once—  
 1/2 cup (1/4 cup plus 2 tablespoons) salad oil  
 3 tablespoons cold milk  
 Stir with fork until pastry clings together. Press into a ball, flatten slightly and place between 2 sheets of waxed paper (12-inch squares). Roll out gently until pastry circle reaches edges of paper.

### Cheese Cake Topping

Next time you make a cheese cake give it this beautiful topping. Arrange well-drained canned cling peach slices over the entire top of the cake. Soften 1 teaspoon plain gelatin in 1/4 cup syrup from peaches and dissolve by setting over a pan of hot water. Chill until partially thickened. Spread over the peaches and chill until firm.

Peel off top paper, then pick up pastry and bottom paper by one edge (they will cling together). Place, paper-side up, over a 9-inch pie pan. Then loosen pastry at edges and carefully peel off paper. Ease pastry snugly into place. Build up a fluted edge and prick bottom and side thoroughly with table fork. Bake on lower rack in a preheated very hot oven, 475 F. for 8-10 minutes, or until golden brown.

### Oven-Beef Stew Easy, Flavorful

Oven cooked meals save fuel, dishwashing and fuss. Next time you make a meat stew, try cooking it in the oven. The last hour of baking, pop in with it an oven-made dessert, such as an apple betty.

**Oven - Beef Stew**  
 1 pound beef stew meat  
 Salt, pepper, flour  
 2 tablespoons lard  
 2 medium onions, chopped  
 1 1/2 cups water  
 1 can condensed tomato soup  
 1 small bay leaf  
 3 whole cloves  
 1 stalk celery, sliced  
 4 carrots, sliced  
 3 medium potatoes, cut in eighths  
 1 cup canned peas (8-oz. can)

Cut meat into 1-inch cubes; sprinkle with salt and pepper and roll in flour. Melt lard in a skillet and in it brown meat thoroughly. Transfer meat to a 2 quart casserole. Lightly

brown onion in fat; add to meat. Heat water with tomato soup and pour over meat. Add seasonings and celery. Cover and bake in a 325 F. oven for 1 1/2 hours. Add vegetables, sprinkle with salt and pepper, and mix well with meat. Cover and continue baking for 45 minutes. 4 servings.



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