

# Junior TREASURE Chest

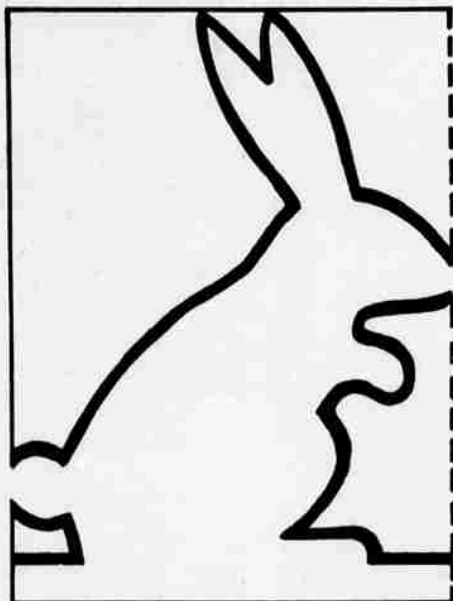
EDITED BY RUTH DIXON



## Easter Bunny Buddies

By Garna Silke

Fold a strip of paper three inches wide by twelve inches long into four equal parts, creasing back and forth accordion-style. Trace the rabbit shape on the top square (facing the first fold) and cut around it, making certain to cut through all the layers of paper at once but *not* to cut across the parts of the figure that touch the borders of the square. Now unfold the paper, and you will have made a group of Easter Bunny Buddies that can stand up all by themselves! Draw faces on them with crayons, and add real cotton tails if you like. A pair of bunnies with someone's name written on it can be a cute place card for an Easter party.



## Come As a Rocket!

By Bea Kiles

If you are invited to a costume party, how about going as a rocket? Get a piece of corrugated paper wide enough to reach from your neck to your knees. Cut two holes in it for your arms and have someone tape the two ends together in the back. Then, with a piece of corrugated paper large enough to fit around your head and shoulders, make a cone. Secure the top together with tape and cut out holes for your eyes, nose, and mouth. An easy costume, but it will get cheers!

## Frosted Buffet Ham

- 1 7- to 9-lb. canned ready-to-eat ham
- Ground cloves (about 1 teaspoon)
- 1 8¼-oz. can pineapple tidbits, drained (reserve ½ cup sirup)
- ¼ cup firmly packed brown sugar
- 2 teaspoons dry mustard
- Green pepper strips

1. Put ham on a rack in a shallow roasting pan. Pat surfaces with ground cloves. Heat at temperature and time suggested.
2. Mix the brown sugar and dry mustard. Stir in the reserved pineapple sirup to form a smooth paste. Reserve pineapple tidbits for garnish.
3. Remove ham from oven 30 to 40 min. before time indicated for heating thoroughly. Spread brown sugar mixture evenly over ham. Continue heating in oven.
4. Cool; chill 8 hrs. or overnight.
5. Spread cold ham completely with *Creamy Mustard Frosting for Ham* or *Creamy Horse-radish Frosting*. Garnish with pineapple tidbits and pepper strips to form flowers. Serve cold. *About 18 servings*

## Creamy Mustard Frosting for Ham

- 1 tablespoon cold water
- 1½ teaspoons unflavored gelatin
- 1½ cups thick sour cream
- 3 tablespoons mayonnaise
- 1 tablespoon prepared English mustard

1. Soften gelatin in cold water; dissolve completely over hot water. Set aside to cool.
2. Blend together the last three ingredients. Add dissolved gelatin very gradually, stirring constantly until blended. Chill until mixture is of spreading consistency. *About 1½ cups frosting*

## Creamy Horse-radish Frosting

Follow recipe for *Creamy Mustard Frosting for Ham*. Decrease water to 2 teaspoons, gelatin to 1 teaspoon, and sour cream to 1 cup. Increase mayonnaise to ½ cup. Omit English mustard. Moisten ½ teaspoon dry mustard with a few drops water, then blend into sour cream with ¼ cup drained prepared horse-radish.

## Glazed Roast Ham

Place a 10-lb. whole smoked ham on a rack in a shallow roasting pan. Roast in a 300°F oven about 2 hrs.; remove from oven. Cut off rind (if any) and score fat in a

diagonal pattern. Spread with *Glaze*; insert a whole clove in the center of each diamond. Continue roasting about 1 hr., or until internal temperature reaches 160°F. *About 20 servings*

**Glaze**—Mix 1 cup firmly packed brown sugar, 1 tablespoon flour, and 1 teaspoon dry mustard. Blend in 2 tablespoons cider vinegar to form a smooth paste.

## Purple Plum Sauce for Ham

- 1 1-lb., 1-oz. can purple plums, drained and pitted (reserve 1 cup sirup)
- 1 teaspoon cornstarch
- 1 to 2 teaspoons cider vinegar
- 1 tablespoon finely chopped chutney

1. Purée plums in a food mill or electric blender.
2. Blend a small amount of the plum sirup with the cornstarch in a saucepan; stir in remaining sirup and other ingredients. Bring to boiling and boil 1 to 2 min., stirring constantly. Serve sauce hot. *1¾ cups sauce*

## Roast Capon

Prepare a 6- to 7-lb. capon for stuffing. Rub body and neck cavities with salt. Lightly fill cavities with *Herb Stuffing*; truss bird, using skewers and cord. Place, breast side up, on rack in shallow pan. Brush skin with melted fat and cover with a fat-moistened cheesecloth (moisten cloth occasionally with fat during roasting). Roast at 325°F 2½ hrs., or until roast-meat thermometer inserted in center of inside thigh muscle registers 190°F. For easier carving allow capon to stand about 20 min. Any extra stuffing may be put into a greased, covered baking dish and baked during the last hour of roasting.

## Herb Stuffing

- ½ cup melted butter
- 1½ teaspoons salt
- ¼ teaspoon black pepper
- ¼ teaspoon thyme
- ¼ teaspoon marjoram
- ¼ teaspoon rosemary
- 1½ qts. soft bread cubes
- ½ cup milk
- ¼ cup chopped celery leaves
- ¼ cup chopped onion

Mix butter and next five ingredients together. Lightly toss butter mixture with bread cubes; mix in remaining ingredients.

*Enough stuffing for a 6- to 7-lb. capon or turkey*