

Highlight Buffet Table With Glazed Half Ham

entertaining usually ex-
few days beyond the festive
self and with some hostess-
buffet dinner is the favorite
entertaining at this season
year. Nothing is much
appealing than a beautiful
ham with a shiny glazed
on the scored fat.

a buffet serving it is so
want that the ham be cooked
sly. This means you can
the ham cooking. Rather,
it be cooked slowly and cor-

a shallow roasting pan—one
as a rack to fit it. Then place
an or half ham on the rack
at the fat surface is upper-

you have a roast meat ther-
er, insert it into the ham so
it reaches the center of the
section. Make sure that it

oliday Beverages

Be Non-Alcoholic

en friends drop in during the
y season, it is the well-or-
dinary refreshments at any
oliday are family days.
mber that there are many
who appreciate a beverage
ut alcohol and the children
"fancy" drinks that look
icated.

uch treats are creamy egg-
and milk punches which are
erfect accompaniment for
mas cookies and your special
ake. Another nice thing
this type of holiday bev-
made with dairy foods it that
redients are always at hand
your refrigerator, ready and
to prepare.

et forget that a big scoop of
cream or a fluffy topnot of
ped cream makes them taste
much better.

ORANGE EGGNOG

(Serves Four)

2 eggs, separated

1 can frozen concentrated or-
ange juice

1 quart milk

2 tablespoons sugar

Grated orange rind

Combine egg yolks, orange con-
centrate and one tablespoon of
milk. Beat well. Beat egg
whites until they will hold a soft
peak. Beat in the remaining 2
tablespoons of sugar gradually.

Divide whites into egg yolk mix-
ture. Divide evenly in four tall
glasses. Fill glasses with milk.
Stir top with grated orange

CHOCOLATE ROYAL

(Serves Six)

1 quart milk

1 inch piece of stick cinnamon

1 teaspoon salt

3 tablespoons ground coffee

2 oz. (squares) chocolate

1 cup sugar

1 cup boiling water

1 teaspoon vanilla

Combine milk, cinnamon, salt
and coffee and heat to boiling.

Strain. Dissolve chocolate in
boiling water and add to milk mix-
ture. Heat again to boiling point.

Vanilla and serve with a top-
ping of whipped cream and a
sprinkle of cinnamon.

WITH CAROLINE SYLLABY

(Serves Four)

1 cup milk

1 cup sweet cider

1 cup sugar

1 teaspoon vanilla

1 pint whipped cream

Dash of nutmeg

Beat ingredients. Beat milk,
cider, sugar and vanilla to-
gether. Whip cream until stiff. Fold
into milk mixture and beat.

Serve with a sprinkling of
eggs on top.

is not on bone or in fat. Simply
by noting when the thermometer
has reached 160 degrees you will
know the ham is ready to re-
move from the oven.

In roasting smoked lamb the
same as beef, veal or ham, set
the oven regulator at 30 degrees
and cook the meat at this constant
temperature. You can estimate
cooking time by allowing 18 to 20
minutes per pound for a whole
smoked ham; 22 to 25 minutes per
pound for a half ham.

For the glaze that adds such
a nice finishing touch to a ham or
half ham, remove the meat from
the oven 45 minutes before the
scheduled end of cooking. Score
the fat surface, then top with
strained honey or strained honey
to which you have added chopped
maraschino cherries. Then return
the ham to the oven to finish cook-
ing and set the glaze.

Suggested vegetables would in-
clude scalloped potatoes, hot but-
tered peas to which you have
added sauteed mushrooms, a color-
ful relish tray filled with olives,
pickle fans, radish roses, celery
sticks, etc. Date-nut torte provides
a nice dessert.

Broiling Meat

Need Not Be

Cooking Puzzle

Broiling is the meat cookery
method that appears to confuse
many homemakers, according to a
recent survey among homemakers
in various parts of the country.
Sixty per cent listed broiling as the
most difficult.

Reba Staggs, well known meat
expert, points out that broiling is
one of the simplest of all meat
cooking methods. For finest re-
sults, just keep these two points in
mind: (1) Use a moderate broiling
temperature, arrange the steak,
closely—to the exact minute.

To obtain a moderate broiling
temperature, arrange the steak,
chops, patties or ham slice on the
broiler rack so that the top surface
of the meat is two inches from the
heat if the meat is one-inch thick;
three inches, if two inches thick.

Let the meat cook until well
browned—approximately half the
allotted cooking time for the meat
cut—then season. With tongs or the
tines of a utility fork inserted in
the fat, turn the meat and cook
on the second side. Season and
serve immediately. If necessary,
have your family and guests at
the dinner table waiting for the
meat to be served.

Time-Table for Broiling

Beef

Rare Med.

Min. Min.

Rib or Club Steak

1 inch 15 20

1 1/2 inches 25 30

2 inches 35 45

Sirloin or Porter-
house Steak

1 inch 20 25

1 1/2 inches 30 35

2 inches 40 45

Ground Beef Patties

1 inch 15 25

Lamb

Loin, Rib, Shoulder

Chops

1 inch 12 18

1 1/2 inches 18 22

2 inches 22 28

Ground Lamb

Patties

1 inch 18 22

Pork

Ham slice—tendered

1/2 inch 10-12

1 inch 16-20

Bacon 4-5



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Sunkist

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