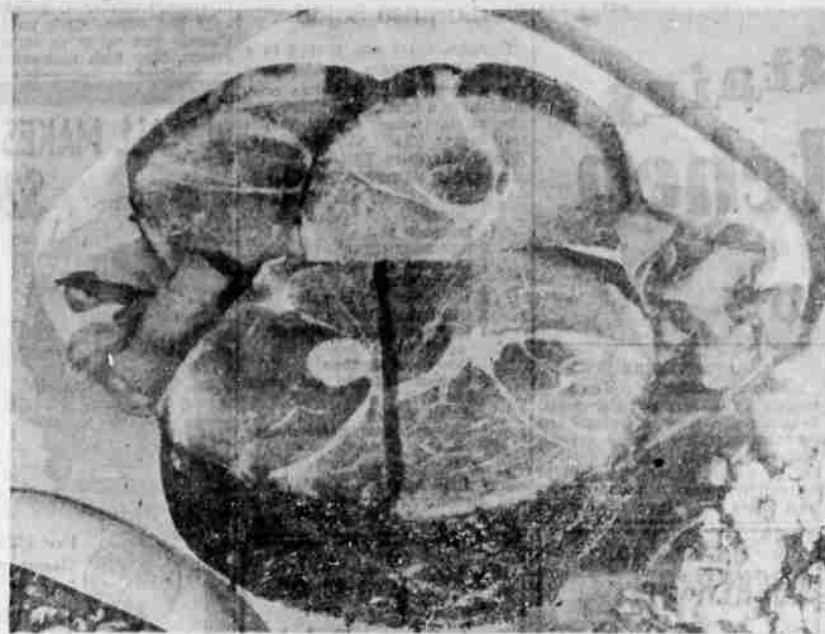




FRESH as a daisy, this slim Taper sheath by Anne Fogarty is truly inspired by Spring in a Hyacinth silk and worsted fabric. It has pared down sleeves, a fabric belt at the waist and a high neck laced with a silk polka dotted "Diplomat's Tie." It is from Margo Dress, Inc.



TENDER BAKED HAM highlights Easter feasting all over the nation. Juicy baked ham served as the main feature of Easter dinner is as traditional as the Easter bunny. Hams for Easter have been purchased by Klamath Falls markets almost by the carload this year. They are available in varying sizes in either the cook-before-eating or fully-cooked styles. These varieties give a busy homemaker an opportunity to select the ham that best suits her family's needs and time schedule. Pictured is a Swift and Company Easter Ham.

NEW ALCOA WRAP

Bold and imaginative uses of household aluminum foil for table decorations that are inexpensive to make, pretty to look at, and fire resistant, were displayed recently in New York when Aluminum Company of America unveiled its new consumer product, Alcoa Wrap.

Alcoa will market its new product nationally as the ideal medium to "wrap, cook, cover and cap" foods, finished recipes and leftovers. But a young New York designer, Harry D. Bell, has also completed nine table centerpieces with the new foil. Each can be put together with a few cents worth of material, a pair of kitchen shears and a sprinkle of patience.

For example, with spring approaching, Bell has created a foil Maypole centerpiece ready and waiting for the season. Basic de-

sign element consists of one inch wide, 36 inch long foil strands Scotch-taped to the May Queen that have the name cards at the ends for each place setting. The Queen herself is a happy combination of styrofoam, a sprig or two of artificial flowers from the five and ten, a quarter inch diameter, 3 and one half feet long wooden dowel, and foil hair.

Other examples of Bell's artistry displayed at today's press breakfast included a harlequin, turkey, foil-wrapped Easter egg, foil-pleated Christmas tree, and similar centerpieces featuring a seasonal or "special event" flair.

Harry Bell's main business is designing and building complete room motifs and decors for large parties. He travels to many parts of the world to handle such designs on order. But he believes

that the kitchen table is a fine work space on which to fashion beautiful decorations, and points to new household products and materials like aluminum foil to make the job easy for those interested in fashioning their own table displays.

"Take the little Christmas tree we've done for Alcoa's party," he commented. "The base is a flower pot filled with wet sand, with a three foot dowel imbedded in the sand. Styrofoam discs, slipped down over the dowel, give the tree its body. We then attach double thickness foil 'limbs' to the discs. Anybody can shape these limbs over an ordinary broom handle, and then scallop the edges with scissors. You can imagine how the foil glitters when the creation is placed on the Christmas table, surrounded by lighted candles. And this is one tree that is as safe as it can be near fire."

The instruction kits will be made available by Alcoa.

HAM FOR EASTER

To bake a cook-before-eating ham, place the ham, fat side up, on a rack in an open pan. Use no water.

Bake in a slow oven, 325 degrees, according to the cooking schedule or to 160 degrees internal temperature as indicated by a roast meat thermometer.

A six-pound butt or shank end ham should bake for about 2½ hours.

Cook an 8 to 10-pound ham from 3¼ to 3½ hours; a 10 to 12-pound ham from 3½ to 4 hours; a 12 to 15-pound ham from 4 to 4½ hours; a 15 to 18-pound ham from 4½ to 5 hours; an 18 to 22-pound ham from 5 to 6 hours, and a 22 to 24-pound ham from 6 to 6½ hours.

If the ham is very cold when you place it in the oven, increase the

cooking time by 30 to 45 minutes.

One half hour before the ham has finished baking, remove from oven. Pour off drippings. Remove shank skin, score the fat in diamond shapes. Cover with brown

sugar, stud with whole cloves and return to oven until ham has finished baking. Or use your favorite glaze.

The flavor of the glaze you use will not penetrate more than a

fraction of an inch into the ham, so what you are really seeking is the decorative effect rather than any taste change. Besides, how could you improve on the flavor of baked ham?

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TART FILLING

Here is a really special filling for tarts and cream puffs. Combine 1 tablespoon instant coffee with 1-3 cup firmly packed brown sugar, 3 tablespoons flour and a dash of salt in the top of the double boiler. Add one cup of milk and one egg yolk, slightly beaten and mix thoroughly. Place over rapidly boiling water on the stove and cook 10 minutes or until thickened. If you aren't using a glass double boiler, a few marbles in the bottom pan will rattle when the water boils low and warn you to replenish it.

Pelicana

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LANDSCAPING AND LAWNS

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Chuck Cut

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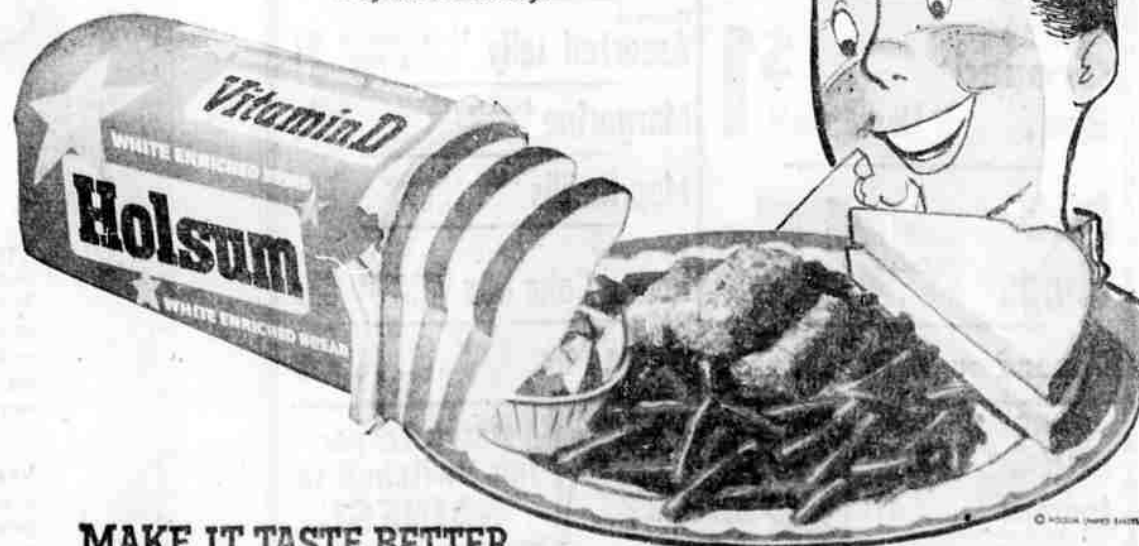
Familiar sight? This slowpoke eater could run a mile but hot food left him cold.

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