

America Chooses Ham For Easter

By GEORGE RECTOR

I've been asked by homemakers who read my weekly recipe column if I wouldn't enlarge a little bit on my directions for preparing Easter dinner. Delighted. In fact, when it comes to confining my instructions for preparing Easter dinner to a single column, I feel almost as crowded as an inhabitant of Washington, D. C.

I'll start with ham, because that's where all good Easter dinners start. And Death Valley Scotty, who used to spend most of his time at Rector's devouring baked ham, would be the first to praise the modern hams of today. For whether you choose a smoked ham that requires cooking from 18 to 20 minutes to the pound, or a tender made ham which comes ready to serve and heats in from 5 to 7 minutes per pound, in either case you have something choice. And don't let anyone who likes to talk about the good old hams of the past make you think differently. You might get quite a shock if you could actually taste them again after knowing the modern mild and tender type of ham.

Do's and Don'ts

There are only a few of them. Do choose a rich flavored tender ham to start with. Don't have the oven hotter than 350 degrees F. Do leave the cover off the roasting pan. Don't add water. Do use a meat thermometer if possible. Don't fail to follow the cooking directions that come with each of these hams.

When the ham is done, remove it from the oven, take off the skin if there is any and score the fat with a sharp knife. Avoid scoring too deeply; about half way through the fat is best.

Score Ham

While the old-time instruction reads, to "score the fat in diamonds," you don't need to confine yourself to this pattern. Try, for example, scoring the fat, round and round in a series of concentric circles. Or use a plain or fancy cookie cutter. A rabbit cookie cutter, or a lily shaped cookie cutter would be appropriate for Easter. You can outline the cuts thus made with cloves or fill them in with thin strips of maraschino cherries.

Sugarless Glazes

After you have scored the ham fat, cover it with something to give it a nice crust or glaze and return it to the oven for about 20 minutes. There are a number of sugarless glazes and just as handsome as the old-time brown sugar glaze, for example: Combine 1/2 cup of fruit juice, fresh or canned, with 1/2 cup of honey or corn syrup, or make a puree of stewed

dried apricots. Sweeten the puree to taste with corn syrup and spread over the ham fat, or spread the fat with prepared mustard, then with a coating of peanut butter, then sprinkle lightly with buttered bread crumbs.

Decorations for Ham

Cut a large white turnip into thin slices. From the slices, cut three pieces, like the illustration which will, when pieced together, form a large white lily. To keep the turnip slices crisp and fresh-colored, keep them in water to which you've added a little vinegar, until you are ready to put them on the ham. Make the lily leaves and stems of cucumber rind, or green pepper. When the ham has glazed in the oven to a beautiful brown, put it on a hot platter, fasten on the lily decoration with toothpicks, surround the ham with potatoes on the half shell and send it to the table. For a vegetable, you might serve new asparagus with lemon butter. Cook the asparagus quickly and just this side of crisp.

For dessert, I suggest you take your choice of the following: Fresh strawberry pie topped with whipped cream, or a sponge cake ring crusted with powdered sugar and filled with pistachio ice cream spooned out to resemble eggs.

Ham Left-Overs

Ham Pilaf. Fry 1 cup raw rice in 3 tablespoons olive oil (or other fat). Also fry 1 medium sized onion until brown (add clove of garlic if desired). Then add 3 cups of stewed tomatoes, 1 cup of meat gravy (or boiling water and bouillon cube), 1 teaspoon salt, 1 teaspoon sugar, 2 cups diced cooked ham, and pepper to taste. Add other seasonings to taste, if desired (chili powder, Worcestershire sauce, etc.). Pour into a greased casserole and bake in a slow oven for one hour. A fresh crisp salad of carrots, cabbage and apples goes well with this.

Upside Down Corn Cake

Line the bottom of a baking pan with small pieces of cooked Wilson's Certified Smoked Ham. Make your favorite corn bread recipe. Pour it over the ham and bake. Serve upside down on a hot platter. Nice topped with peas in mushroom sauce.

Other Suggestions

Ham Muffins, Ham soufflé, Ham waffles, Ham hash.

Ham Fritters

Mix 1/2 cup cooked ham, 1 cup canned corn, 1 tablespoon minced onion, 1/2 cup flour, 1 1/2 teaspoon baking powder. Fry in deep fat.

BOY SCOUTS

Camp Ma-Ka-Ja-Wan Dates Set

Scouts of the North Shore Area Council are receiving, this week, Camp Ma-Ka-Ja-Wan folders with information that enables Scouts at this early date to make their summer vacation plans.

Camp Ma-Ka-Ja-Wan opens for its 14th season on Friday, June 26th and closes Tuesday, August 4th. There will be three two-week periods starting Friday, June 26th, Thursday, July 9 and Wednesday, July 22nd. Transportation will be by de-luxe Motor Coaches. Reservations for Camp open right away. There is considerable of a savings to Scouts who register early. A Scout may register for one, two or three periods.

Order of Arrow Meets Saturday

Chief of the Arrow, Wally Peterson, has announced that this Saturday evening, Apr. 4, at 7:30 o'clock, the active membership of Ma-Ka-Ja-Wan Chapter of the Order of the Arrow will hold a meeting at Highland Park Community Center. This will be one of the Spring Get-Togethers of the Honor Campers Fraternity.

Scouts Hold First Aid Tournament

This Saturday afternoon at 2:30 at Joseph Sears School in Kenilworth, there will be held the North Shore Area Council First Aid Tournament. Approximately 25 teams of Scouts from various Troop will compete. All teams having an "A" rating at the conclusion of this event will represent their Troops and the Council at the Regional First Aid Meet to be held at Skokie High School the following Saturday afternoon.

Rock Island Shows Increase In Car Loading

Rock Island Lines current carloading figures released today by E. M. Durham, Jr., Chief Executive Officer, are as follows:

Week ending March 21, 1942..	27,112
Corresponding week last year..	26,758
Previous week this year.....	28,566

strates the ability of a blind person to get around and make her own living if the will to win is there.

Tickets at modest rates to see and hear Miss Clifton may be secured from any of the members of the Bethany Choristers club, or at the door on the night of April 10.

Seeing Eye Dog And Mistress Church Speaker

Miss Bernice Clifton and her "Seeing Eye Dog" will appear in the Bethany Evangelical Church at Laurel and McGovern Streets on Friday night, April 10. In addition to the lecture



BERNICE CLIFTON

colored motion pictures will be shown of her travels in Texas. This program will be offered under the auspices of the Bethany Choristers of the local church.

Since the loss of eyesight forced her retirement from an active business career, Miss Clifton, blind lecturer, now travels thousands of miles each year with "Karla", her lovely and capable Seeing Eye dog, as her only escort.

Before her blindness she had one job: now she has three: designing window displays, lecturing, and teaching the Braille system.

Writing in the "Chicago Daily News" William F. McDermott has commented: "Need a bracer? Then read this story of a blind girl who runs three jobs, and is happier than a deb or a movie star. Bernice demon-

Gov. Green Entertains Athletes



Illinois' finest high school athletes, members of the all-state football team, and their coaches were recent guests of Governor Dwight H. Green at the Executive Mansion in Springfield. The group first gathered at the statehouse, then enjoyed a bus tour with the Governor of historic and scenic spots in and around Springfield, including New Salem Park. The picture shows, front row, left to right - Bill Sims (St. Rita) Chicago; John Padjen, Calumet

City; Henry Baranowski (Leo) Chicago; Phil Durant, Wheaton; Coach Bob Horsley, Wheaton. Second row, left to right - Coach A. L. Cronin (Leo) Chicago; Gene Kwaniewski, Evanston; Bob Garrity, Rock Island; Governor Green; Mal Pearson (Senn) Chicago; Bill Becker, Glen Ellyn; Bob Nusabaumer, Oak Park. Third row, left to right - Coach Chick Palmer, (Fenger) Chicago; Coach Walter Aschenbach (New Trier) Winnetka;

Coach Dave Floyd, Highland Park; Don Maschtle, Highland Park; Don Paggio, (New Trier) Winnetka; Clare DeValle, (Fenger) Chicago; Harry Oberhelman, Oak Park; Frank Baumann; Harvey; Coach Eddie Dow (Senn) Chicago; Coach Emil Schultz, Evanston; Coach Wilbur Petree, Calumet City; Coach Louis Jordt (Amundsen) Chicago; Dr. Oberhelman; Coach Jack Lipe, Harvey; Coach Dan Lamond (St. Rita) Chicago.

LIBRARY

Current Biography

The personal life of people who are a part of today's news is now available to readers in Current Biography, 1941, a new reference book just received at the Highland Park Public Library.

Important international and domestic government figures, military leaders and diplomats are included among the personages of 24 professions whose biographies and photographs appear in this publication.

Current biography is recommended to the accurate and precise. The life

sketches are valuable to people who have no extra time for research and who appreciate the editor's study of current magazines and newspapers for the past year.

Among the little-known facts which are brought to light are such items as: Yosuke Matsuoka, Japanese foreign minister, was graduated from the University of Oregon in 1900; "Cowboy" Gary Cooper is actually the son of a former English lawyer; Lilly Dache, French-born hat designer, daily closes her whole New York establishment for an hour so she can lunch undisturbed with her husband; Cosmo Gordon

Lang, Archbishop of Canterbury, became converted to the church the night before taking his bar examination; before Carmen Miranda, South American "ambassador of good will," was "discovered" in America she had already toured the South American continent nine times.

RITA ALDERS

The Glencoe Theatre and the Highland Park Press invites you to be their guest at the Glencoe Theatre. If you will call at the office of the Press, 516 Laurel Avenue, you will be given a pair of passes, which may be used any time this week.

Rock Island Railroad Head Buried Saturday

James E. Gorman, president of the Chicago, Rock Island and Pacific Railway Company for fifteen years, and trustee for that railroad since the property was placed under the jurisdiction of the Federal Court in 1933, died at 4:00 p. m., last Wednesday, in St. Francis hospital in Evanston, Ill., where he had been confined for several weeks following an attack of influenza. He was 78 years old.

Funeral services were held from the Carroll chapel at Erie Street and Wabash Avenue to Our Lady of Mt. Carmel Catholic church, Chicago, 10:00 a. m., March 28, with interment at Calvary cemetery.

C. W. CALKINS

The Glencoe Theatre and the Highland Park Press invites you to be their guest at the Glencoe Theatre. If you will call at the office of the Press, 516 Laurel Avenue, you will be given a pair of passes, which may be used any time this week.

Bicycle Parade To Be Sponsored By Glencoe Theatre

Glencoe Theatre is sponsoring a bicycle parade on Saturday, April 11. Children from Highland Park, Highwood and Deerfield may enter. All entrants must be at the theatre at 12:30 o'clock on Saturday. Glencoe officials will judge decorated bicycles. First prize will be a \$2.50 defense stamp. Second, third and fourth prizes will be passes to the show. H. C. Thoms, manager of the theatre, is in charge of the parade.

ROTARY CLUB

Michael Mulcahy, director of rationing for the metropolitan area of Chicago was speaker at the meeting of the Highland Park Rotary club held Monday noon at Hotel Moraine. Art Rehort was in charge of the program.

7 ways to save money on your home laundry



Even "old hands" at home laundry, with the most modern equipment, are now remembering ways of saving money that suddenly have become important.

Check up on your own laundry method—faithfully observe these seven points. Your expense will be less—and your laundry perhaps even whiter!



- 1 Few clothes need boiling.** Proper laundry methods will keep clothes white without boiling, thus saving the hidden costs in this extra step. Boil only baby clothes, handkerchiefs, and sickroom linens.
- 2 Learn exactly how much is a tubful.** Too many clothes slow down the water action and drag on the motor, too few clothes increase the number of tubfuls. A 7 to 12 minute washer run is usually long enough.
- 3 Watch the water level.** Water above the marked water level may strain the motor or overflow into the gears.
- 4 Always loosen wringer tension.** When wringer is not in use, tension should be released to avoid flat spots on rubber rollers.
- 5 Lubricate every 6 months.** Read direction sheet carefully, lubricate gears and motor at least twice a year.
- 6 Dampen clothes carefully.** An even distribution of moisture means faster ironing. Use bottle with perforated metal top, sprinkle with warm water (spreads more evenly).
- 7 Study fine fabrics.** Lengthen the life of your clothes by learning the special methods of laundering silks and woolsens. These facts can be obtained from our Home Service Department.

PUBLIC SERVICE COMPANY of Northern Illinois

521 Central Avenue