It's traditional

Serve a baked ham for Easter

It's the family traditions that make bolidays so eagerly anticipated and so long remembered. Special Easter customs may include decorating eggs, hiding baskets, visting relatives, baking Easter breads and attending church services. For most families, the Easter celebration also means a gala feast centered around an impressive baked ham. You may be able to trace your family's tradition of serving ham for Easter back for generations for the custom of the Easter ham has actually been around for many centuries. Ham was served in parall times for the buge feasts that were held to berald the arrival of spring. Since fresh meats were not available at that time of year, they served cured ham. This spring feasting was continued in the Christian era and soon became associated with Easter.

This year, give the Easter menu a refreshing fla-

This year, give the Easter menu a refreshing fla-vor lift by pairing the ham with Glazed Pincappie Wedges. This novel accompaniment is most attrac-

tive for chunks of pineapple are served in their own abell. The pineapple picks up sweet accents as it broits with a sprinkling of brown sugar over the top.

GLAZED BAKED HAM
4 to 6-lb, boneless "fully-cooked" smoked
ham half

ham half

4. cap brown sugar

1 thes, orange falce

Place ham on a rack in an open reasting pan.

Insert roast meat thermometer so build is centered
in the thickest part. Do not add water. Do not cover.

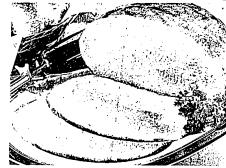
Roast in a slow oven (252) until thermometer registers 130° to 140° (allow approximately 18 to 25
minutes per pound). Combine brown sugar and
orange juice; brush over ham 20 minutes before end
of cooking time.

GLAZED PINEAPPLE WEDGES

1 fresh pineapple
2 thep, brown sugar

Out plneapple lengthwise in half. Out one portion lengthwise in half to form 2 wedges. (Cover and refrigerate remaining pineapple for later use.) Remove core from each plneapple for later use. It is plneapple away from the very other alice toward opposite edge of shell. Plneapple away from the plneapple and continue broiling 5 minutes. 4 servings.

Start the Easter feast off on a springs note with cream of apparagus soup. Then serve the ham and plneapple with new potatoes with panely adm inticed carrots and peas. The salad will be picture prety when it is 4 salmmering atrawberry gelatin mold decorated with your and fresh strawberries. Them fill the bread basket with warm dinner rolls and serve creme de menthe parfaits to end the meal on a cool refreshing note.



For an easy yet elegant holiday meal, serve the Easter ham with sweet glaze and accompany it with broiled pineapple wedges.

New ways to fix potatoes

The popularity of baked potatoes is clearly illustrated by the number of fast-food restaurants apecializing in baked potatoes with a wide variety of toppings. When you bake potatoes at home, choose Michigan Russet Burbanks, which are excellent for baken and the control of the

ioppings. When you bake potatoes at home, choose Michigan Russet Burbanks, which are excellent for baking and frying.

Our state's farmers harvested more than 850-million pounds of potatoes last year. The Michigan Department of Agriculture values the crop at \$55 million, and reports that Michigan ranked 11th among the states in production.

Although baked potatoes are probably the lead-ning thoice of most diners, French fries are a close second. Because potatoes are such a versatile food, there are many good recipes for preparation. Besides scalioped potatoes, another favorite, here's a formula for baked potato balts which can be prepared ahead. It's especially since if you're expecified a crowd for dianer and want to avoid a last-minute. PREPARES mushed potatoes using your favorite excipe. Season with sail, pepper and butter. When coft, shape into balts of uniform size, roll in crushed cortifiates and place in a shallow greased-baking pan. Cover the pan and refrigerate until meeded, up to 24 hours. Then bake at \$75 degrees about 20 minutes.

needed, up to 24 hours. Then bake at 375 degrees about 20 minutes.

If you prefer fried potato balts, combine mashed potatoes with beaten egg yolk, grated Parmesan cheese, a pinch of nutuneg and ¼ teaspoon baking powder for each cup of potatoes. Rell in flour, shake off excess, roll in beaten egg white and then in fine dry bread crumbs. Fry in bat oil until lightly browned, drain well on paper towelling before servino.









PROJECT FIND

KRAKUS POLISH HAM \$239

MEDIUM CHEDDAR CHEESE \$ 4 99 LB.

YAMS 199

GOURMET **TURKEY BREAST** \$289 SLICED TO ORDER

FRESH \$449 PINEAPPLE EA.

DOLE

MUENSTER \$ 4 69 LB.

LIMES

CHUNK

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