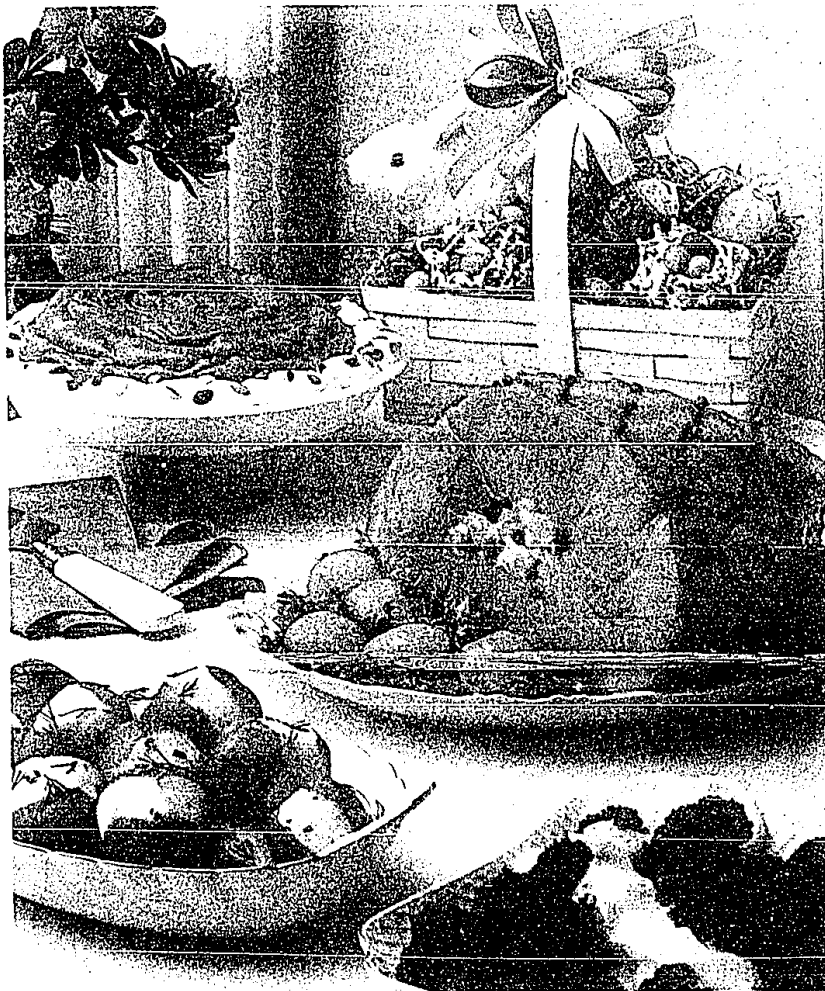


Easter, A Joyous Family Tradition

Easter, that wonderful time of the year when the crocus, lilies and cherry blossoms salute the arrival of Spring. It is on this joyous day when families around the world celebrate the festivities and customs that surround Easter. The Easter eggs are so closely related to the festival that Easter would not be the same without them.

All over Europe, egg races became popular at Easter time; English children are presented with gifts of chocolate eggs wrapped in colored paper; the Swiss children collect their eggs on Easter Eve by singing carols from farmhouse to farmhouse and Italian families bake a special round cake for the holy day and decorate it with Easter eggs. Empty eggshells are used in several European countries for decorations or as tiny baskets for holding small candies. Even the annual egg rolling party given on the Lawn of the White House came from Norway and Germany.

Highlight your family's Easter day by filling the Easter basket with colorful decorative eggs and the tasty Crispy Easter Nests. Watch the children smile when they see the colorful "M&M's" Peanut Chocolate Candies as miniature Easter eggs sprinkled throughout the basket. The Crispy Easter Nests are so easy to make that your young-



sters can join in the fun of helping you make these unique basket treats. The nests are a taste-tempting mixture of multi-colored plain chocolate candies, marshmallow creme, peanut butter and the versatile crunchy chow mein noodles. Then taste the magic of the nests filled with the bright spring colors of the peanut chocolate candies, the perfect selection in making this year's Easter basket the winning choice.

A little creativity goes a long way — especially when baking this delicious Easter medley of Fruit-stuffed Ham, Parslied New Potatoes, Quick Vegetable Hollandaise and the Chocolate Cloud Pie.

The elegant ham, with the center bone removed, is stuffed with a luscious fruit mixture of pineapple, apricots, raisins and toasted almonds. The Parslied New Potatoes and the fresh broccoli topped with a quick creamy hollandaise sauce become the perfect accompaniments to this classic Easter dinner. The finishing touch is the feather-light Chocolate Cloud Pie spectacular. The irresistible coconut meringue crust flavored with those tempting multi-colored chocolate candies adds a crunchy and delicious chocolate flavor to the pie. Wonderfully different, the Chocolate Cloud Pie is the perfect ending to a perfect meal.

Crispy Easter Nests

- 1 jar (7 oz.) marshmallow creme (about 2 cups)
- 1/4 cup creamy peanut butter
- 2 tablespoons butter or margarine, melted

- 1 can (5 oz.) chow mein noodles (about 3 cups)
- 1 cup chopped Plain Chocolate Candies
- 1 cup Peanut Chocolate Candies

Combine marshmallow creme, peanut butter and butter; mix until well blended. Add noodles and plain chocolate candies; mix well. Drop by rounded tablespoonfuls onto greased cookie sheet; shape with greased fingers to form nests. Let stand until firm. Dust bottom of nests lightly with confectioners sugar, if desired. Fill with peanut chocolate candies before serving. **Makes 10 to 12 nests.**

Fruit-Stuffed Ham

- 6 to 8 lb. (half) fully cooked, bone-in ham
- 1/4 cup chopped toasted almonds
- 1 jar (10 or 12 oz.) apricot preserves
- 1 can (8-1/4 oz.) crushed pineapple, drained
- 1/2 cup chopped dried apricots
- 1/4 cup raisins
- 1 tablespoon grated lemon rind
- 1 tablespoon lemon juice
- 2 teaspoons prepared mustard

Remove bone from ham by cutting around bone from the back and front; pull bone out from the back side of the ham.* Combine pineapple, apricots, raisins and almonds. Stuff into opening in ham. Place ham on rack in shallow roasting pan. Insert meat-thermometer, placing tip in thickest part of meat. Bake at 325°F. for 1 to 1-1/2 hours or until internal temperature reaches about 120°F. Remove rind; score fat into diamond pattern. Stud with cloves. Combine preserves, rind, juice and mustard, mixing until well blended. Brush scored surface of ham with preserve mixture. Continue to bake, brushing every 10 to 15 minutes with preserve mixture, until internal temperature reaches 140°F. **Makes 8 to 10 servings.**

*NOTE: Bone may be removed from ham by your grocer at time of purchase.

Parslied New Potatoes

- 24 small new potatoes
- Boiling salted water
- 1/4 cup butter or margarine
- 2 to 4 tablespoons chopped fresh parsley
- 1 tablespoon snipped fresh dill or 1 teaspoon dried dill weed

Remove about 1-inch strip of peel from around center of each potato. Cook potatoes in boiling salted water for 15 to 20 minutes or until tender; drain. Add butter; toss to coat until butter is melted. Add parsley and dill; toss. **Makes 8 servings.**

Quick Vegetable Hollandaise

- 2 lb. fresh broccoli or asparagus
- Salted water
- 6 egg yolks
- 3 tablespoons lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon dry mustard
- Dash cayenne pepper
- 1 cup butter or margarine, melted
- Lemon slices

Trim broccoli or asparagus; cut into pieces as desired. Heat 1/2-inch salted water to boiling in steamer or large skillet with rack. Arrange broccoli on rack. Cover; steam 8 to 10 minutes or until crisp-tender. Drain.

Combine yolks, juice, salt, dry mustard and cayenne pepper in blender container. Cover; blend on low speed until thoroughly mixed. Blend on high speed, slowly adding butter through center opening in cover; continue blending until smooth. Pour into small saucepan, cook over low heat, stirring constantly, for about 3 minutes or until slightly thickened. Serve immediately over broccoli. Garnish with lemon slices. **Makes 6 to 8 servings.**

Chocolate Cloud Pie

Meringue Crust:

- 2 egg whites
- 1/4 teaspoon cream of tartar
- 1/2 cup sugar
- 3/4 cup chopped Plain Chocolate Candies
- 1/2 cup flaked coconut

Chocolate Filling:

- 1 pkg. (6 oz.) chocolate instant pudding and pie filling mix
- 2-1/3 cups milk
- 3 to 4 cups whipped cream or topping

For meringue crust, beat together egg whites and cream of tartar until foamy. Gradually add sugar, beating until stiff peaks form. Fold in candies and coconut. Spread onto bottom and sides of greased 9-inch pie plate, building up 1/2 inch around rim. Sprinkle edge with additional chopped candies, if desired. Bake at 275°F. for 45 minutes. Turn off oven; cool in closed oven for 45 minutes. Remove from oven; cool thoroughly.

For chocolate filling, prepare pudding and pie filling mix as label directs using 2-1/3 cups milk. Fold in whipped cream. Spoon into meringue crust. Chill 3 to 4 hours or overnight. **Makes one 9-inch pie.**

VARIATION: Substitute 1/2 gallon favorite flavor ice cream, softened, for the chocolate filling. Stir ice cream until thick and of spoonable consistency; spoon into crust. Freeze 4 to 6 hours or overnight. Let stand at room temperature for about 10 minutes for easier cutting.

