

# Holiday is signaled by demand for ham

**Continued from Page 1**

MARY JAYNE and Louis Schmidt and their children have developed the Michigan stores.

The family continues Hoenselaar's original philosophy. "I think his philosophy was to offer the highest quality in this product, the best service, and the best convenience to the customer. That was always his foremost thought. I think the owners continue this," said Joyce Wartinec, company spokeswoman.

The HoneyBaked brand is a fully cooked ham which is spiral sliced, honey-glazed, and retains the bone. What makes the flavor so different from all the rest?

According to Wartinec, the "un-surpassed flavor" is given by "the secret cure and the secret baking recipe" — a 30-hour process for each ham.

"THOSE RECIPES were developed by the founder, and so they have been in the family since he developed it," said Wartinec. "They remain the secret or the mystique behind the taste of HoneyBaked Ham."

However, there are hints to the "secret" process.

A dry cure is used, which, Wartinec said, produces a ham with "no excess water." In addition to a less salty taste.

"Our cure has very little salt or water added, therefore the quality

# Ham custom is ethnic

By Susan Steinmueller  
staff writer

Ham is as well-known an Easter centerpiece as is lamb.

But the serving of Easter ham seems to have more to do with ethnic and family customs than with religious ones.

"It's not any kind of church law or church practice," said Jay Berman, director of communications, Catholic Archdiocese of Detroit. "There certainly is no Catholic dietary law."

"I think the tradition would have national origins rather than a religious origin."

He noted that in his family, which

kept Irish customs, "It was always roast leg of lamb for Easter."

But, for a Polish colleague, the traditional Easter menu is ham and Polish fresh sausage, he said.

In Poland, the table itself is decorated with green leaves, in the center of which stands a lamb made of sugar bearing the sacred flag. All around it are dishes including cold roast pork, ham, and sausages.

WHILE LAMB has religious significance, Berman said, "I would say ham has none at all."

"But the lamb is tied into the Jewish Passover meal."

"In our own New Testament, Christ is frequently referred to as

the lamb of God."

In the traditional Passover meal, the roasted shankbone signifies the Paschal lamb, whose blood marked Jewish doorposts when the Angel of death was sent to destroy the Egyptian first born.

The Hebrew Paschal Lamb became to Christians a symbol of Christ just as the time of the Jewish Passover became the time of the Christian Easter.

One old belief found in Great Britain and Ireland was that the image of the Lamb and Flag — the Lamb carrying the red cross banner — appeared in the center of the sun's disk on Easter morning.



**PASTIES**

Bring in this ad and receive 50% OFF your order.

**Jean's Pasty Shop**  
COUSIN JACK PASTIES  
• REDFORD  
19373 Greenway  
537-5581

Tues-Fri 11:00 a.m. - 7:00 p.m.; Sat. 10:30 a.m. - 4:00 p.m.  
Closed Sun. & Mon.

• DETROIT  
17000 W. Warren  
271-7074

Tues-Fri 11:00 a.m. - 7:00 p.m.; Sat. 10:30 a.m. - 4:00 p.m.  
Closed Sun. & Mon.

# Pork is durable, versatile

**Continued from Page 1**

Preheat oven to 450°. Combine the cheeses, egg, ham, salt and pepper and spinach in a bowl and mix well. Spread the puff pastry sheet out flat and spoon the cheese mixture onto half of the dough, leaving a two-inch margin on each side. Roll or fold the dough over and seal edges. Brush with egg white and bake for 30 minutes or until golden. Cut in slices or wedges.

**SHERRIED HAM AND EGGS**  
(Great for Easter Sunday Breakfast)

8 slices cooked ham  
12 eggs

8 tbsp. half and half  
4 tbsp. dry sherry  
1 tsp. Worcestershire sauce  
Dash cayenne pepper  
2 cups grated Swiss or Gruyere cheese

Preheat oven to 400°. Place a slice of ham in the bottom of each of 8 buttered ramekins or onion soup crocks. Break two eggs over the top of the ham in each ramekin, trying not to break the yolks. Stir together the half and half, sherry, Worcestershire and pepper and drizzle 1 tbsp. of this mixture over the eggs. Place in the oven and bake for 6 minutes or until whites are set but not completely cooked. Sprinkle each rame-

kin with cheese and continue baking till the whites are firm but not hard; about 12 minutes. Heat remaining sauce and pour over ramekins just before serving.



**SUPERIOR FISH CO.**

**Hop Over for These Seafood Specials!**

Fresh Canadian <b>WHITEFISH FILLETS</b> \$2.99 lb.	New Zealand <b>ORANGE ROUGHY</b> \$4.59 lb.
Fresh <b>LAKE PERCH FILLETS</b> \$6.50 lb.	Try Our Homemade <b>SEAFOOD SALAD</b> \$4.99 lb.

OFFER EXPIRES: April 18, 1987

FREE Recipes Available


**SUPERIOR FISH CO.**

House of Quality

Serving Motor Detroit for over 40 years

FREE Recipes

309 E. Eleven Mile Rd. • Royal Oak • 541-4632 M-W 8-5; TH & FR 8-6; SAT. 8-1



**E OF B PIZZA & DELI**  
(Formerly EZZONE)

2333 South Telegraph  
Bloomfield Hills  
(At intersection of East Square)

CALL IN ORDERS  
338-2855

**EASTER BASKETS**  
Ready made or made to order •  
Liquor included, candles, nuts, cheese, fruits.

Home made  
Pizza, Pasta  
& Salads  
We Deliver Everything After 4:00 PM

**CATERING**  
ANY OCCASION  
WHOLE BAKERY  
SERVICES

Monday-Saturday  
9 a.m. - 11 p.m.  
Sunday  
11 a.m. - 5 p.m.

STOP IN AND PICK-UP A MENU  
338-2855 or 338-2890

**Under New Management**

**LEO'S MELON PATCH**  
formerly Salerno's

<b>Lo-Fat MILK</b> 1/2% <b>99¢ GAL.</b>	<b>Golden Ripe BANANAS</b> <b>24¢ LB.</b>
<b>All COKE Products</b> <b>89¢ plus dep.</b> 2-Liter Bottle	<b>YOGURT</b> <b>4/\$1.00</b> Assorted Flavors
<b>Imported HAM</b> <b>\$1.79 LB.</b>	<b>Farm Fresh X-Large EGGS</b> <b>59¢ Doz.</b>

**LEO'S MELON PATCH**

2942 E. Long Lake Rd.  
At Dequindre in Canterbury Sq.

**524-1044**

**GROCERY**

Coca Cola  
Reg. & Diet 2 liter bottle **99¢**

Rath's Breakfast  
**Sausage**  
1 lb. roll **99¢**

Toast **4.59** Mail-in  
1.00 rebate

Sparkling Blush  
**Wine** **\$3.59** your cost

Homogenized Milk  
plastic gal. **\$1.79**

Stouffers Lean Cuisine  
Spaghetti, Zucchini Lasagna or  
Cheese Cannelloni **\$4.49** ea.

Boys  
**English Muffins**  
12 oz. pkg. **89¢**

Dairy Fresh  
**Orange Juice**  
1/4 gal. **99¢**

Mendelson Grade AA  
**Extra Large Eggs** **59¢** doz.

Christie Greek  
**Salad Dressing**  
8 oz. bottle **89¢**

Hills Brothers Coffee  
electra perk, auto,  
or reg. 2 lb. can **\$5.79**

Strohs  
30 pak can **\$9.95** case

**MEAT**

USDA Prime  
Rolled Prime  
**Rib Roast** **\$3.99** lb.

USDA  
Prime **\$3.89** lb.

Porterhouse or T-Bone

USDA Prime Loin  
**Lamp Chops** **\$6.99** lb.

Fresh Cultured  
**Mussels** **\$1.79** lb.

**DELI**

Winter's  
**Polish Sausage** **\$2.89** lb.  
smoked or fresh

Imported Switzerland  
**Swiss Cheese** **\$3.99** lb.  
Chunk or Sliced

Market Square's own  
**Red Potato Salad** **99¢**

**PRODUCE**

Pascal Celery  
extra fancy bunch **49¢**

Idaho Potatoes **89¢** 5 lb. bag

Florida's Indian River  
**Grapefruit**  
pink or white **1/4 \$1.00** 29¢ ea.

**Market Square**  
of Birmingham  
1994 SOUTHFIELD • CORNER OF 14 MILE & SOUTHFIELD  
644-4641

WINE & LIQUOR • GOURMET DELI • PRIME MEATS

# Easter Favorites

**Kowalski Fresh and Smoked Kielbasa & Grandma K's Spiral Sliced Ham**



This Easter, treat your family to the Traditional Excellence of delicious Kowalski "Kowality" products.

For over 60 years, families have been enjoying Kowalski's fresh and smoked holiday Kielbasa. Today that Tradition continues with Kowalski's Grandma K's Honey & Spiced Spiral Sliced Ham... always delicious and ready to serve!

Kowalski's tender Hams are carefully trimmed and smoked over hickory embers to bring out that old world flavor. And our Kielbasa is still made the old-fashioned way with top quality meat and imported natural spices.

For Easter time, or any time, enjoy Kowalski Kowality products.

Order Today!

**Grandma K's Honey & Spiced Spiral Sliced Hams**

**Lb. \$2.99**

**KOWALSKI SAUSAGE**

Traditional Excellence.  
Since 1920

22030 Farmington Rd. at Nine Mile  
Farmington  
474-9650

8028 Middlebelt at Ann Arbor Trail  
Westland  
261-8320