

Make country-style ham part of your next buffet

There's nothing quite like the distinct flavor of a country-style ham. Country-style hams are dry-salt cured and while they may or may not be smoked, they usually are aged for 3 to 6 months, and sometimes up to a year.

Country-style hams are saltier than regular hams, and they're often named for the locality or state in which they are processed. For instance, Virginia's famous Smithfield ham is processed within the limits of Smithfield, Va.

Country-style hams are characteristically salty and may require soaking and simmering before roasting. The length of time you soak the ham depends on the age of the ham and your taste for salt.

In the South, country-style hams are a traditional part of buffet tables. Succulent paper-thin slices of ham are sandwiched in biscuits and served as a first course.

For Peach-Glazed Country Ham,

score the ham fat in a diamond pattern at 1-inch intervals. A paper strip is a handy cutting guide. Make the cuts only about 1/4-inch deep. The ham is adorned with flavorful peach preserves and pecan halves.

Ham is one of the most popular of all pork cuts and is available in many forms, shapes and flavors. Ham comes from the hind leg of the hog and can be purchased fresh, cured and smoked, or canned.

Always read the label to determine whether ham is fully cooked or cook-before-eating. Fully cooked hams may be eaten without further cooking, but you may prefer to serve them warm. Cook fully cooked hams to an internal temperature of 130 degrees to 140 degrees. Hams labeled "cook-before-eating" should be cooked to an internal temperature of 160 degrees.

Baked Ham with Waldorf Sauce features a smoked ham, rump half. This is

the upper half of a whole ham. It has more meat to bone than the shank half. The shank half is the lower half of a whole ham, including the shank bone and part of the leg bone.

Baked Ham with Waldorf Sauce is proof that fruits are a natural companion for ham. The sauce is a delicious mixture of apple, raisins, celery and walnuts.

PEACH-GLAZED COUNTRY HAM

1 10- to 14-lb. country-style ham
1/2 cup peach preserves
Pecan halves

Using stiff brush, thoroughly scrub the country-style ham. Place ham in a large pot, cover with water and soak for 12 to 24 hours, changing water several times. Drain. Cover ham with fresh water and bring to boiling. Reduce heat and simmer for 20 to 25 minutes per pound. Ham is done when flat (pelvic) bone moves easily.

Lift the ham from the pan. When ham is cool enough to handle, remove the rind with a sharp knife, leaving 1/4-inch-thick layer of fat. Score the ham at 1-inch intervals. Spread with peach preserves and dot with pecan halves. Bake ham in a 400 degree oven for about 20 minutes or till the glaze browns.

Transfer ham to a serving platter and cool to room temperature. To serve, cut ham into paper-thin slices.

BAKED HAM WITH WALDORF SAUCE

1 5- to 7-lb. smoked ham, rump half
2 cups apple juice or apple cider
2 inches stick cinnamon
1/4 cup sliced celery
1 tbs. butter or margarine
1 cup chopped apple
1/4 cup coarsely chopped walnuts
2 tbs. light raisins
1 tbs. brown sugar
4 tsp. cornstarch
1 tbs. water

Place the ham, fat side up, on a rack in a shallow roasting pan. Insert meat thermometer near center of ham, not touching bone. Do not add water. Do not cover. For fully cooked ham, bake in a 325-degree oven about 1 1/2 to 2 hours or till thermometer registers 130 to 140 degrees. (Or, for cook-before-eating ham, bake about 2 to 2 1/2 hours or till thermometer registers 160 degrees.

In a small saucepan combine apple

juice and cinnamon; bring to boiling. Reduce heat and simmer 15 minutes. Remove cinnamon.

In a skillet cook celery in butter or margarine till tender but not brown. Stir in apple juice, chopped apple, walnuts, raisins and brown sugar; cook over medium heat for 3 to 5 minutes. Combine cornstarch and water; stir into the apple mixture. Cook and stir about 2 minutes or till thickened and bubbly. Serve with ham.

Salmon a la Newburg is at home with family, guests



Whether served as an elegant company meal or over toast points for the family, Salmon a la Newburg is certain to please.

Red salmon in creamy Newburg sauce is an elegant company meal. But it tastes equally wonderful served over toast points as a last-minute main dish to serve the family.

SALMON A LA NEWBURG

1 can (15 1/2 ozs) red salmon
1/4 cup butter
1 cup plus 3 tbs milk
1/4 tsp salt
Dash cayenne pepper
Dash nutmeg
3 egg yolks
3 tbs sherry
6 frozen patty shells, baked, or toast points

Drain salmon; remove skin and bones, if desired. Break into bite-size chunks. Melt butter in large skillet. Add salmon to skillet. Sauté about 1 minute. Add 1 cup milk and heat until mixture begins to boil. Lower heat and add salt, cayenne and nutmeg. Beat yolks with remaining 3 tbs milk; add to salmon. Heat, stirring until thickened. Do not boil. Add sherry and heat through. Serve at once in patty shells. Makes 6 servings.

Potato salad is picnic treat

Nothing beats a backyard barbecue for celebrating summer with family and friends. To live up your next picnic menu, try a crowd-pleasing potato salad recipe.

PICNIC POTATO SALAD

5 cups cooked diced potatoes
5 hard-cooked eggs, chopped
1 cup chopped onion
1/4 cup chopped celery
1/4 cup chopped sweet pickle chips
1/2 cup chopped green pepper
2 tbs. chopped fresh parsley
1 1/4 cups mayonnaise
1 1/4 tsp salt
1/4 tsp curry powder
1/4 tsp dry mustard
1/4 tsp paprika
1/4 tsp pepper

Combine potatoes, eggs, onion, celery, pickles, green pepper and parsley. Thoroughly blend together mayonnaise, salt, curry powder, mustard, paprika and pepper; fold into potato mixture. Chill several hours before serving.

Yield: 8 to 10 servings (7 1/4 cups).

Help your dessert dreams come true with these tips

Tender tea breads, moist and chewy cookies and high, handsome cakes — this is the stuff dessert dreams are made of. And here are tips to make those dreams come true:

- Plan ahead. Before starting, read the recipe thoroughly and make sure you have all ingredients and equipment needed. Do any advance preparation required. Remember, baking in many ways is a science, and the best results come from following a recipe carefully.
- Use shiny metal pans, or those with a non-stick finish. If you use glass baking equipment, lower

the oven temperature by 25 degrees.

- Use the right shortening for the job. Cake batter made with butter is hard to blend and the cake comes out heavier and flatter than one made from shortening.

- Don't overcrowd the oven. If you are baking three cake layers, arrange them so no pan is directly over another. Also, don't use a cookie sheet that is too large for the oven. Allow two inches on all sides to permit heat circulation.

Often, baked foods must cool a bit before being removed from pans. Don't be impatient.

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French Colony Restaurant

REPORT OF CONDITION			
Consolidating domestic and foreign subsidiaries of the			
Michigan National Bank - Farmington		Farmington Hills	
In the state of Michigan, at the close of business on March 31, 1984			
Charter Number 6550		Controller of the Currency, under title 12, United States Code, Section 161.	
Statement of Resources and Liabilities			
		Thousands of dollars	
Cash and balances due from depository institutions		3,734	
Noninterest-bearing balances and currency and coin		1,000	
Interest-bearing balances		7,118	
Securities		1,700	
Federal funds sold and securities purchased under agreements to resell in domestic offices of the bank and of its Edge and Agreement subsidiaries, and in IFIs			
Loans and leases financing receivables:			
Loans and leases, net of unearned income		34,064	
LESS: Allowance for loan and lease losses		120	
LESS: Allocated trading risk reserve		NONE	
Loans and leases, net of unearned income, allowance, and reserve		33,896	
Assets held in trading accounts		457	
Premises and fixed assets (including capitalized leases)		212	
Other real estate owned		212	
Investments in unconsolidated subsidiaries and associated companies		NONE	
Customer liability to bill bank on acceptances outstanding		NONE	
Intangible assets		552	
Other assets		48,461	
Total assets		100,000	
Deposits:			
In domestic offices:			
Noninterest-bearing		45,046	
Interest-bearing		54,954	
In foreign offices, Edge and Agreement subsidiaries, and IFIs:			
Noninterest-bearing		NONE	
Interest-bearing		NONE	
Federal funds purchased and securities sold under agreements to repurchase in domestic offices of the bank and of its Edge and Agreement subsidiaries, and in IFIs		NONE	
Demand notes issued to the U.S. Treasury		250	
Other borrowed money		81	
Mortgage indebtedness and obligations under capitalized leases		NONE	
Bank's liability on acceptances executed and outstanding		308	
Notes and debentures subordinated to deposits		45,437	
Other liabilities		750	
Total liabilities		100,000	
Limited-liability preferred stock		NONE	
Perpetual preferred stock		NONE	
Common stock		1,000	
Surplus		1,000	
Unfunded profits and capital reserves		1,000	
Cumulative foreign currency translation adjustments		NONE	
Total equity capital		48,461	
Total liabilities, limited-liability preferred stock, and equity capital		100,000	
We, the undersigned directors, officers and controllers of the bank, certify that this Report of Condition is true and correct to the best of our knowledge and belief.			
John E. Verdon		Vice President and Cashier	
Fred J. Romanoff		Director	
Richard C. Webb		Director	
Stanley J. Gindoff		April 10, 1984	