



# Easter Spring Song

You'll be in tune with Nature and the glorious spring season if you deck your Easter table with beautiful flowers and garnish your baked ham with flowers easily fashioned from fruits. Or if you prefer roast leg of lamb for your dinner choice you can achieve a springtime note by glazing your meat with jelly, or by rubbing the surface of the lamb with herbs (a popular combination is ground rosemary, paprika, sweet basil, salt and pepper), then serve with a jeweled garnish of pear halves holding mint jelly.

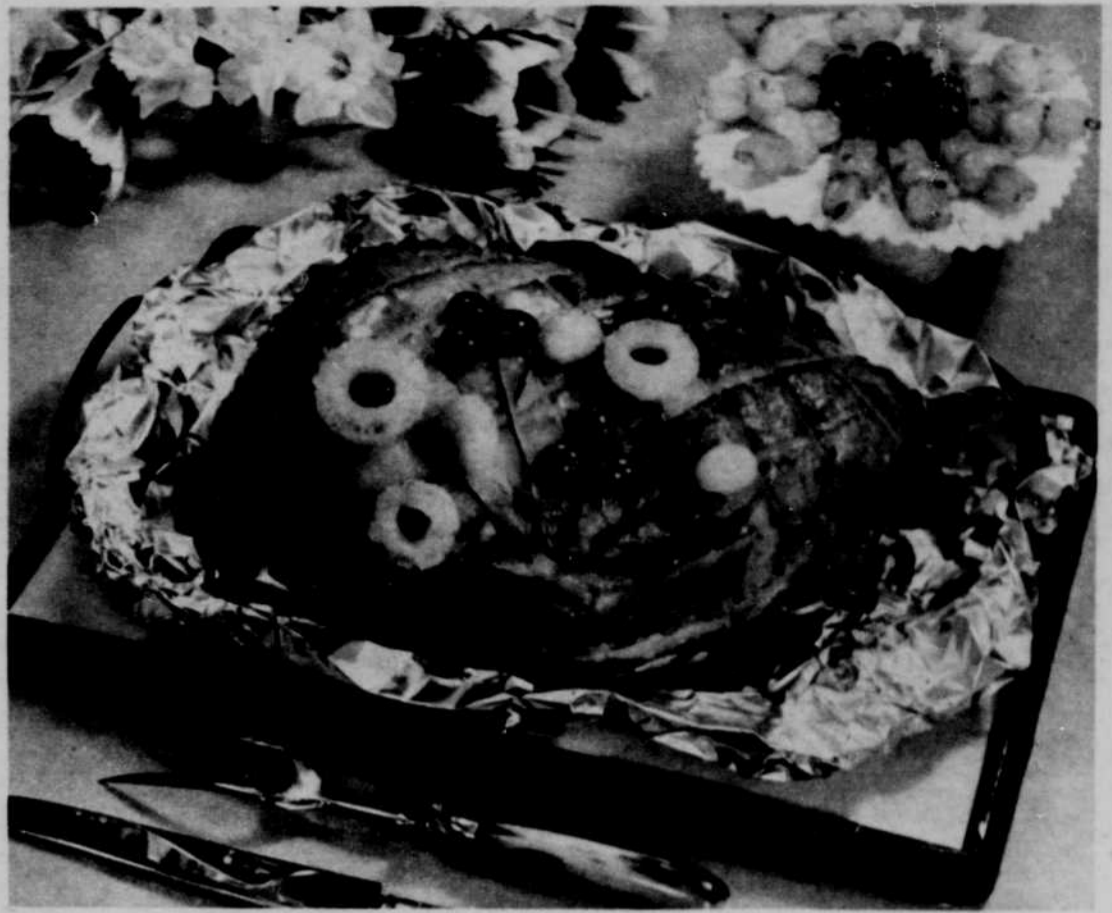
Special dinner rolls add to the mood of the day and your salad should reflect the gaiety of the season. When it comes to desserts there are all sorts of festive dishes from which to choose.

It's fun to make the Easter parade last all day from breakfast and the children's early egg hunt till evening when your last guest departs. If you serve foods gay, appetizing and a riot of color, you'll have set the stage on Easter for an exciting spring season.

## LEMON ANGEL MERINGUES

1 package lemon pudding and pie filling mix	2 egg yolks
½ cup sugar	½ cup whipping cream
1¾ cups water	4 to 6 individual meringue shells

Combine pudding mix, ½ cup sugar, and ¾ cup of the water in saucepan. Add egg yolks and blend well. Then add the remaining 1½ cups water gradually, stirring constantly. Cook and stir until mixture comes to a full boil and is thickened (about 5 minutes). Cook, stirring occasionally. Whip cream, fold into pudding. Spoon into meringue shells. Chill. If desired, garnish each meringue shell with three slices of fresh strawberries.



## BOUQUET-DECKED HAM BAKED IN FOIL

A secret we'll share for adding extra deliciousness to ham is to brush on fruit juice and spices before baking and let the foil hold in the flavor so that it penetrates deep during baking.

Place ham on large sheet of 18-inch wide heavy duty foil. Brush liberally with ½ cup pineapple juice combined with 1 teaspoon each, dry mustard and ginger and ¼ teaspoon cloves. Pad bone ends with folded pieces of foil.

Wrap ham by bringing ends of foil up until they meet and overlap them 3 to 4 inches. Smooth down over sides of ham. Bring underneath foil up over top piece and press snugly. It should extend up at least 3 inches above bottom of pan to hold juices. No need to seal. Half ham is wrapped the same, using smaller piece of foil and half of the pineapple spice mixture.

Place wrapped ham in shallow pan in moderately hot oven (400°F.). Bake whole ham 16 minutes per pound; half ham, 18 minutes per pound.

To glaze ham, remove from oven, fold foil back and spoon out melted fat. Remove rind from ham, score fat in diamond pattern with sharp knife. Brush with ½ cup pineapple juice combined with ½ cup brown sugar and return ham to oven until very lightly glazed.

To decorate ham, remove from oven. Cut stems for flowers from green pepper. Make blossoms by cutting canned pineapple into small rings, cutting kumquats and maraschino cherries in half. Arrange on ham to form gay bouquet, holding in place with toothpicks. Brush with a little additional pineapple-brown sugar mixture and return to the oven until fruit and ham are glazed to perfection.

After the ham has been glazed to golden beauty, use the foil to lift it to the serving tray and tuck around attractively to form a silver server.



## Karo® Syrup makes Finnish Fruit Dessert

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1 pkg. (11 oz.) mixed dried fruits	¼ cup quick-cooking tapioca
2 cups water	¼ teaspoon cinnamon
1 cup Karo Syrup (Red or Blue Label)	¼ teaspoon nutmeg
	¼ teaspoon salt

Simmer fruit in water (do not boil) 30 minutes; drain. Add water to liquid for 1½ cups; add Karo. Mix tapioca, spices and salt. Stir into liquid in saucepan; let stand 5 min. Bring to boil over medium heat; stir occasionally. Remove from heat; let stand until slightly thickened. Pour over fruit; arranged in 8 dessert dishes. Cool; top with whipped cream. NOTE: Increase spices for stronger flavor.

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