60 Ways to serve Armour's Star

"THE HAM WHAT AM"

Prepared By
Dept. of Food Economics
ARMOUR COMPANY
Chicago
THERE'S ECONOMY in buying a whole STAR HAM in the stockinet covering

This super ham, selected from choicest stock, is smoked right in the clean stockinet, over a slow hickory fire; thus the real Armour Star flavor is intensified in every fibre of the meat, making it the choice of the thousands of housewives who take great pride in the quality of food they serve.

Buy a whole ham. Slice it off as you need it. By covering the cut end with a light coating of paraffin or with oil paper, and drawing the stockinet covering over the end, the ham will remain fresh and moist until the last particle is used.

Star Bacon is a Worthy Companion to Star Ham

In Armour's Star, you get bacon at its best. We select only the choicest from the millions of pounds we cure yearly. Each piece is uniformly graded—just enough fat—just enough lean—with the sweet, mild, Armour cure.

Both Star Ham—"The Ham What Am"—and Star Bacon, with the fine flavor, are identified by the Armour Oval Label. Their goodness is an introduction to the high quality of all other Armour top grade products bearing the quality-identifying Armour Oval Label.

ARMOUR COMPANY
CHICAGO
Sixty Appetizing Ways to Serve Armour’s Star Ham—
“The Ham What Am!”

By fully taking advantage of the tested recipes in this booklet, you will be able to serve this deliciously appetizing ham oftener, yet in a never-ending variety of new ways. Keep this booklet handy. Place it in your kitchen cabinet or with your favorite cook book. Refer to it frequently and use it to help you add variety to the meat dishes you serve.

BAKED HAM — SPICED
Serves sixteen to eighteen. Preparation, 6 hours.

1 14-lb. ham 1 c. brown sugar 4 doz. cloves

METHOD:—Plunge the ham into boiling water for ten minutes. Reduce the temperature and cook below boiling for two hours. Remove ham from water and peel off the skin to near the shank end. Bake one hour, basting frequently with equal parts vinegar and water. Take from oven and rub the fat surface with brown sugar. Insert cloves all over the ham at intervals of two inches. Bake until tender without more basting. (It will take about six hours to properly cook a twelve-pound ham.) This ham may be decorated with strips of red or green sweet peppers laid in slashes cut into the fatty surface. Serve with a garnish of sliced pineapple and baked red apples.

BAKED HAM IN CIDER
Serves sixteen to eighteen. Preparation, 5 to 6 hours.

METHOD:—Wash thoroughly a ten-pound ham. Drain the ham dry and over the fleshy side sprinkle a little clove, a teaspoon of cinnamon and half a teaspoon of ginger. Cover the ham with a very thick paste of flour and water. Put skin side down in a roasting pan and fill the pan with cider. Cook slowly for three hours, basting often. Remove the paste and rind. An hour before it is served, return the ham to baking pan, flesh side down. Brush the fat portion with beaten egg, sprinkle generously with chopped parsley and bread crumbs, and let it heat through. Make a gravy by boiling down the cider in which the ham was first roasted.

HAM LOAF
Serves five or six. Preparation, 1½ hours.

2 c. cooked ham, coarsely chopped 2 eggs
1 c. bread crumbs ½ tsp. dry mustard
1 c. half milk, half water ½ tsp. black pepper
1 tbsp. fat

METHOD:—After chopping ham with hand chopper put it through food chopper with the bread crumbs. If it is very fat no extra fat will be required. Beat eggs and add. Scald liquid and add seasonings. Grease small pan and shake in some sifted crumbs, then pack in the ham and bake in moderate oven for an hour or until top is well browned.
HAM SLICES, SOUTHERN STYLE
Serves eight to nine. Preparation, ½ hour.

3 slices raw ham

Take slices of ham and freshen with boiling water. Spread each slice with mixed mustard and a sprinkle of sugar. Put in baking dish and cover with cold milk. Cook about thirty minutes. Dissolve one-half teaspoon of extract of beef in one tablespoon of butter; add one tablespoon of flour and make a gravy with the milk left in pan after the ham is cooked. Serve with baked potatoes.

BOILED HAM
Serves eighteen to twenty. Preparation, 3 to 4 hours.

Remove stockinet covering from Star Ham. This ham is perfectly clean, having been thoroughly washed just before being covered with the stockinet. Submerge ham in boiling water; let water boil up and then simmer until meat is tender. Skin. Serve with garnish of baked apples and parsley.

COLD SLICED HAM

When ham is cold, cut in thin slices and serve with salad, as a filler for sandwiches, or with assorted cold cuts. Use the leftover small pieces in casserole cookery.

HAM TURNOVERS

Take the remains of any good pastry, roll out thin and cut into oblong shapes. Cut a slice of cooked ham into pieces of the desired size, sprinkle with a little dry mustard and paprika pepper and put a small piece of ham in each piece of pastry.

Wet one edge, then pinch up, brush over with egg which has been thoroughly beaten, bake in a moderately hot oven. These are very nice for luncheon.

HAM SAUCE

Fry one-half a cup of finely ground cooked ham with one-fourth teaspoon minced onion and one-half cup diced celery. Work this into a Madeira sauce, squeeze over it the juice of one-half a lemon.

HAM ROAST STUFFED

Serves twelve. Time to prepare, 4 hours.

Remove a boiling ham from water just before it becomes tender. Carefully take out bone, and fill space with meat stuffing. Bake in oven one hour.
HAM SOUP

Serves five. Preparation, ½ hour.
1 lb. cooked ham minced or chopped fine
1 onion
1 tbsp. butter
2 tbsp. flour
1 bay leaf
4 c. milk (scalded)

METHOD:—Brown chopped onion in butter, add flour and brown. Pour in 1 cup of milk and cook until smooth. Strain, add ham and bay leaf broken in pieces, cook five minutes, stirring constantly. Strain through a fine sieve, add the remaining milk. Return the soup to stew pan, season with salt, pepper, and a bit of sugar. Reheat the soup, boil up, skim and serve.

HAM AND EGG WITH EGGPLANT

Serves six. Preparation, 45 minutes.
6 eggs
6 servings of ham
1 eggplant

METHOD:—Remove the skin and cut the eggplant into slices, one-half inch thick. Sprinkle slices with salt and pile on a plate. Cover with a weight and let stand two hours: this to press out the juice. Drain, dredge with flour and saute slowly, first on one side and then on the other, to a golden brown. Lay a slice of boiled ham on each slice of eggplant and top with a poached egg. Serve with Hollandaise sauce.

HAM BALLS

Serves four. Preparation, 25 minutes.
1 c. minced boiled ham
1 c. bread crumbs
1 egg

METHOD:—Mix ham, potatoes and milk together. Season, shape into balls, dip in egg, crumbs, and then egg again and fry in deep fat. Serve with lettuce or cress salad.

BAKED HAM WITH NOODLES OR MACARONI

Serves five to six. Preparation, 30 minutes.
1 c. cooked diced ham
3 c. cooked noodles or macaroni
1 c. milk

METHOD:—Grease a baking dish, and place in alternate layers, cooked chopped ham, and cooked noodles or macaroni. Season. Add milk, cover with bread crumbs, dot with butter and brown in the oven.

HOT HAM SANDWICHES

METHOD:—Cut bread as for sandwiches, using brown, gluten, whole wheat or graham bread. Spread one piece with butter, and the other with finely chopped ham. Press the buttered piece onto the ham, and dip in slightly beaten egg. Fry a golden brown in hot fat.
ESCALLOPED SLICED HAM WITH PEANUT BUTTER

Serves 6 to 8. Preparation, 40 minutes.

2 c. diced ham (leftover roast) (or boiled)  2 c. diced potatoes
  ½ c. celery
3 tbsp. peanut butter  1 c. thin white sauce
⅔ c. crumbs  Seasoning

METHOD:—Arrange in layers in a greased baking dish, pour white sauce over top, sprinkle with crumbs and bake 30 minutes in a moderate oven.

HAM CUTLETS

Serves five. Preparation, ½ hour.

2 c. minced cold cooked ham  Few grains cayenne
  1 c. thick white sauce  1 tbsp. minced green peppers

METHOD:—Add sauce to ham, then add seasonings. Spread on a plate to cool. Shape in the form of cutlets, dip in crumbs, egg, then crumbs again, fry in deep fat and drain. Garnish with green leaves.

BOILED HAM WITH VEGETABLES

Serves five. Preparation, 1½ hours.

2 ham shanks  1 head cabbage

METHOD:—Soak ham over night in cold water. Put in kettle, cover with cold water, heat to boiling point and cook slowly until tender, about one hour after the first half hour. Put cabbage cut in quarters in with ham. When ham is tender remove to platter, surround with cabbage, and serve with mustard or horseradish.

CREAMED HAM PATTIES

Serves five. Preparation, 30 minutes.

1½ c. diced cold cooked ham  1½ c. thin cream sauce
  1 tbsp. minced pimento  ½ tsp. salt and pepper mixed
  1 loaf bread (dry, old)

METHOD:—Cut bread in six pieces, trim off crust, cut in squares and hollow out center. Add ham and seasonings to cream sauce. Toast the hollow bread squares or boxes, or brown in deep hot fat. Fill with creamed ham and serve at once. Garnish with parsley.

HAM SOUFFLE

Serves five to six. Preparation, 45 minutes.

2 c. scalded milk  ½ c. stale soft bread crumbs
  4 tbsp. butter or oleo-margarine  2 c. diced ham
  3 tbsp. flour  3 eggs, yolks well beaten
  ⅔ tsp. salt  3 eggs, whites beaten stiff
  ⅛ tsp. pepper  1 tbsp. finely chopped parsley

METHOD:—Make sauce of first five ingredients, add bread crumbs, and cook five minutes; remove from fire, add ham, yolks of eggs and parsley; then fold in beaten whites of eggs. Turn in a buttered baking dish, bake 35 minutes in a slow oven. Souffle should be served immediately after taking out of oven.
HAM TETRAZZINI

Serves four to six. Preparation, 25 minutes.

1 tsp. onion chopped fine 3 tbsp. flour
\[\frac{1}{2}\] green pepper 2 c. diced ham, baked or
1 pimento boiled
\[\frac{1}{2}\] c. mushrooms, fresh or 2 c. cooked spaghetti
canned
3 c. milk or diluted evaporated milk 2 tbsp. oleomargarine

METHOD:—Chop onion fine and cut green pepper in strips; wash and remove skin from mushrooms and cut in eighths. Melt the oleomargarine in sauce pan and add onion, green pepper and mushrooms and cook until slightly browned. Stir often. Add the milk and flour, mixed with water, and cook until it boils, add diced ham, spaghetti and pimento and bring to the boiling point. Season. Last mix in the slightly beaten egg yolks and stir in carefully so as not to break up the spaghetti and other ingredients. Cook slowly for five minutes. Serve on a platter with a garnish of pimento and pepper. Sprinkle with paprika.

HAM AND CORN FRITTERS

Serves six. Preparation, 30 minutes.

1 c. minced cooked ham 1\[\frac{1}{4}\] tsp. salt
1 can corn 1\[\frac{1}{4}\] tsp. paprika
1 c. flour 2 eggs
1 tsp. baking powder

METHOD:—Chop corn, drain, and add dry ingredients mixed and sifted, then add ham and yolks of eggs, beaten until thick, and whites of eggs beaten stiff. Cook in a frying pan in fresh hot lard. Drain on paper.

HAM AND CHEESE RAREBIT

Serves eight. Preparation, 20 minutes.

\[\frac{3}{4}\] lb. American cheese \[\frac{1}{2}\] tsp. salt
1 can tomato soup \[\frac{1}{2}\] tsp. pepper
Slices of bread toasted \[\frac{1}{2}\] c. water
1 green pepper diced \[\frac{3}{4}\] c. evaporated milk
1 c. diced ham (leftover) 2 tbsp. flour

METHOD:—Put the evaporated milk, water, tomato soup, salt and pepper in the top part of a double boiler. Add the pepper diced. Cut the cheese into small pieces and add to this mixture. Thicken with a paste made of the flour and water. Serve on toasted rounds of bread. A garnish of strips of pimento adds to the attractiveness of the dish.
CASSEROLE OF HAM AND HOMINY

Serves four. Preparation, 25 minutes.

1 can hominy, cooked 3/4 c. chopped onion
2 c. white sauce 1 slice raw ham 1/2 in. thick

METHOD:—Mix onion with white sauce, put layers of white sauce alternately between hominy and slice of ham on the top. Bake until ham is tender.

EGGS WITH HAM AND TOMATOES

Serves four to five. Preparation, 30 minutes.

1/2 can tomatoes 3/4 c. chopped cooked ham
1 slice onion 3 beaten eggs
4 cloves 3/6 tsp. pepper
1/2 tsp. salt

METHOD:—Cook the tomatoes, onion and cloves fifteen minutes, and rub through a sieve; add ham, eggs and seasonings, and cook three or four minutes, stirring all the time. Serve on toast or crackers.

HAM HOLLANDAISE

Serves four to five. Preparation, 30 minutes.

1 1/2 tbsp. butter 3/6 c. finely chopped celery
1 tsp. finely chopped onion 3/6 tsp. salt
2 tbsp. cornstarch few grains paprika
1 c. soup stock 1 1/2 c. cold cooked ham cubed
1 tsp. lemon juice yolk of one egg

METHOD:—Cook butter and onion five minutes, add cornstarch and stock gradually. Add lemon juice, celery, salt, paprika and ham; when well heated add yolk of egg slightly beaten, and cook one minute. Serve with triangles of toast.

HAM RISSOTTO

Serves four to five. Preparation, 40 minutes.

1/2 c. raw ham diced 1 tsp. onion (chopped)
2 1/2 tbsp. oleomargarine 1/2 c. rice (uncooked)
2 tbsp. cheese 3/4 tsp. salt
2 c. boiling water dash of pepper and nutmeg

METHOD:—Fry ham and onion in one-half tablespoon oleomargarine until golden brown, add uncooked rice, two cups boiling water and seasoning. Allow to boil about 20 minutes. Uncover and set in oven 10 minutes. Add two tablespoonfuls oleomargarine and two of grated cheese. Mix well and serve hot.
HAM STEAK
Serves four to six. Preparation, 15 to 20 minutes.
1½ lb. slice fresh ham (¾ to 1 inch thick)

METHOD:—Gash the fat on the edge of the ham in several places; put in a hot frying pan and sear quickly, turn and brown on other side. Lower the heat and cook the desired length of time.

FRIZZLED BOILED HAM
Serves six. Preparation, 15 minutes.
6 or 8 thin slices of boiled ham
6 or 8 slices of buttered toast

METHOD:—Slice ham about one-quarter inch thick, according to the number to be served, and trim off the rough edges. Have the broiler very hot, lay the slices of ham upon it and brown well. Serve with buttered toast.

DENVER SANDWICH
Serves one to two. Preparation, 15 minutes.

¾ c. cold boiled ham (chopped very fine)
1 small onion (chopped fine)
1 dill pickle (chopped fine)
2 eggs (beaten lightly)

METHOD:—Beat all together and fry in Armour's Simon Pure Leaf Lard. Toast two slices of bread and butter them. Put mixture between slices and trim. Serve with sliced dill pickles for garnish.

HAM A LA KING
Serves six to eight. Preparation, 25 minutes.

2 c. diced baked Star Ham
1½ c. water
1½ c. evaporated milk
2 tbsp. flour
2 tbsp. butter or oleo-
margarine

¼ tsp. pepper
¼ tsp. celery salt
1½ c. sautéed mushrooms
1 tbsp. diced green pepper
½ c. pimento cut into thin strips
¾ tsp. salt

METHOD:—Put water, evaporated milk, egg yolks and seasonings into a saucepan. Melt fat and then add flour which is added to the liquid when the liquid has reached the simmering point. Add the diced ham, green pepper and mushrooms and lastly the pimentos. Serve on toast.

STUFFED EGGS WITH HAM
Serves six. Preparation, 30 to 40 minutes.

Hard-boil eggs sufficient for the family, and cut in half. Remove the yolks carefully and grate, adding finely chopped ham in the proportion of one-third ham to two of egg. Mix to a paste with a little French dressing, add a pinch of dry mustard and stuff the white halves. Serve on a bed of parsley with strips of pickled beet or red cabbage.
HAM HASH WITH POACHED EGGS

Serves five. Preparation, 25 minutes.

2 c. leftover ham minced  \( \frac{3}{8} \) tsp. pepper
6 c. cold boiled potatoes  \( \frac{1}{4} \) tsp. salt
1 tsp. minced onion  3 tbsp. drippings
1 tbsp. chopped green pepper  5 eggs

METHOD:—Mix ham with potatoes and seasoning. Saute in drippings until thoroughly heated and slightly browned. Poach eggs. Dip eggs from water, and serve on individual mounds of the hash.

HAM AU GRATIN

Serves five to six. Preparation, 40 minutes.

1\( \frac{1}{2} \) c. milk  2 tbsp. butter
\( \frac{1}{2} \) slice onion  1 egg
1 stalk celery  1 tsp. salt
2 tbsp. flour  \( \frac{1}{4} \) tsp. paprika
1 c. chopped ham

METHOD:—Heat onion and celery in milk, then remove, melt butter, add flour, mix well and add milk. Cook until creamy, add egg well beaten, seasonings and ham. Cut onion and celery in pieces and add to sauce. Pour into well buttered baking dish and bake 25 minutes.

BOILED HAM WITH SPINACH

Serves twelve to twenty. Preparation, 3 to 5 hours.

Soak a whole or half a 10 to 12 lb. ham in cold water over night. Pare off the under part and saw the knuckle off evenly. Tie the ham in a clean cloth and cook in boiling water from 2\( \frac{1}{2} \) to 3 hours, allowing 20 minutes to the pound. When cooked, remove cloth and skin; trim the fat except around knuckle. Lay in a stew-pan or a deep baking-dish and pour over it a cup of cider, and place in the oven to brown. Baste frequently with cider, and when the ham has absorbed the liquid, serve on hot platter with spinach.

BROILED STAR HAM

Serves four to five. Preparation, 15 to 20 minutes.

1 slice ham, 1\( \frac{3}{4} \) inches thick

METHOD:—Heat pan very hot and lay ham on to broil. Reduce the heat and cook slowly. Cover the pan to allow the ham to steam the last few minutes of cooking. When tender and delicately browned, remove to platter and serve.
BAKED SLICE OF HAM

Serves four to six. Preparation, 50 minutes.

2 lb. slice of ham (1 inch thick) 1/2 doz. tart apples peeled, cored and sliced in half cross-wise.
10 whole cloves 1/2 c. water
1 1/2 c. light brown sugar

METHODO:—Rub 1/2 cup sugar into the ham. Sprinkle with cloves. Place in baking pan and surround with the apples peeled, cored and sliced in half cross-wise. Sprinkle the remaining sugar over the apples, add the water to the pan and bake until tender (about 45 minutes). Serve on hot platter garnished with cress or parsley.

PLAIN FRIED HAM

Serves two to four. Preparation, 15 to 20 minutes.

Cut a thin slice from the center of a Star Ham and gash the fat on the edge in several places; put in hot frying pan, brown quickly on one side, then turn and brown lightly on the other side. Then cook very slow until tender.

BAKED HAM AND POTATOES

Serves four to five. Preparation, 1 1/4 hour.

1 thick slice ham 1/2 c. thin white sauce
4 c. diced raw potatoes salt and pepper

METHODO:—Cut a slice of ham one-half inch thick. Scald, drain, and flour lightly. Fry each side until it begins to color. Put in baking pan, cover with sweet milk and bake at medium heat for half hour; turn and bake for another half hour. Cut pared potatoes in small squares, boil until tender and drain. Arrange in greased baking dish with white sauce. Lay slice of ham on top. Set in oven and bake 25 minutes.

HAM AND BEAN SALAD

Serves five or six. Preparation, 20 minutes.

1 can baked beans 1/2 head of lettuce
1 c. cold baked or boiled 1/2 tsp. salt
ham cut in squares minced parsley
1/2 c. chopped green peppers 1/2 c. boiled dressing

METHODO:—Arrange lettuce on a platter or individual salad plates. Mix ham, salt, beans and peppers. Arrange in lettuce cups enough for one serving; hollow out a space in top of mold large enough to pour in one tablespoonful salad dressing. Sprinkle dressing with chopped parsley, chill thoroughly and serve.

HAM AND EGG SALAD

Serves six. Preparation, 15 to 20 minutes.

1 1/2 c. diced cold boiled or baked ham
3 hard-boiled eggs, diced
3/4 c. mayonnaise

METHODO:—Mix together and serve on lettuce hearts. Garnish with stuffed olives and parsley. Serve very cold.
HAM ROLLS

Serves six to eight. Preparation, 45 minutes.
Two cups of ham, ground, three cups of flour, one scant tablespoon of cornstarch, and one teaspoon of salt, sifted well together. Cut into this one cup of pure leaf lard. Chop and mix with a knife. Toss lightly together and moisten with just enough very cold water to make a soft dough. Place a teaspoon of the ham on small, thin pieces of dough, press edges together and bake.

HAM OMELETTE

Serves three or four. Preparation, 20 minutes.
Beat the whites and yolks of four eggs separately. To the yolks add two teaspoons butter, a pinch of salt, and one cup of boiled ham finely chopped. Make a smooth paste of one heaping teaspoon of flour and one-fourth cup milk, and gradually add the remainder of three-fourths cup of milk and the well beaten whites of the eggs. Combine the two mixtures, pour into a hot, well greased skillet, and bake in the oven for fifteen minutes.

STUFFED CUCUMBERS BAKED

Serves five. Preparation, 25 minutes.
Mix well one-half cup of ham minced, two tablespoons each of bread crumbs and tomato catsup, and one tablespoon of finely chopped onion. Season with salt and pepper, and add a little milk. Cut lengthwise, peel, and cut out centers of three cucumbers. Fill with the mixture and sprinkle over the top finely diced bacon. Bake in hot oven until tender.

CASSEROLE OF HAM AND RICE

Serves five. Preparation, 35 minutes.
3 c. cold boiled rice 1 c. boiled or baked ham
1 c. brown gravy well seasoned ½ c. chopped green peppers

METHOD:—Arrange in layers, bake thirty minutes in a greased casserole or baking dish.

CASSEROLE OF HAM AND OYSTERS

Serves six. Preparation, 30 to 40 minutes.
⅛ c. oleomargarine 2 eggs
⅛ c. flour ⅛ lb. American cheese
½ tsp. salt paprika
⅛ tsp. pepper 2 c. cold diced ham
2 c. cream or 1 pt. oysters, cleaned and drained
1 c. evaporated milk and ⅝ c. finely chopped celery
1 c. water

METHOD:—Make a sauce of first seven ingredients, add ham and oysters. Put into greased casserole, add beaten yolks of eggs and celery. Beat whites, cut and fold into the mixture. Grate cheese; sprinkle cheese and paprika over the top.
GREEN PEPPERS STUFFED WITH HAM

Serves six. Preparation, 35 minutes.

6 green peppers  1/2 c. brown sauce
1/4 c. boiled rice  2 tbsp. crumbs
1/2 small onion chopped  2 tbsp. butter
1/2 c. cold minced ham  4 tbsp. chopped mushrooms

METHOD:—Cut top from peppers, remove seeds, and parboil peppers 15 minutes, then drain. Brown onion and mushrooms in butter, add ham, and cook 3 minutes. Mix with other ingredients. Fill peppers. Cover with crumbs, dot with butter, and bake 10 minutes in hot oven. Serve on toast with brown sauce.

HAM CANAPE

Serves six. Preparation, 15 minutes.

1/2 c. minced cooked ham  12 slices bread
1 small chopped sweet pickle  2 tbsp. butter
1 hard boiled egg chopped  1/2 tsp. salt
6 stuffed olives

METHOD:—Cut bread in rounds, toast and butter. Mix ham with all other ingredients except olives. Spread on rounds of toast, garnish with one wide border finely chopped olives and a piece of red or green pepper cut in fancy shapes in center. Serve in place of sandwiches.

FRIED CORNMEAL MUSH AND HAM

Serves five. Preparation, 1 hour 15 minutes.

1 qt. boiling water  1 c. cornmeal
1/2 tsp. salt  1/4 c. diced cooked ham
1/2 c. cold water

METHOD:—Stir cold water into cornmeal to avoid its lumping when stirred into boiling water. Add to boiling salted water. Stir five minutes, placing kettle directly over fire. Remove, place over hot water, cover and cook one hour. Add ham, pour into small greased bread pan, chill, slice thin and fry.

GRILLED HAM WITH NOODLES

Serves six. Preparation, 35 minutes.

3 c. of cooked noodles  1 c. diced or minced ham
1 c. thin white sauce  2 tbsp. chopped green peppers
1/2 tsp. salt
1 tbsp. butter  1/2 c. crumbs

METHOD:—Arrange in alternate layers in a greased baking dish. Sprinkle crumbs over top and dot with butter. Bake 25 minutes in hot oven.

TOMATOES STUFFED WITH CELERY AND HAM

Serves five. Preparation, 20 minutes.

5 ripe tomatoes  1/2 c. cold ham
4 tbsp. diced celery  1/2 c. salad dressing

METHOD:—Peel tomatoes, discard stem ends, remove center pulp and mix with celery, ham and salad dressing. Refill tomatoes, place on lettuce leaf. Arrange on platter, serving remaining filling at sides of each tomato.
POTATO SURPRISE WITH HAM STUFFING
Serves six. Preparation, 25 minutes.

3 c. mashed potatoes  ½ c. crumbs
1½ c. minced leftover ham  2 tbsp. drippings
1 egg slightly beaten  1 tbsp. water

METHOD:—Shape potatoes into balls, hollow out center, fill with ham. Cover with potato, make round. Roll in crumbs, dip in egg diluted with water and roll in crumbs again. Fry in deep fat or saute in frying pan.

JELLIED HAM
Serves eight. Preparation, 3 hours.

1 lb. cold boiled ham, diced
1 can pimentos (cut fine)
3 tbsp. minced pickle
1 pint hot stock
1 tbsp. gelatine (granulated)
1 bay leaf
1 slice onion
2 cloves

METHOD:—Soak gelatine in cold water and dissolve in hot stock. Mix remaining ingredients, and turn into a mold slightly greased. Pour gelatine stock over all. The sides of the mold may be lined with the slices of lemon or cold boiled egg. When the jelly is cold and set, dip the mold into boiling water for an instant, and turn the meat onto a platter. Serve with a garnish of lettuce or parsley.

CURRIED HAM ON TOAST
Serves six. Preparation, 25 minutes.

3/4 c. minced ham  1½ c. white sauce
½ tsp. curry powder  1 hard boiled egg cut fine
6 slices hot toast

METHOD:—Mix all ingredients and serve very hot on buttered toast. Garnish with minced parsley.

HAM CROQUETTES WITH GREEN PEAS
Serves four to five. Preparation, 30 minutes.

2 c. finely chopped boiled ham  2 c. mashed potatoes
The yolks of 3 eggs  2 tbsp. cream
2 tbsp. butter  a dash of cayenne

METHOD:—Chop the ham fine and add to the mashed potatoes. Then add the cream and butter and the yolks of two eggs, beaten well. Beat all together until smooth, then add a dash of cayenne. Mold the ham into pyramid shapes of about a finger in length. Roll in the beaten egg that remains, then roll in dried crumbs and fry in deep fat. Serve with hot canned peas.

BARBECUED HAM
Serves four. Preparation, 15 minutes.

4 thin slices uncooked ham  ½ tsp. paprika
½ tsp. mustard  3 tbsp. vinegar
½ tsp. sugar

METHOD:—Soak ham for one hour in lukewarm water, drain and wipe, and then cook in a hot frying pan until slightly browned. Remove to serving dish, and add vinegar and seasonings to fat in pan. Heat and pour over ham. Serve at once.
RISSOLES OF HAM

Serves six to eight. Preparation, 35 minutes.

\[
\begin{align*}
\frac{1}{2} \text{ c. lard} & \quad 2 \text{ c. minced ham} \\
1\frac{1}{2} \text{ c. flour} & \quad \frac{1}{2} \text{ c. white sauce} \\
\frac{3}{4} \text{ c. water} & \quad \text{salt}
\end{align*}
\]

METHOD:—Roll pastry thin and cut in rounds. Place one tablespoon finely chopped ham moistened with thick white sauce on each round. Brush each piece with water half way around close to edge. Fold like a turnover and press edges together. Bake in hot oven for 15 minutes.

HAM MOUSSE

Serves four to six. Preparation, 2 to 3½ hours.

\[
\begin{align*}
\frac{1}{2} \text{ pt. cream (whipped)} & \quad \frac{1}{2} \text{ c. finely chopped ham} \\
\frac{1}{2} \text{ c. liquid aspic} & \quad \text{few drops pink coloring}
\end{align*}
\]

METHOD:—Mix all together quickly until well blended, then pack into a mousse mold and set on ice until firm. The mold should first be coated over with liquid aspic and then decorated with the white of an egg.

SCRAMBLED EGGS AND HAM

Serves four. Preparation, 15 minutes.

\[
\begin{align*}
1 \text{ tbsp. butter} & \quad 3 \text{ eggs} \\
\frac{1}{2} \text{ c. cold cooked ham} & \quad 3 \text{ tbsp. water}
\end{align*}
\]

METHOD:—Melt the butter in a frying pan; add ham, stir a moment, then add the eggs beaten slightly with the water. Cook over a gentle fire, stirring constantly as the egg thickens. Serve when the egg is lightly set.

HAM TIMBALES

Serves four to six. Preparation, 35 minutes.

\[
\begin{align*}
1\frac{1}{2} \text{ c. minced boiled ham} & \quad 1 \text{ c. milk} \\
\frac{1}{3} \text{ c. bread crumbs} & \quad 1 \text{ egg (well beaten)} \\
2 \text{ hard-boiled egg yolks} & \quad 2 \text{ tbsp. melted butter}
\end{align*}
\]

METHOD:—Mix all together and turn into well greased timbale molds. Set the molds into a pan of water and cook until the mixture is firm in the center. Serve with tomato sauce.

MINCED HAM ON TOAST

Serves five. Preparation, 25 minutes.

\[
\begin{align*}
2 \text{ c. minced ham} & \quad 10 \text{ slices toast} \\
\frac{1}{4} \text{ c. green peppers} & \quad 2 \text{ c. thin cream sauce} \\
& \quad (chopped) \quad \frac{1}{8} \text{ tsp. salt and pepper, mixed}
\end{align*}
\]

METHOD:—Mix the first five ingredients, heat thoroughly and serve on half slices of toast.
### INDEX for quick reference

#### BAKED
- Baked Ham, Spiced... 3
- Baked Ham in Cider... 3

#### BOILED
- Boiled Ham.......... 4
- Ham Roast.......... 4
- Boiled Ham with Vegetables... 6
- Boiled Ham with Spinach... 10

#### SLICED
- Barbecued Ham..... 14
- Ham Slices Southern Style 4
- Cold Sliced Ham... 4
- Ham Turnovers..... 4
- Casserole of Ham and Hominy... 8
- Frizzled Boiler Ham... 9
- Ham Rissotto... 8
- Ham and Egg with Eggplant... 5
- Ham Steak... 9
- Broiled Star Ham... 10
- Baked Slice of Ham... 11
- Plain Fried Ham... 11
- Baked Ham and Potatoes... 11

#### LEFT-OVERS (Cont'd)

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham Souffle</td>
<td>6</td>
</tr>
<tr>
<td>Ham Tetrazzini</td>
<td>7</td>
</tr>
<tr>
<td>Ham and Corn Fritters</td>
<td>7</td>
</tr>
<tr>
<td>Ham and Cheese Rarebit</td>
<td>7</td>
</tr>
<tr>
<td>Eggs with Ham and Tomatoes</td>
<td>8</td>
</tr>
<tr>
<td>Stuffed Eggs with Ham and Tomatoes</td>
<td>8</td>
</tr>
<tr>
<td>Ham Hash with Poached Eggs</td>
<td>10</td>
</tr>
<tr>
<td>Ham au Gratin</td>
<td>10</td>
</tr>
<tr>
<td>Ham and Bean Salad</td>
<td>11</td>
</tr>
<tr>
<td>Ham and Egg Salad</td>
<td>11</td>
</tr>
<tr>
<td>Ham Rolls</td>
<td>12</td>
</tr>
<tr>
<td>Ham Omelette</td>
<td>12</td>
</tr>
<tr>
<td>Stuffed Cucumbers, Baked</td>
<td>12</td>
</tr>
<tr>
<td>Casserole of Ham and Rice</td>
<td>12</td>
</tr>
<tr>
<td>Casserole of Ham and Oysters</td>
<td>12</td>
</tr>
<tr>
<td>Green Peppers Stuffed with Ham</td>
<td>13</td>
</tr>
<tr>
<td>Ham Canape</td>
<td>13</td>
</tr>
<tr>
<td>Fried Cornmeal Mush and Ham</td>
<td>13</td>
</tr>
<tr>
<td>Grilled Ham with Noodles</td>
<td>13</td>
</tr>
<tr>
<td>Tomatoes Stuffed with Celery and Ham</td>
<td>13</td>
</tr>
<tr>
<td>Potato Surprise with Ham Stuffing</td>
<td>14</td>
</tr>
<tr>
<td>Jellied Ham</td>
<td>14</td>
</tr>
<tr>
<td>Curried Ham on Toast</td>
<td>14</td>
</tr>
<tr>
<td>Ham Croquettes with Green Peas</td>
<td>14</td>
</tr>
<tr>
<td>Rissoles of Ham</td>
<td>15</td>
</tr>
<tr>
<td>Ham Mousse</td>
<td>15</td>
</tr>
<tr>
<td>Scrambled Eggs and Ham</td>
<td>15</td>
</tr>
<tr>
<td>Ham Timbales</td>
<td>15</td>
</tr>
<tr>
<td>Minced Ham on Toast</td>
<td>15</td>
</tr>
</tbody>
</table>

### It's so easy to be sure—

All the guesswork—all the uncertainty—all the worry—are taken out of your food buying when you simply say to your dealer, “Be sure to send me Armour Oval Label Products.” These foods are the finest that can be produced, and in addition to Star Ham and Star Bacon they include a complete line of Veribest Canned Meats, Dry and Fresh Sausage, Simon Pure Leaf Lard, Veribest Corporationed Milk, Cloverbloom Butter, Nut-ola Margarine, Vegetole (our vegetable shortening), Veribest Eggs, etc.

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**Armour and Company**

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