

Saving Made if You Buy Whole Ham

BY SISTER MARY

NEA Service Writer

When the housekeeper is sure there will be no waste, she will find it a decided economy to buy a whole ham.

The choice middle cuts always are high when bought separately, but if the whole ham is purchased they are not considered.

But end, hock end and center are regarded as a whole, and simply priced at so much a pound.

There are numberless ways of cooking smoked ham, but I believe that the most economical can be served with the least dissatisfaction, becoming tired of the same meat, if both the ends are boiled and then worked up into interesting dishes.

Slice Center for Broiling

The center can be cut in slices for broiling. After the middle slices are used, the ends are put together and securely tied and treated as a whole ham.

Plan how the entire ham is to be used and then there will be no chance for waste.

Although it is not absolutely necessary to soak all hams before boiling or baking, I have found it advisable to do so even though I am sure of my brand and the saltiness of the ham I've bought.

An over-night bath in clear, fresh water can not hurt any ham and will restore the moisture through curing.

If ham has been oversalted, soaking is imperative to make it tender as well as palatable.

Hints on Cooking Ham

There are two precautions to keep in mind when cooking ham, Never cook a highly salted piece of meat rapidly, and in the case of broiling or sauteing, do not depend on it to furnish its own fat entirely.

Always begin to cook ham at a low temperature and increase gradually.

Put ham on to boil in cold water, bring slowly to the boiling point and simmer gently until tender. The time will vary, but it will take four or five hours for a twelve-pound ham.

It can be boiled in cider, or seasonings can be added to the water, to give it a piquant flavor. Bay leaves, whole cloves, peppercorns, onion and carrots are the seasonings generally liked.

If the ham is to be used sliced cold, let it cool in the water in which it was cooked. Then remove from water and trim as necessary.

Plain boiled ham can be used in innumerable made dishes and is excellent to have in the ice-box for an emergency.

When the whole joint is to be baked, it should be boiled first and then baked only long enough to brown the outside and season it.

Daily Menu

BREAKFAST — Halves of grapefruit, cereal, cream, fried cornmeal mush, new maple syrup, milk, coffee.

LUNCHEON — Cream of corn soup, ham salad, baking powder biscuits, vanilla cookies, grape juice.

DINNER — Baked salmon loaf, creamed peas, grilled sweet potatoes, cabbage and apple salad, lemon sponge ding, milk, coffee.

Some cooks pour cider or sweetened vinegar over half a ham and bake it in a self-basting roaster in a very slow oven for four or five hours.

This actually is "braising" rather than baking or roasting, and is an excellent way to cook a slice cut or three inches thick or the half of the joint.

Ham loaf, ham souffle, ham sandwiches, ham salad, ham croquettes, ham and chicken combinations, ham and veal combinations, plain sliced ham, broiled boiled ham, ham roulades, ham timbales, ham and pineapple, ham and sweet potatoes—all these dishes and many others use boiled ham in their making and are delicious for spring days.

The last crumb can be used to as good advantage as the first perfect slice.

Egg Roll Is Slated Easter at Sunnyside

Anderson Pianist WILL WED MAY 17

Miss Dolorus Forkner, Anderson pianist, and Gerald Huffman, Mt. Morris, Pa., nationally known concertist, will wed at Anderson, Sunday, May 17.

The bride-elect is a radio artist with station WHBU. Huffman was instructor in the United States Naval band and a soloist with the Naval Academy band and Washington Navy band.

Picture Gift to I. U.

BLOOMINGTON, Ind., April 3.—A canvas by one of Japan's foremost animal painters, Ohashi Suseki, has been presented to Indiana university by Fusaburo Isobe, Tokio, Japan, who was graduated from Indiana university in 1909. The picture is entitled, "The Lion in the Bullrushes." Suseki, who came here to attend the dedication of the Chemistry building, has presented the school with many Japanese pictures and screens.

Debating Award Made

CRAWFORDSVILLE, Ind., April 3.—John M. Kitchen, Wabash college sophomore, is this year's recipient of first prize in the Hays all-college debating award, which is the gift of Hinkley C. Hays, Sullivan, who was a debater in his student days here.

Atlanta Man Dies

ATLANTA, Ind., April 3.—John Spidel, 65, fell dead at his home here, a victim of heart disease. He leaves his widow and Arva.

What's in Fashion?

Costumes for a Cold Easter

Directed By AMOS PARRISH



Mrs. Wolf to Preside at Council

A mothers and daughters meeting will be held at 2 Sunday at Kirshbaum center under the auspices of Indianapolis section of the council of Jewish women, junior council, Kirshbaum center and the aged home.

Mrs. Louis Wolf will preside. A program has been arranged by Mrs. Joseph Hyman, and will consist of greetings from Mrs. Wolf, Mrs. Sam Hahn, Mrs. Hannah Frankfort and Miss Doris Bernstein.

There will be vocal selections by Miss Esther Leskowitz, accompanied by Miss Rose Koor and others by Miss Libby Bernstein. Miss Rachael Feibleman will give a dramatic reading.

Two piano selections will be given by Mrs. Isaac Marks and her daughter, Miss Sarah Elizabeth Marks and a dance, "Yesterday and Today," will be given by Mrs. David Lurby and her daughter, Miss Rosalie Durby.

A musical pantomime, "Sleeping Beauty," will be presented by Mrs. Louis Serensky and a group of Girl Scouts.

A social hour and tea will follow the program. Arrangements are in charge of Mrs. J. B. Solomon and Mrs. Sidney Sternberger.

Suit for \$4,960 Rent

By Times Special
ANDERSON, Ind., April 3.—Owners of the Grand hotel building have brought suit against the Mainland Company for possession of building and to recover \$1,000 a month to be due as rent.

ARRANGES DANCE



Society to Hear Talk on Travel

Members of the Daughters of the Revolution from over the state will attend a lecture to be given by Miss Clara Laughlin at 2:30 Monday at Ayres auditorium, sponsored by the Caroline Scott Harrison chapter.

Miss Laughlin, author of "So, You're Going to England, France, Germany, Austria, Spain, Paris, Rome," will speak on "The Romance of Travel."

Several luncheon parties will precede the program. Miss Laughlin and her hostess, Mrs. Harry R. Miesse, will be guests of members of the board of management of the chapter, and Mrs. W. H. Schlosser, Franklin, at luncheon at the Propylaeum.

Mrs. Paul Jaqua, Portland, will attend and will bring several guests. They also will have luncheon at the Propylaeum. Mrs. Charles Lesh, one of the new members of the board, and Mrs. Ellis Hunter will be hostesses to a luncheon party.

Mrs. A. L. Taggart will entertain eight guests at luncheon at Ayres tearoom. Mrs. James L. Gavin, vice-president-general of the national society and a member of the Caroline Scott Harrison chapter, will be her guest.

Among the out-of-town members who will attend and bring guests

ROBERTSON'S
PERFECT PERMANENTS
Nestle Circuline \$5.00
Wave Rite \$2.50
Formerly of Shelbyville, Indiana
2157 N. Illinois St., Indianapolis, Indiana

are Mrs. Lafayette Porter, Green castle; Mrs. Edgar Blessing, Danville; Miss Emily Goldthwaite, Marion, and others from Hartford City, Newcastle, Richmond, Knightstown and Martinsville.

Attendance is not confined to members of the society. Tickets may be procured at Ayres. Miss McLaughlin will autograph copies of her book after the lecture.

She will be the guest at a tea at the Indianapolis public library at tea at 5.

Mr. and Mrs. Miesse will entertain with dinner for her.

FOOTWEAR to Complement Easter Elegance

For the Entire Family On Our Easy Credit Plan Buy Now—Pay Later

Our easy payment plan makes it possible to outfit the entire family in new Easter footwear and at prices lower than you would pay elsewhere. Your credit is good with us.



Men's, Women's, Children's New Spring Styles

Exactly the styles you'll want for spring. The season's newest colors and materials. Prices range from \$2.95 to \$7.95.

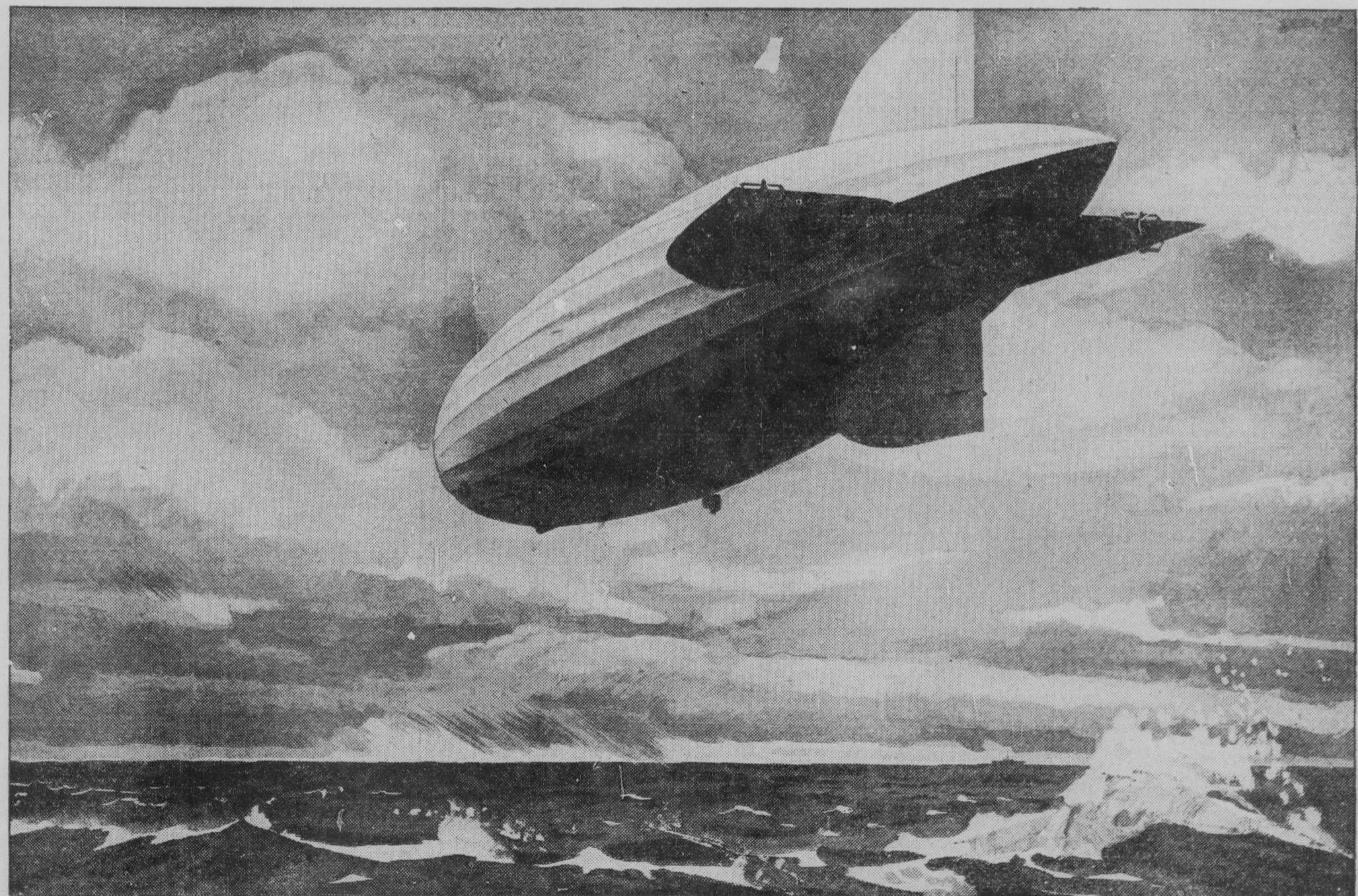
"Pay as You Wear"

DAVIS CREDIT SHOE STORE

236 Mass. Ave., First Block

"I've flown with the Pathfinders of the Air

—says Chesterfield



yet you meet me in the city's crowded canyons"

Along the invisible lanes of the air, or among jostling thousands in the city's streets . . . it's all the same to Chesterfield. For here's a cigarette that goes everywhere, and that *tastes* right anywhere. Milder and better tobaccos — nothing else — that's what you *taste* in Chesterfield. And, thanks to the "cross-blend," all of that mild, good *taste* and *aroma* is retained!

Chesterfield
Chesterfield

They Satisfy
—that's Why!



FOR NINETEEN years, our Research Department has kept intimate touch with every new development of Science that could be applied to the manufacture of cigarettes. During this period there has been no development of tested value or importance to the smoker which we have not incorporated into the making of Chesterfield cigarettes.

Liggett & Myers Tobacco Co.