

**MRS. K. KEEPS A
TREASURED**

Easter Tradition



GRAND NEWS! A cable from son Ted—who's fighting in the South Pacific—says he's been cited for gallantry. Hopes family has happy Easter. Mrs. K., in joyous mood, starts thinking about Easter plans. She's having three of the relatives for dinner, and traditional Easter dinner in the K. family for three generations has been Swift's Premium Ham. But Mrs. K. wonders . . . will she be able to get Swift's Premium Ham just now?



CONSULTATION with friend meat dealer brings more good news. He'll be able to let her have a butt end of Swift's Premium Ham, which can be "extended" if necessary with savory dressing. Mighty relieved to find she can get Swift's Premium as no other ham has its wonderful mild, rich flavor. *Attractive* meals are more important than ever in wartime, so platter will be glorified with garnish of edible flowers for which Mrs. K. is famous.



SURPRISE! SURPRISE! Who should drop in but an old schoolmate of son Ted's. He finds the K.s getting an early start planting their Victory Garden. As our Government urges, they are putting in an even bigger and better garden this year than last, for food fights for freedom . . . food makes the task of our invading forces easier, will shorten the war. Mrs. K. (remembering fine "stretcher" recipe!) insists that Bob stay for dinner.



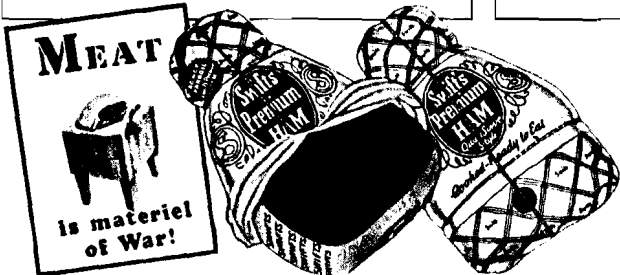
DRESSING FOR "STRETCHING" While ham bakes in 325° oven (22 min. per lb.: 5 min. per lb. more if taken right from refrigerator) Mrs. K. fixes savory rice dressing. Her recipe for 6: Cook ½ c. rice in salted water. Brown 1 c. cubed unpeeled apple, ¼ c. minced onion, 1 c. diced celery and ½ c. chopped green pepper in ½ c. savory drippings from Swift's Premium Ham. Mix with drained rice; salt to taste; bake in molds for 25 min. in 325° oven.



NARCISSUS FOR GLAMOUR. Peel turnips; cut slices 2¼" in diameter; divide each in 6 equal parts by making slits with knife, leaving a center size of a dime. With scissors shape petals oval. For center, cut a round shape from a thick slice; hollow out; attach with toothpick, leaving long end of pick on under side. Touch outer edge of "cups" with paprika; fasten picks into 2-inch high clusters of spinach stems. (Trim bottoms so clusters will stand up.)



EASTER FEAST! How Mrs. K. rejoices to see Bob and the rest enjoy Swift's Premium Ham. And how pleased she is with admiring comments on artistic garnish. She reflects that—what with extender dressing and glamorizing narcissus—Easter tradition could actually be kept with ham shank or slices. Any part of a Swift's Premium Ham, with its special flavor from Swift's Brown Sugar Cure, could be used this same way for an Easter feast de luxe.



Swift's Premium Ham

Ham is nutritionally important for its high quality proteins, B vitamins and minerals. Swift's Premium Ham (voted America's favorite!) comes in 2 styles: Blue label for easy cooking; Red label ready to eat. Look for the name Swift down the side.