

The Thinking Woman

Dorothy Johnson's Food Forum

Easter ham can be used in many many ways. If you're lucky, there'll be leftovers to serve your family many appetizing dishes. The leftover Easter eggs (if you have any) can be used as well. Creamed eggs on toast is very good.

HAM PATTIES

3 cups ground ham
1 cup bread crumbs
5 tbsps. milk
2 eggs
1/4 cup chopped green onion
Dash pepper
2 Tbsps. butter or margarine
1 cup dairy sour cream

Combine ham, bread crumbs, 1/4 cup milk, eggs, 2 tbsps green onion and pepper. Mix lightly and shape into 6 patties. Cook in butter over medium heat 10 to 15 minutes or until will browned on both sides. Combine sour cream, remaining 1 tbsp milk and 2 tbsps. green onion and serve over patties.

HAM OMLETTE

2 tbsps. butter or margarine
6 eggs, slightly beaten
1/4 cup milk
1/2 salt
1/4 tsp. pepper
2 cups chopped ham
1-(3 oz.) jar sliced mushrooms, drained

Melt butter in 10 inch skillet over low heat. Combine eggs, milk, salt and pepper. Pour into skillet and cook slowly. As egg mixture sets, lift slightly with spatula to allow uncooked portion to flow underneath. When mixture is almost set, sprinkle ham and mushrooms over top. Cook until ham and mushrooms are hot and mixture is well set. Fold in half.

HAM AND SCALLOPED POTATOES

1/4 cup butter or margarine
1/4 cup flour
2 cups milk
6 cups sliced potatoes
1-1/2 cups cubed ham
1/4 cup chopped onion
1-1/2 tsp. salt
1/4 tsp. pepper

Combine butter and flour. Gradually add milk. Cook and stir over low heat until thickened. Add potatoes, meat, onion, salt and pepper. Turn into a 2 quart casserole, cover and bake at 350 degrees for 1 hour. Uncover and bake 30 minutes longer.

HAM POT PIE

1/4 cup chopped onion
1/4 cup chopped celery
1/4 cup chopped green pepper
1/4 cup butter or margarine
1/4 cup flour
Dash of pepper
1 cup chicken broth
1/2 cup milk
2 cups chopped ham
1-(10 oz.) pkg. frozen peas and carrots cooked and drained
Pastry for 9 inch pie crust

Cook celery, onion and green pepper in butter until tender. Add flour and pepper. Gradually add broth and milk. Cook and stir over medium heat until thickened. Add ham and vegetables. Place in baking dish. Top with rolled out pastry cover and flute edges and slit top in several places. Bake at 425 degrees for 25 to 30 minutes, until pastry is golden brown.

BRANDIED HAM AND EGG CREPES

2 cups sliced mushrooms
1/3 cup butter or margarine
1/4 cup flour

2 cups half and half
1 tbsp. chopped chives
1 tsp. salt
1 tsp. prepared mustard
1/3 cup brandy
4 hard cooked eggs, sliced
1 cup slivered cooked ham
1/2 cup grated Swiss cheese
2 tbsps. milk.

Saute mushrooms in butter until tender. Blend in flour. Gradually add half and half. Cook and stir until sauce boils and thickens. Blend in chives, salt mustard and brandy. Reserve 1/2 cup sauce. Spoon about 1/3 cup mixture onto center of browned side of each crepe and fold over envelope fashion to form rectangle. Brown lightly in small amount of butter over moderate heat, cooking seam side first. Turn carefully and brown second side. Blend cheese and milk into reserved 1/2 cup sauce and heat. Spoon over blitzes at serving time.

CREPES

3/4 cup sifted flour
1 tsp. salt
1/4 tsp. crumbled tarragon
3 eggs
1/2 cup milk
1/2 cup water
3 tbsps. melted butter or margarine
Oil

Combine flour, salt, tarragon, eggs, milk, water and butter in blender container and blend until smooth. Heat a 9 inch skillet or crepe pan and brush with oil. Add 1/4 cup batter, tilting pan to spread evenly. Cook over moderate heat until browned on one side and set on top. Turn out and repeat until all the batter is cooked. If crepes are prepared in advance, cook before stacking and stack with wax paper between.

FBLA REGIONAL MEETING



FUTURE BUSINESS LEADERS OF AMERICA-- Lisa Jackson, State Vice President of the Future Business Leaders of America and chapter president at Rancho High School (center), welcomes guest speakers Paula Del Guidice, FBLA State President from Elko (left), and Kathy Crandall, advisor from the State Department of Education (right), to the organization's recent southern regional meeting held at Rancho. Miss Del Guidice spoke on "The Importance of a Business Career," and Mrs. Crandall outlined plans for the state FBLA Conference to be held this month in Elko.

RANCHO CIRCLE LAUNDROMAT

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LAS VEGAS VOICE

NEVADA'S BLACK COMMUNITY WEEKLY

MAY BE PICKED UP AT THE FOLLOWING LOCATIONS:

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Woody's
Hideaway Lounge
Swift's Barber Shop
Smith's Food King
E. O. B.
G. W. Pharmacy
N.A.A.C.P. Office
Roxy Cleaners
Kelly's Liquors
Friendly Liquors
El Rio Club
Bruce's Liquors
All Places of Business on Jackson Street
All Places of Business on "D" Street
Vegas Village
Thriftmart
Skagg's
Sugar Hill
Poor People Pulling Together
Mc Neal Quick Check
Carey Arm Apartments (at Office)
Villa Capri (at Office)
Dr. West's Office
Baby Bug's Coffee Shop
Clark County Court House
Windsor Park - All residences
Berkley Square - All residences

Regal Estates - All residences
Vegas Heights - All residences
Sunset Manor - All residences
Rancho Circle Theatre
Blue Bird Auto Parts
Love's Cocktail Lounge
Golden Egg
Town Tavern
Hughes' Liquors
Mom's Kitchen
Beauty Shops on Jackson Street
Wesley's Barber Shop
Community Store
Fashionette Beauty Shop
Mom Brunow's
Library
Cheyenne Square Barber Shop
Forward Move Barber and Beauty Supply
Modernistic Shoe Shop
Dot's Cleaners
Moulin Rouge Beauty Shop
Moulin Rouge Barber Shop
Ruby's Draperies
Legal Aid Office
Wild Goose Bar
7 - 11 Store
Big "8" Market
Continental Beauty Salon (West Owens)