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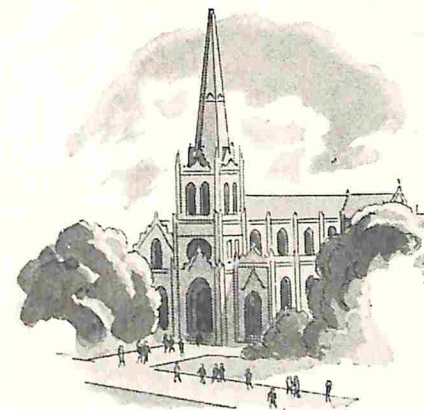
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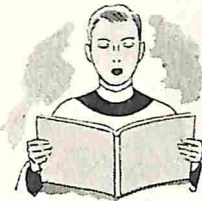
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For Easter The new Armour's Fixed Flavor Star Ham... baked



A NEW flavor-enticement is added to the traditional Easter ham-dinner. It's Fixed Flavor, the taste that has won thousands... yes, millions... to Armour's Fixed-Flavor Star Ham.

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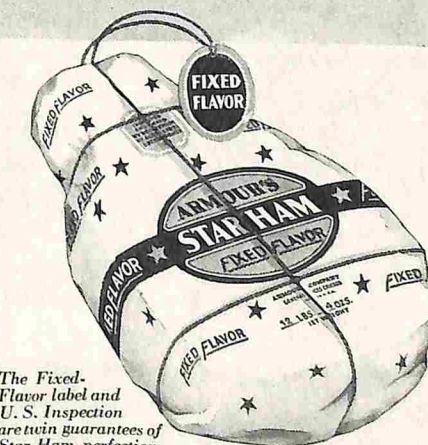


See recipe at the right for this savory ham-dish

ARMOUR'S STAR HAM FIXED FLAVOR

SPICED BAKED FIXED FLAVOR STAR HAM
12-lb. Fixed-Flavor Star Ham
1 teaspoon mustard
1/2 cup brown sugar
1/2 teaspoon paprika
1/2 cup vinegar
1/2 cup water (in which ham was cooked)
6 slices of canned pineapple
Whole cloves
6 prunes
6 maraschino cherries

Plunge ham into water, boil ten minutes, reduce heat, and simmer two hours. Remove rind. Sprinkle the fat surface with the mustard and paprika. Pour over the vinegar and water mixed and bake in a slow oven (300° F.) for 1 1/2 hours. Baste frequently. Sprinkle fat surface with the brown sugar, dot with whole cloves. Continue baking without basting for 1 hour. Place slices of pineapple around ham and continue baking 1/2 hour. Garnish with pineapple rings, prunes and cherries. Serves 16 to 18.



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