

DELICIOUS BAKED HAM

Place a medium sized ham in a pot of boiling water and allow to boil for half an hour. Take ham from pot, remove the skin and rub into the ham as much brown sugar and cinnamon as it will hold. Then outline the fat on top into diamonds and in each diamond stick a clove. Make a dough of flour and water and enclose the ham in this so as to keep all the juices inside. Place in pan with some of water ham was boiled in and bake from 2 to 3 hours, according to weight of ham. Remove from oven, take off the casing of dough and sprinkle the top of the ham with rolled cracker crumbs and place back in oven for a few minutes to brown.

Mrs. L. H. Mason