

SOUTHERN DELICACIES



ALEXANDRIA, VIRGINIA

LUCY ANN GRAY

November 8, 1941

Dear Mrs. Gilpin:

When Mrs. Philip B. Stewart was in Williamsburg, Virginia, she instructed the gift shop at The Lodge, to send you one of my cooked, genuine Smithfield hams. In fact, she also requested that another one be sent to Miss Laura Gilpin. At least she ordered two hams, one for Mrs. Laura Gilpin and the other for Miss Laura Gilpin. As one of the order slips was written, we think, by Mrs. Philip B. Stewart, and the other one in a different hand writing, it is just possible that both of these hams are for you, but, of course, you will know.

I am most happy to say that these two hams are being shipped to you and Miss Gilpin today, by express prepaid, and I sincerely trust that they will arrive promptly and that they will be thoroughly enjoyed.

If it is not desired to use either one, or both, of these hams at once, then I suggest that they be left in their original wrappings - keeping them in a cool place - until you are ready to serve them. These hams will keep for weeks, in fact I have shipped them as far as Honolulu. Do not, however, put them in the refrigerator for any length of time because that will tend to dry them out too much.

While some member of your household may be thoroughly familiar with the correct way of carving a fine Virginia ham, I don't like to take that fact for granted, because these hams should be carved properly to insure their fullest enjoyment. I am, therefore, enclosing a copy of my carving directions which I hope will be found useful.

Cordially yours,

Lucy Ann Gray

LUCY ANN GRAY

Mrs. Laura Gilpin
317 Cheyenne Road
Colorado Springs, Colorado

LUCY ANN GRAY
(Southern Delicacies, Inc.)
ALEXANDRIA, VIRGINIA

PREPARED FOR

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4th—These hams are far more delicious if served *cold*. Furthermore, you cannot successfully cut thin slices from a hot ham. However, thicker slices from cooked hams can be broiled or fried. *5th*—Place the ham in the refrigerator several hours before serving and it will cut more readily. *Never* use mustard on these hams—it “kills” their delightful and unique flavor.

6th—Keep cooked hams in a cool place and well wrapped in waxed paper or a linen towel. This keeps them from drying out too quickly, especially if the hams are not consumed within a few days.

1st—The ham should be served *cold* and the carving knife should be *very* sharp.

2nd—Start slicing the cooked ham about two to three inches from the hock, or small end, and cut *straight* down to the bone on the thick side. Then gradually *slant* the knife and cut the meat off at an angle. (See illustration above.)

3rd—The slices should always be *exceedingly* thin—never more than one-eighth of an inch in thickness if possible. In fact, the thinner the slices the better.

DIRECTIONS FOR CARVING



HOW TO CARVE A FINE VIRGINIA HAM

IT IS highly important that a fine Virginia ham should be carved *properly*, if it is to be enjoyed to the fullest degree. For that reason I urge that the suggestions given on the following pages be carefully observed as this is the method most generally used.