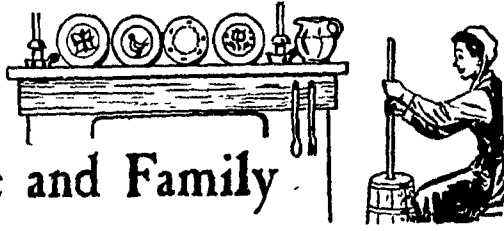


# For the Farm Wife and Family



## Molasses Make Meal

By Mrs. Richard C. Spence

Molasses, a product of sugar cane, is a part of the American tradition and has graced American tables since the days of the first colonists. It played a very important role in the building of the early commerce of Colonial New England where it was and still is considered an everyday food. In this part of the country, the molasses jug is as commonplace as the salt and pepper shaker.

The wise buyer who wants the best of all molasses for every purpose will study the many grades now on the market. These grades range all the way from top-quality products with a smooth, rich, mellow flavor, down to blackstrap, a low quality with a bitter "black" flavor.

There are three major types of molasses on the market:

1. Unsulphured Molasses is made from the juice of sun-ripened cane which has grown from 12 to 15 months in the hot tropical sun of the West Indies.

The juice is clarified and concentrated and the unsulphured molasses is then transferred to warehouses in this country where it is blended.

2. Sulphured Molasses is a product of sugar making. The very efficiency in modern sugar plants has lowered the quality of molasses by extracting much of the sugar from the original cane juice. Most of the sulphured molasses comes from areas other than the West Indies.

Since the ripening season in these areas is not long enough to mature the cane, the green sugar cane is treated with sulphur fumes during the sugar extracting process.

Strictly speaking, sulphur fumes are not necessary for the manufacture of molasses but they are used in the making of sugar and as a result, sulphur is present in the molasses.

3. Blackstrap Molasses is the waste product of sugar making and is sold as such to producers of industrial alcohol and animal feeds.

Part of the joy of food preparation is making a beautiful creation. The dish that tempts the eye also whets the appetite.

A ham slice, broiled or pan-heated, with a final topping of equal parts of sweet unsulphured molasses and the nip of mustard, is a

taste treat. It borrows, via quick cooking, the same popular glaze given to baked hams. The glaze is applied the last minute of cooking time.

**Barbecued Spareribs** - Barbecued spareribs entice with the sweet splendor of a sauce made with molasses, mustard, vinegar and Tabasco. The juicy pork tidbits take to this sauce-contrast.

3 pounds spareribs  
4 tablespoons molasses  
4 tablespoons prepared mustard  
4 tablespoons vinegar or lemon juice  
2 tablespoons Worcester-shire sauce  
1 teaspoon Tabasco  
1 lemon, sliced

Have spareribs cut in serving pieces. Place in shallow pan. Combine molasses and mustard. Stir in vinegar or lemon juice, Worcester-shire sauce, and Tabasco. Brush spareribs with part of mixture.

Bake in moderate oven (350 degrees) 1½ hours, brushing frequently with remaining mixture. Turn into serving dish. Garnish with lemon slices. Makes six servings.

Bacon to be served with scrambled eggs or waffles, or as a topping for a baked bean casserole, can also take a pointer from baked ham.

The same glaze used for baked ham is excellent with bacon, just dribble a mixture of molasses and prepared mustard over the bacon slices.

Then place the meat under

broiler heat, or bake a few minutes.

Canadian bacon, so often served at breakfast, can be a dinner main course with a shining molasses glaze. Bake in one piece and stud with cloves and glaze as you do ham.

It's excellent served with bean or rice dishes.

**Broiled Bacon**  
2 tablespoons molasses  
2 tablespoons prepared mustard  
½ pound bacon

Combine molasses and mustard. Place bacon slices on broiler rack three-inches below heat. Brush each slice with small amount molasses mixture.

Broil, turning and brushing frequently, until bacon is cooked. Enough for three servings.

**Glazed Canadian**  
2-pound piece Canadian bacon  
2 tablespoons molasses

2 tablespoons prepared mustard

Leave Canadian bacon transparent wrapper on rack in shallow pan. Bake in slow oven (degrees) 30 minutes from oven; remove transparent wrapper.

Blend together and prepared mustard. Read oven and bake 30 longer, brushing occasionally with glaze. Makes six servings.

Carrots also benefit from molasses and this flavorsome trim is added in a matter of minutes after the carrots have been cooked.

**Glazed Carrots**  
8 carrots  
2 tablespoons molasses  
2 tablespoons butter  
margarine  
Scrape or pare thinly. Leave whole.

### New Limited Enrollment CONESTOGA EMERGENCY FUND

R. D. #6 - Lancaster, Pa. — EXpress 7-6464

## Death Benefit \$1,000.00

Assessment per Death \$1.10 per subscriber. TOTAL 1958-59 ASSESSMENTS 5 AND ONE PRESENT GROUP OF 1762 LIMITED TO 2000

Enrollment period ends April 30, 1959

Adult persons in good health up to the ages of 60 men and 62 for women are invited to join.

HOW TO ENROLL — Send this ad with your address and age to CONESTOGA EMERGENCY FUND, R. D. #6, Lancaster, Pa. Complete information and application cards will be sent to you.

ACT TODAY

DON'T LET YOUR FAMILY REGRET YOUR DECISION

# SEED POTATOES

- Surprise
- Cobblers
- Katahdins
- Katahdin Me
- Kennebec
- Green Mt

FIELD SEEDS — SPRAY MATERIALS

## Groff's Hardware

Ph. ELgin 4-0851

S. Railroad Ave. New Holl

### PLANNING FOR 3 NOW?



#### A MUTUAL FUND MAY HELP

Baby's health is important... you guard it closely! But what about his future?

A wise plan for the future may include investments in Mutual Funds that offer opportunities for income, possible profits and long-term growth.

A Mutual Fund investment represents ownership in a broad cross-section of American industry, closely supervised by professional investment managers.

Write today for information about how Mutual Funds may help you plan now... for the financial future of your family.

## Reynolds & Company

Member New York Stock Exchange

61 North Duke Street

LANCASTER, PA.

REYNOLDS & COMPANY  
61 N. Duke Street  
Lancaster, Pa.

Please send me information about Mutual Funds Name Address City State

## TOBACCO MUSLIN

Supplies still available in 2-3-4 yd. widths

W.L. Zimmerman & Son  
INTERCOURSE, PA.  
SO. 8-3131

## SUPER SHOES

Self Service  
220 W. KING ST.  
Lanc. Co.'s Largest Shoe Store  
All 1st Quality  
SUPER LOW PRICES

## LET YOUR CROP MONEY REAP A HARVEST OF BENEFITS!

How? Just open a checking account with us. Reap the benefits of protection, prestige and the power of your personal signature.

This bank has helped many farmers to "reap a harvest of benefits" from the many services it provides... and many farmers have helped our growth too.

Use Our Convenient DRIVE-IN WINDOW  
One-half block from Penn Square on South Queen Street — Rear of Main Bank.

FREE PARKING  
25 S Queen Street — Swan Parking Lot — Vine & S Queen Sts. Stoner Parking Lot — S. W Corner Vine & Queen Sts



"Serving Lancaster from Center Square since 1889"

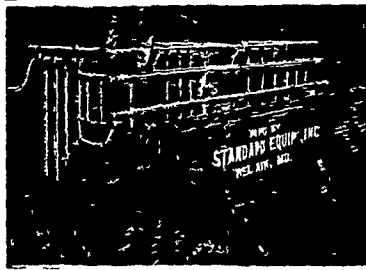
MILLERSVILLE BRANCH 302 N. GEORGE ST.

Member Federal Deposit Insurance Corporation

Maximum Insurance \$10,000 per depositor

CHAIN SAW SERVICE CENTER  
New & Used  
Snavelly's Farm Service  
NEW HOLLAND EL 4-2214

"Prompt Bail Bond Service"  
BUHRMAN'S CONVENIENT PARKING LOTS  
Opposite Brunswick Hotel — Opposite Post Office  
Next to Western Auto Store  
115 East King Street  
Norman A. Buhrman,  
228 N. Duke St.  
"Prompt Bail Bond Service"



STANDARD Equipment, Inc. Announces Its

12% BIG Spring Discount SALE

ON All-New Barn Cleaner Easy-All Comfort Stalls  
SALE CLOSES APRIL 30

Cope & Weaver  
WILLOW STREET  
Ph. Lanc. EX 3-2824