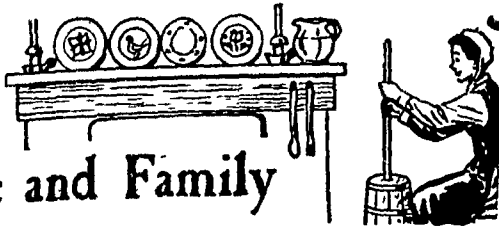


# The Wife and Family



Cook in boiling; sal-  
er until almost ten-  
move and drain.  
molasses and butter  
arne in skillet; add  
Turn to cover with  
mixture. Simmer  
15 minutes, turning  
ing occasionally.  
four servings.

**Glazed Ham**  
pound cooked ham  
cloves  
espoons molasses  
sugar  
spoon dry mustard

3 tablespoons molasses  
Heat oven to 325 degrees.  
Remove skin and part of fat  
from a hot, cooked ham.  
Score fat in diamond shapes;  
stud with cloves.

Place on wire rack (cake  
cooler) in large shallow pan.  
(If desired, line pan with al-  
uminum foil).

Dribble 2 tablespoons mol-  
lasses over entire surface of  
ham. Mix remaining ingre-  
dients; pat uniformly over  
ham. Bake 40 minutes or un-  
til ham is glossy and brown.  
**Pineapple Upside Down**

**Ham Loaf**  
2½ cups (1 pound) cooked  
ground ham  
2 cups (1 pound) uncooked  
ground pork.  
1 cup crushed corn flakes  
½ teaspoon salt  
¼ teaspoon pepper  
1 teaspoon dry mustard  
2 eggs, beaten  
¼ cup milk

Heat oven to 350 degrees  
Prepare topping as follows:

**Topping**  
1 tablespoon butter or mar-  
garine  
2 tablespoons molasses  
1 tab.espoon sugar  
3 slices pineapple  
3 maraschino cherries

Melt butter or margarine  
in 4x9x3-inch loaf pan, mea-  
sured across bottom. Stir in  
molasses and sugar; spread  
uniformly over bottom of  
pan. Arrange pineapple and  
cherries over molasses but-  
ter mixture.

Mix all ingredients for ham  
loaf in given order. Spread  
mixture in pan over pineap-  
ple; press down. Bake one  
hour.

Turn out on hot platter  
with pineapple and cherries  
on top. Yield: 16 slices, ½  
inch thick.

**Baked Beans (Quick Method)**  
4 cups (2 pounds) dried  
beans  
Cold water  
1 large onion  
4 teaspoons salt  
½ cup catsup  
½ cup molasses  
½ teaspoon pepper  
2 teaspoons dry mustard  
½ pound salt park

Wash beans. Cover gene-  
rously with cold water; soak  
overnight.

Add onion, salt, and if ne-  
cessary, additional water to  
cover beans, bring to boil-  
ing point in covered sauce-  
pan. Remove onion.

Simmer until beans are  
tender. Drain, save three

## Pork Served Oriental Style



Borrowing from Chinese cooking, sweet-and-sour pork is neither  
complicated nor over-rich. Delicately flavored, unsulphured mol-  
lasses is combined with soy sauce and vinegar for the tangy  
meat sauce.

Mushrooms, green pepper and onions (cooked but still crisp),  
pieces of braised pork, and the pungent sauce are the ingredients  
of this Oriental dish prepared the American skillet way. Serve  
with hot cooked rice and spiced peaches.

**Sweet-Sour Pork**  
1½ pounds pork shoulder,  
cut in 1-inch pieces  
1 can (3 or 4-ounces)  
mushrooms  
Water  
1 green pepper, cut in  
strips  
1 medium onion, sliced  
¼ cup unsulphured  
molasses  
2 teaspoons soy sauce  
¼ cup vinegar  
1 tablespoon cornstarch  
3 cups hot cooked rice

Brown meat in skillet. Drain mushrooms; measure liquid. Add  
enough water to make 1 cup. Add to skillet; bring to a boil.  
Cover; reduce heat and simmer 45 minutes. Add mushrooms,  
pepper and onion. Mix together unsulphured molasses, soy sauce  
and vinegar. Add to skillet and cook, stirring occasionally, 15  
minutes longer. Blend cornstarch with small amount water. Stir  
into hot mixture. Cook, stirring, until slightly thickened. Serve  
with hot cooked rice.

Yield: 4 servings.

## Too Can Do Away With Those "Washday Blues!"

Every homemaker wants  
and newest in laun-  
drances, and she  
them to do the best  
job. In many cases,  
them and tried all  
mended soaps, de-  
and bleaches and is  
getting satisfactory  
You will do the best  
a soft water, and  
hy, says Cliff Leh-  
Water Conditioning  
nt for Century Co.,  
Chestnut St, Lancast-

is concerned this is just lost  
soap. With soft water, there  
is no wasted soap—all of the  
soap is used for washing.

According to charts pre-  
pared by research experts  
you'll save with soft water,  
whether you use soap or de-  
tergent.

Soft water in your laund-  
ry will do more than save  
wear and tear on your appli-  
ances and reduce soap costs  
—you will find after several  
washings your clothes look  
and feel cleaner and softer  
than they ever were before.

No more partly clean, gray  
linens or dull colors but  
really white wash without  
the use of any "cover up"  
whitening agents.

Hard water may be cut-  
ting down the life of your  
fabrics as much as 35 per-  
cent. Soft water will do a-  
way with clothes that have a  
hard scratchy feeling. You  
will never have the washday  
blues again if you install a  
water softener.

For the answer to any  
question you may have a-  
bout water or water prob-  
lems, please contact Cliff  
Lehman at Century Water  
Co., 15 W. Chestnut Street,  
Lancaster. There is no  
charge for this service.

icky, gummy precipi-  
s by the reaction  
the soap and the  
ter will soon clog  
the working parts  
appliances and cut  
its efficiency and  
cost of repairs.  
ard deposited by the  
ter on the inside of  
matic washer gradu-  
ins to wear away  
ing parts and leaves  
unclean" odor.  
water flows clear and  
d eliminates these  
soap is added to  
ter a lot of it is  
in neutralizing the  
As far as washing

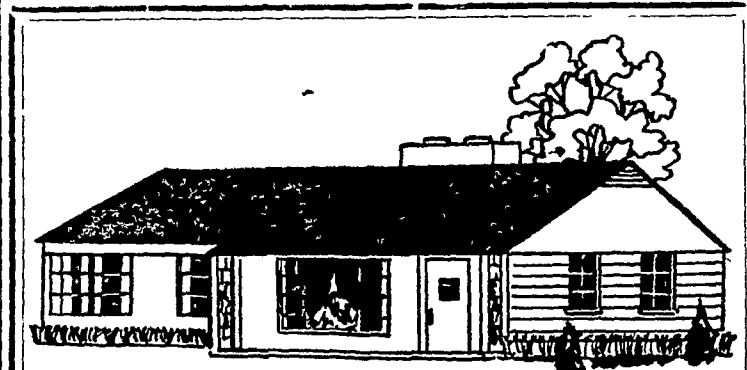
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