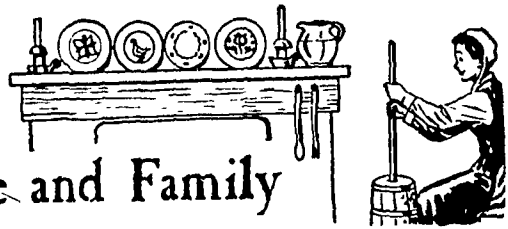


For the Farm Wife and Family



BACON IS BEST

There's no need for a sharp knife and a strong arm for slicing bacon in the home kitchen nowadays. For now there are one-half pound and one pound packages of bacon sliced just right for those who like it thin (regular)

The heat sealed window package protects the fresh sweet smoked taste of the bacon and at the same time lets the shopper check for the desired combination of leanness and fat. The package is easy to open and easy to close for refrigerator storage. Thin sliced bacon is the traditional bacon for breakfast sandwiches and crumble toppings for appetizers and vegetables.

Those who like thick sliced bacon will find it in two pound

and occasionally in one pound packages. Thick sliced bacon is especially suited to hearty breakfast and luncheon or supper menus.

TO SEPARATE SLICES — To separate one bacon slice from another many find it convenient to run a rubber scraper between the slices. If several slices are to be fried, the slices may be separated as they heat. Complete directions for frying, baking and broiling are usually on each package.

STORAGE OF BACON — To enjoy the good flavor of bacon it should be stored in the refrigerator and used in about one week. Bacon should not be frozen. For like other cured and smoked meats when frozen bacon tends to develop rancidity more rapidly

than meats that have not been cured and smoked.

CANADIAN STYLE BACON

The boneless pork loin, cured and smoked, is called Canadian style bacon in the United States. But in Canada it is labeled Canadian Back Bacon. Furthermore, it differs from regular bacon in shape, fat and eating quality. It is round and very lean. Canadian style bacon is commonly sliced and vacuum sealed for freshness in six ounce packages. The number of slices in each package may vary from six to nine slices, depending upon the diameter of the loin they are cut from. The bacon may also be purchased by the retailer in six to twelve pound slabs. He in turn cuts it into one-half to two pound units, depending on customer preference.

Thin sliced Canadian style bacon is favored for breakfast, while thick slices may be broiled for lunch or dinner. One and two pound pieces make attractive boneless roasts for small dinner parties. A one pound roast in a 325 degree oven will reach 170 degrees on a roast meat thermometer in about 45 minutes, a two-pound roast will be ready to serve in about 1 hour and 15 minutes.

HEARTY BACON SOUFFLE

1 pound bacon
1/2 tablespoons flour

1/2 teaspoon salt
1/4 teaspoon nutmeg
3 tablespoons bacon drippings
1-1/2 cups milk
6 eggs
1/2 cup quick-cooking oats

Cut bacon into 1/2-inch pieces. Pan-fry until crisp. Drain. Stir the flour, salt, and nutmeg into the bacon drippings in a saucepan. Gradually add milk. Stir until thick. Separate eggs. Beat yolks until thick. Add oats and bacon. Fold into white sauce. Beat egg whites until stiff. Fold into sauce mixture. Bake in a 1-1/2-quart casserole set in a pan of water for 50 to 55 minutes in a slow oven (325 degrees). Serve at once. 6 servings.

BACON CURLS 'N PEACHES

10 slices thick sliced bacon (5 halves)
3/4 cup orange juice
1 pound can peach halves
1 tablespoon cornstarch
1/4 teaspoon cinnamon
1/16 teaspoon cloves
Waffles or pancakes

Pan-fry bacon. As each slice removed from the pan, roll

around the tines of a fork to form bacon curls. Drain peaches. Combine peach liquid, orange juice, cornstarch, cinnamon, and cloves in a frying pan. Heat, stirring, until thickened. Add peaches and simmer 10 minutes. Remove peaches and place 2 bacon curls in each peach half. Serve with waffles, using seasoned peach juice as syrup.

CANADIAN BACON BUNDLES

6 slices Canadian style bacon
2 bananas
Lemon juice
8 pineapple sticks
Brown sugar
Scrambled eggs

Peel bananas. Cut in half lengthwise, then crosswise. Brush with lemon juice. Roll a quarter of banana and a stick of pineapple in each slice of bacon. Fasten with a wooden pick. Place bacon bundles on baking sheet. Sprinkle with brown sugar. Broil about 4 inches from heat for 3 minutes. Serve hot with scrambled eggs.

(Continued on Page 15)



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