

CANADIAN-STYLE BACON WITH MUSTARD SAUCE

TO PREPARE: 15 MIN.

TO ROAST: 1 HR.

- 1½ lbs. Canadian-style bacon
(in one piece)
- 8 to 10 whole cloves
- 1 cup firmly packed brown sugar

- 2 tablespoons prepared mustard
- 1 tablespoon butter or margarine
- 3 tablespoons cider vinegar

1. Remove casing from bacon. Place bacon, fat-side up, on a rack in a shallow roasting pan. Insert whole cloves. Insert a roast meat thermometer.
2. Roast uncovered at 300°F about 1 hr., or until internal temperature reaches 160 to 170°F.
3. Combine remaining ingredients in a saucepan. Stir over low heat until sugar is dissolved and mixture is thoroughly heated, about 10 min. Serve hot with the Canadian-style bacon.

About 6 servings

CUCUMBER-SALMON RING

TO PREPARE: 50 MIN.

TO CHILL: 2 HRS.

- 1 pkg. lime-flavored gelatin
- ½ teaspoon seasoned salt
- 1 cup very hot water
- 1 cup cold water
- 2 tablespoons lemon juice
- 1 cup grated pared cucumber
- ¼ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin

- 1 cup mayonnaise
- 1 teaspoon seasoned salt
- 2 tablespoons cider vinegar
- 1 1-lb. can (about 2 cups) salmon,
drained and flaked (remove
any bony tissue)
- ½ cup chopped celery
- ½ cup chopped sweet pickle

1. Mix the lime-flavored gelatin with ½ teaspoon seasoned salt in a bowl. Add hot water and stir until gelatin is completely dissolved. Stir in the 1 cup cold water and the lemon juice.
2. Chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
3. Lightly oil a 1½-qt. ring mold with salad or cooking oil (not olive oil); set aside to drain.
4. When gelatin mixture is of desired consistency, stir in the grated cucumber. Pour mixture into the mold. Chill until partially set.
5. Meanwhile, pour ¼ cup cold water into a small cup or custard cup. Sprinkle unflavored gelatin evenly over water. Let stand 5 min. to soften.
6. Dissolve gelatin completely by placing cup over very hot water. Stir gelatin and blend into a mixture of the mayonnaise, 1 teaspoon seasoned salt, and vinegar. Mix in the salmon, celery, and pickle.
7. When first layer in mold is partially set, spoon salmon mixture into the mold. (Both layers should be of almost the same consistency when combined to avoid separation when unmolded.) Chill until firm, about 2 hrs. Unmold onto a chilled plate.

About 8 servings

ALMOND GLACÉ DROPS

TO PREPARE: 30 MIN.

TO BAKE: 20 MIN.

- 1 cup (about 5 oz.) blanched almonds, slivered
- ½ cup confectioners' sugar
- 2½ sq. (2½ oz.) unsweetened chocolate, grated
- ½ cup sugar
- ¼ teaspoon salt
- 3 egg whites
- ¼ teaspoon vanilla extract

1. Grease cookie sheets. Sprinkle lightly with flour; shake off excess flour.
2. Put the almonds and confectioners' sugar into a heavy skillet. Set over low heat. Using a wooden spoon, keep sugar and almonds moving constantly until sugar is melted and is of a rich medium-brown color (caramelized), and almonds are coated. Set aside to cool completely.
3. Mix the grated chocolate with sugar and salt.
4. Beat egg whites until rounded peaks are formed. Add the chocolate mixture gradually, beating well after each addition. Beat until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Fold in the cooled sugared almonds and vanilla extract.
5. Drop by teaspoonfuls about 2 in. apart onto the cookie sheets.
6. Bake at 300°F 20 min. Remove cookies to cooling racks.

About 2 doz. cookies

An information-packed article about your baby's care, feeding, growth and fun.

How tall will your baby grow?



Tips on teething

Free National Baby Week gift to mothers!

When he's fully grown how big will your baby be? Growth studies answer this fascinating question with remarkable accuracy: The average 2-year-old boy and 1½-year-old girl are about half as tall as they'll be when adults—given good nourishing food and good health.

AGE	BOYS (Approx. % of adult height)	GIRLS
2 yrs.	49	52
1½ yrs.	46	49
1 yr.	42	47
6 mo.	38	40
1 mo.	30	32
Birth	29	31

● To tell how tall baby will grow, take his present height (in inches) and add two zeros. Then divide by % shown for your baby's age and sex in chart above. Example: If your 6-month-old boy is 27" now, divide 2700 by 38. He'll be about 71" when fully grown—almost a 6-footer. This is an estimate, based on averages. Slow- or fast-growing babies may shoot up or slow down later.

● The important point: Your baby suits you—big or little—and he knows it! Who cares about how tall or how fast the neighbors' baby grows?



● Free Heinz gift to mothers! To celebrate Baby Week, Heinz will send you—free—a full-size new Flat Pak of genuine Alcoa® Wrap for 4 labels from Heinz Strained Baby Foods featuring exclusive new screw-on caps (described above right). Flat Pak holds full 25 ft., same as roll. 31¢ value. Easy to store, use. Just mail 4 labels to Heinz Baby Foods, Box 28, D-40, Pittsburgh 30, Pa. Limit: 1 gift per family. Offer expires June 1, 1959.

● Here's Heinz latest exclusive: Screw-on caps for baby food jars. Just a turn and they're open. Another turn puts lid back on tight, to keep unused food fresh. You'll find screw caps already available on many Heinz Baby Foods. In Heinz new multi-million-dollar Research Center, experts are working out many ways to help you and your baby.



● Falling flat on the face is part of the day's work, when a fellow is determined to creep! But if baby takes too many nose dives, he likely needs a rest and perhaps a refreshing drink. Such as Heinz Strained Orange Juice or one of Heinz new apple-base juices—5 flavors: Apple Juice, and Apple Juice mixed with Grape, Pineapple, Prune or Apricot Juice.

● If your hearty eater starts "eating like a bird," maybe you'll soon hear a new tooth click against his spoon. Teething upsets some babies' appetites, but gives others no trouble. During teething difficulties, don't offer new foods or serve unfavorites. If baby continues to act finicky, let the doctor decide if teething is to blame.

First with screw-on caps

HEINZ

Baby Foods



Over 100 strained and junior varieties . . . including meats, cereals, juices