



SMOKED BONELESS PORK BUTT, one of the handiest of all pork buys, can come to the dinner table in more than one dress. Shown here are three interesting ways to serve a smoked butt—baked and glazed, cooked with vegetables for a boiled dinner, or fried and served with whole kernel corn. The size of the smoked pork butt, usually two to three pounds, makes it a good buy for a small family. After providing one or two dinners, it often yields enough leftovers to slice for sandwiches or to grind and add to the breakfast omelet or scrambled eggs. Or use leftovers to season that pot of red beans you are slowly cooking on the back of the stove, adding meat only after beans are well cooked, however.

SMOKED PORK BUTT VERSATILE MEAT BUY

One of the easiest ways to prepare the smoked pork butt is to simmer it in water until tender. Vegetables added the last 35 to 40 minutes of cooking take on the delightfully smoky flavor of the meat and make a type of New England "boiled" dinner that will be a family favorite.

BOILED DINER

- 1 smoked boneless butt, 2 to 3 pounds
- 5 whole cloves
- 1 bay leaf
- 4 whole black peppers
- 4 to 6 medium carrots
- 8 small onions
- 2 to 3 medium potatoes

Remove wrapper from meat and place in a large deep utensil. Add hot water to cover, then add seasonings. Simmer, covered, 1½ hours. Add scraped carrots, peeled onions and pared potatoes cut in half. Cook for another half hour or until meat and vegetables are tender. Makes about four servings.

GLAZED BONELESS BUTT

The smoked butt wins a gold star for entertaining when cooked in

water, then glazed and baked. A garnish of pineapple and whole cloves on the glaze adds the final company touch.

Cover smoked butt with water and cook at simmering temperature until tender, about 2 hours. Remove butt from water, place in a shallow pan and spread with a glaze made by combining ½ cup brown sugar with a little pineapple syrup and ½ teaspoon ground cloves. Decorate top of meat with pineapple tidbits stuck on with cloves and toothpicks. Glaze in a hot oven, 400 degrees, for 15 minutes.

JEFFY MEAL

The end of a day at the office, committee work, Red Cross, shopping or housecleaning can suddenly find you with little time left for preparing dinner on schedule. That's when you'll want to rely on a quick dinner such as fried smoked pork butt served with canned whole kernel corn. Cut smoked butt into thin slices, about ¼ inch thick. Heat a little fat in a skillet, add slices of meat and cook slowly until well brown on both sides. (If, before slicing,

butt has been cooked in water until tender, slices may be cut thicker and quickly browned in a little butter or margarine.)

Water Heater Must Be Adequate for Job

When you consider building or remodeling or just buying new appliances, consider the capacity of the water heater in your home.

According to the Plumbing and Heating Industries Bureau, no heater of less than 30-gallon storage capacity supplies enough hot water to meet normal average domestic requirements.

It states that automatic laundry machines require from 20 to 30 gallons of hot water in a period ranging from 30 minutes to one hour; that many automatic dishwashers require hot water at the rate of 1½ to 2 gallons per minute, or 10 gallons per load; that a tub bath requires about 15 gallons of water at a temperature of around 140 degrees while three gallons of hot water per minute are required for a shower bath.

upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS, Editor
Herald and News

EASY RICE PUDDING

- 2½ cups hot milk
- 2-3 cup packaged pre-cooked rice
- 1-3 cup sugar
- ½ teaspoon salt
- ¼ teaspoon nutmeg (optional)
- ½ teaspoon vanilla
- 1 tablespoon butter

Combine all ingredients and pour into greased one-quart baking dish. Bake in moderate oven (350 degrees) 45 minutes, stirring once after 15 minutes, again after 30 minutes, and again after removing pudding from oven. If desired, place pudding under broiler for a few minutes to brown. Serve warm, at room temperature, or chilled. This pudding may be thin when first removed from the oven. It will become creamier on standing since the rice continues to absorb milk as the pudding cools. Makes about 4 cups or 4 or 5 servings.



A QUICK, EASY RICE PUDDING that's a taste-thrill can be made with pre-cooked rice that takes the toil out of all rice cookery because it is already cooked.



CAULIFLOWER au Gratin makes an interestingly different main dish for a meatless day. Breaded fried shrimp, prepared from frozen packaged shrimp, can be placed around the piping hot vegetable casserole. The cauliflower is easily prepared and the cheese sauce thickened with quick-cooking tapioca. — Photo courtesy Minute Tapioca

Vegetables for Main Dish

- 1 small head cauliflower, separated into florets
- 2 tablespoons quick-cooking tapioca
- 1 teaspoon salt
- ¼ teaspoon paprika
- 2 cups milk
- 1 cup grated American cheese
- 1 cup buttered bread crumbs

Cook cauliflower in boiling, salted water 12 minutes, or until tender. Drain and place in a greased baking dish. Meanwhile combine tapioca, salt, paprika and milk in

sauce pan. Place over medium heat and cook until mixture comes to a boil, stirring constantly. Remove from heat. Add cheese and stir until cheese is melted. Pour over cauliflower, sprinkle with crumbs and bake in a moderate oven (350 degrees) 20 minutes, or until the crumbs are browned. Makes six servings.

Slices head lettuce served with a tangy French dressing makes an excellent accompaniment.

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