



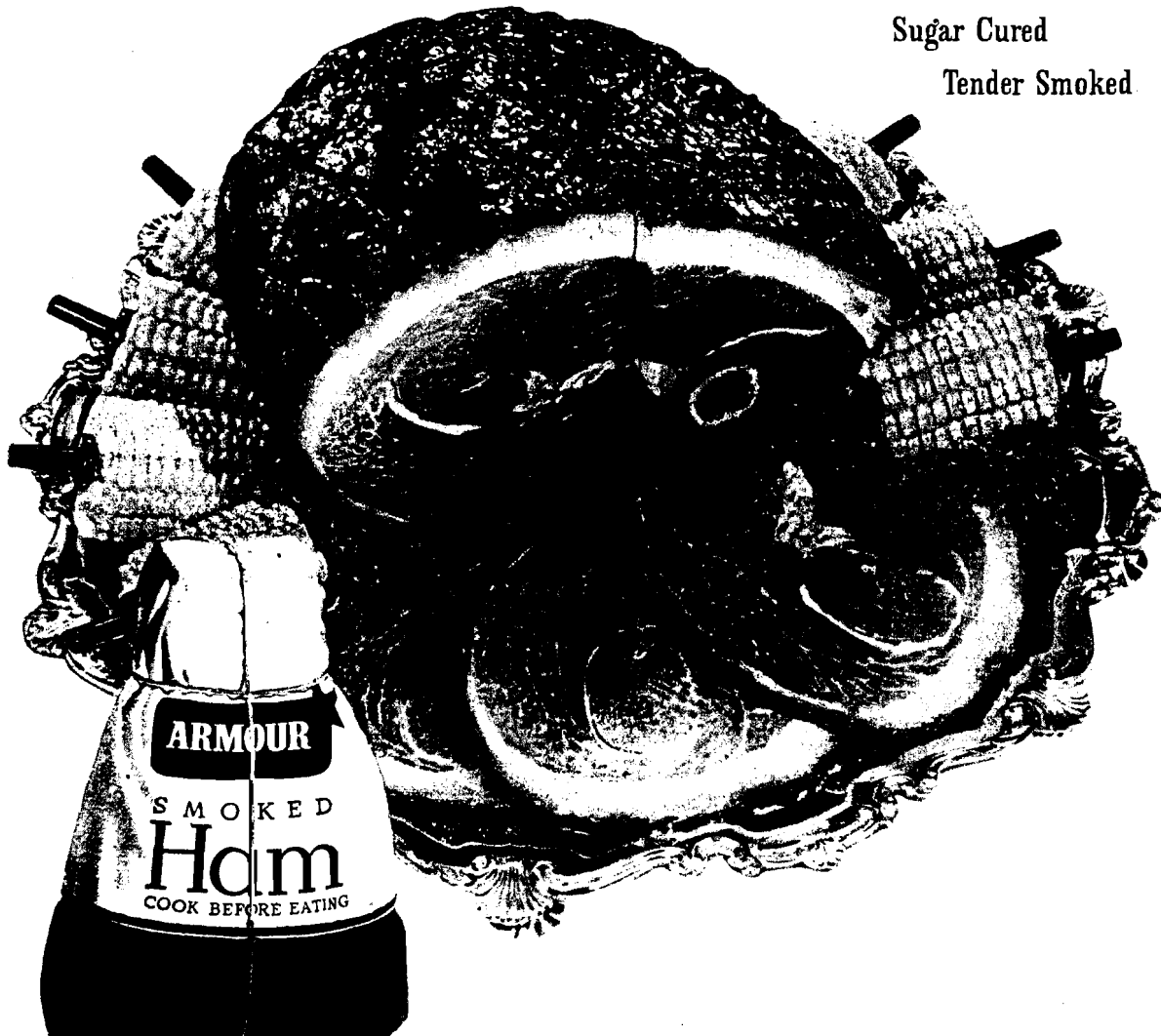
Perfect for those Sunday-best appetites

AMERICA'S LUXURY HAM

Hand Picked

Sugar Cured

Tender Smoked



This-n-th about H

BY

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There's nothing quite like ham for winning ob's around the table! So day-best dinner — a delicious **Barbecued Ham—C** Wrap half an Armour S side wrapper or in heavy Place cut side down on pan and bake uncovered for 25 min. per lb. One fore done, remove from and cover with glaze. Be cups brown sugar, 1 cup Worcestershire sauce, 3 Heat and pour over ham longer, basting frequently sweet corn cobblets.



Three Delicious S

Orange Glaze: Mix sugar, juice and grated r Spread over fat surface. Garnish with orange slices.

Honey or Molasses C one cup honey or molasses Stud with cloves and

Spice Glaze: Use 1 cup and 1 cup juice from crab apples or ginger pear. Use whole pickled fruit.

You Take the Prize you take home an Armour For each is hand-picked. Special hams are sugar-cured smoked over fragrant



Ever Eat a Real "Ham" Thin slices of fried ham on toasted buns topped with hot, nippy cheese sauce they make with a hungry — or a Sunday night for ten or even twenty!

Party Fare or Family however you use it — ham good buy because you can eat ways and it goes so far!



Small Family