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AGE 63

A BRIEF "Yes" or "No" and he's back in his paper; thoughts a thousand miles away—apparently he has forgotten you are there. What is the matter?

Here is a letter that came in our mail the other day. It is from a man—a bachelor—but the viewpoint is probably one which many husbands secretly share.

"Dear Sirs"—says the gentleman—"Here's a suggestion for your series of articles on women. I'm only a bachelor but in my opinion the most common mistake women make is letting their husbands outgrow them. The man is out in the midst of active affairs, busy meeting people and doing things. He grows and develops. But the wife in most cases shuts herself off from contact with the outside world. She lets herself become absorbed in the narrow circle of housekeeping interests. When he comes home she greets him with conversation about burnt pies, the price of eggs or how Johnny lost his rubbers! And then is hurt when he finds his newspaper more interesting!



Tomatoes stuffed with Corned Beef

Remove a thin slice from the top of each tomato. Take out seeds and pulp. Pick apart 1 package of Libby's Corned Beef, add 1/2 cup fresh bread crumbs, tomato pulp and pepper. Stuff the tomatoes with this mixture. Cover with buttered crumbs and bake 30 minutes in a moderate oven. "Let's have this often!" the family will say

"As I dope it out, the chief trouble is that women still are too tied down to the monotonous task of keeping a house clean and getting three meals a day. You people who are planning community kitchens and labor-saving devices and conveniences are on the right track!"

Is this man right? How many husbands do you think agree with him?

Of course, most men don't realize how much work there is around a house. If they stayed home and did it themselves they would soon see!

But on the other hand there are many ways in which the work of housekeeping can be cut down or made easier.

Most of these short cuts are in the kitchen. There, more than anywhere else, women spend so many unnecessary hours! Doing things which could be done so much more easily outside!

Take the cooking of meat, for instance. In the old days it had to be done in the home—how else? But not so in 1920.



Veal Loaf—Corn Oysters

Mix one cup of grated corn (fresh or canned) with one slightly beaten egg, 1/4 cup of flour, salt and pepper. Drop from a spoon into hot fat and fry until brown. Serve with Libby's Veal Loaf which has been chilled and sliced. Delicious!

Nowadays, just as you buy cloth all woven instead of weaving it yourself, you can buy delicious cuts of meat perfectly cooked by expert chefs. With them, meat dishes like those shown on this page are but the work of a few minutes to prepare.



Creamed Dried Beef—Stuffed Peppers

Remove seeds and inner part of pepper. Parboil 10 minutes. Stuff with corn (fresh or canned) seasoned with salt, pepper and butter. Cover with buttered crumbs and bake in a moderate oven 30 minutes. Serve with Libby's Dried Beef, creamed

Every time you serve one of them you save just that much time for more important things, and your family will be happy to have them often—they are so good! For Libby's Packaged Meats—Corned Beef, Dried Beef, Vienna Sausage and Veal Loaf—are the finest obtainable.

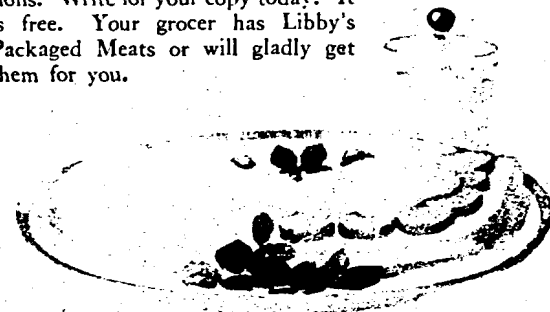
They are packaged in Chicago—meat center of the world—where the choicest meats are available to the Libby kitchens. Only cuts from fresh, government-inspected meats are used.



They come to you in air-tight containers which, when opened, reveal the meats as fresh as on the day they were packed. You will find that Libby's meats have a flavor and tenderness that home cooking of ordinary meats cannot approach. Here are a few suggestions for new and delightful ways of serving these meats. Begin tomorrow to let Libby's meats save time for you.

"Book of Five Minute Meats"—Free

Write for the Libby "Book of Five Minute Meats," a book of simple recipes devised by Libby's expert chefs to lighten the burden of cooking and save time for the homemaker. Every dish is attractively illustrated in full colors and is accompanied by complete cooking instructions. Write for your copy today. It is free. Your grocer has Libby's Packaged Meats or will gladly get them for you.



Vienna Sausage Sandwiches

Cover one slice of buttered bread with Libby's Vienna Sausage in half-inch slices, and another with a thin slice of onion. Add mayonnaise, put together sandwich fashion and garnish with cress. Make plenty of these sandwiches—they'll disappear fast!

Try Libby's Mustard. An unusually good mustard—not too "tangy," not too mild, delightful in flavor, it adds a touch of savoriness that puts an edge on the dullest appetite.

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