

In CHICAGO'S smartest suburb, her dinners are outstanding events..



Cecilia Benner, famous "professional" cook to the fashionables of Lake Forest, gives her recipe for a favorite entrée

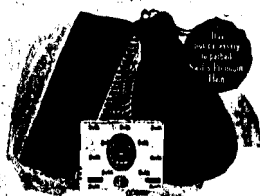
celebrated "professional" in Lake Forest, Illinois. Among her distinguished patrons are:

- Mrs. PAUL WILDER
- Mrs. W. SCOTT LINN
- Mrs. TRACY BUCKINGHAM
- Mrs. HOWARD PRABODY
- Mrs. EDWARD HALLER
- Mrs. WILLIAM MITCHELL BLAIR
- Mrs. J. T. BOWEN, JR.
- Mrs. FARWELL WINTON
- Mrs. EDWARD BIRMINGHAM
- Mrs. LEMIE WHEELER
- Mrs. CHARLES GLOBE
- Mrs. W. E. CLOW, JR.

HOW many notable dining dinners she has given in Lake Forest—this beautiful homes and estates!

One of her celebrated dishes is the many successful dishes which Mrs. Benner has served at brilliant dinners, is the one described on this page. Velvety green spinach molds, circled with dainty, golden-

Bacon comes in many sizes. Buy the whole ham and you'll get the most for the money. Buy the sides.



Spinach Molds with Premium Bacon are delicious as an entrée or as a main dish for dinner or luncheon. Mrs. Benner here gives her recipe (above at right) simplified for a family of six.

Spinach Molds with Premium Bacon

Wash 4 lbs. of spinach and boil 25 minutes in $\frac{1}{2}$ pint water. Put through a strainer and chop very fine. Then add 2 tbsps. butter, 2 tbsps. cream, 1 tsp. grated onion, and salt and pepper to taste. Pack in individual molds. Place molds in a pan of water and bake for 15 minutes in a moderate oven (375°F.). Turn out molds on a platter and wrap each with one or two strips of broiled Premium Bacon. Garnish with parsley and deviled eggs, cut in quarters.

brown strips of bacon. So exquisite to look at—so delicious to taste!

When telling how to prepare this entrée, Mrs. Benner says: "For the correct mingling of flavors that means the success of this dish, I always use a particular kind of bacon—Swift's Premium. Its unusual delicacy and mildness blend deliciously with other foods, and yet it is distinctive. I never could mistake any other brand for Premium. I always use it in all my cooking, whether in my own home or for entertainments."

In these words Mrs. Benner is only echoing the choice of wise housewives the country over. They know and appreciate the rare goodness of Premium, its special, savory mildness, its uniform proportioning of fat and lean. For the daily breakfast, or to serve in tempting combi-



As an entrée for a formal dinner Mrs. Benner serves the Spinach Molds with Premium Bacon on rounds of toast and broiled tomato with thick cheese sauce. The dish is garnished with grenadine pears.

nation dishes for lunch at dinner, they are careful to choose Premium.

Does your family know the rich, appetizing flavor of Swift's Premium Bacon? To them, as to the distinguished patrons of this famous cook, it will mean added pleasure at the table. Swift & Company.

Swift's Premium Hams and Bacon

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