

# French-sliced green beans cause hats to soar from Portland, Me., to Portland, Ore.!



**1. Something new!** Both in the way they're sliced (*long and thin*) and the way they taste (*tender, tasty, flavorful*). Yes, these French-sliced Green Beans are something you'll rave about—yet they're economical enough for everyday eating! You've just never met better beans!

**2. Quick-freezing** captures their full, garden-fresh flavor at the peak, holds it for you! All the tenderness, deliciousness—everything. Today—in January!—Birds Eye French-sliced Green Beans are dewy-fresh! MONEY BACK if they're not the best you ever ate!



THEY'RE NATURALLY RICH IN NUTR

VITAMIN	A	B <sub>1</sub>	C	D	CALCIUM	IRON
FRENCH SLICED BEANS	2	3	3	3	3	3
(PAIR)	2 (6000)		3 (EXCELLE			



**3. Stringless, sliced, and washed,** they're ready in the pan! NO fuss—NO tiring kitchen work. A box of these money-saving lovelies serves 4—and cooks in half the time ordinary market beans do!



**4. And here's a new Birds Eye treat—Red Sour Cherries.** The tastiest, easiest, most tree-ripened that ever made. Exclaim, "MORE, please!" Ready-sweetened, terrific in a pie, a tart, or on ice cream! They can be used whole and stemmed—WORK-FREE! Try 'em—

