



MENU

Heinz Condensed Chicken Noodle Soup
 Melba Toast Welsh Rarebit*
 Shredded Lettuce Salad
 Chilled Canned Pears
 Nut Wafers Coffee

***WELSH RAREBIT** - Melt 1 tbs. butter in skillet. Stir in 1½ cups (¾ lb.) diced American cheese. Melt. Add ¼ tsp. salt, 2 tsp. Heinz Prepared Yellow Mustard, cayenne, 1 tsp. Heinz Worcestershire Sauce. Add 1 cup cream. Stir. Remove from heat. Stir in 1 egg yolk. Serve on Melba Toast. Serves 6



MENU

Heinz Condensed Vegetarian Vegetable Soup
 Tomato and Corn Scramble*
 Perfection Salad Ripe Olives
 (Bakery) Sponge Cake with Fresh Fruit Milk

***TOMATO AND CORN SCRAMBLE** - 3 tbs. butter. Add 3 tbs. flour. Blend till bubbling. Add 1½ cups milk. Cook hot water. Stir till thick. Add ½ pepper, 1 cup whole kernel corn, 1 cup diced American cheese. Stir till cheese melted. Add ¼ cup Heinz Ketchup. Serves 6

Dinner Ready in

Patriotic activities, factory jobs and routine household work make heavy demands on a woman's time - yet active families need heartier nourishment than ever. The meals on these pages furnish plenty of energy at low cost—save fuel—require little time for preparation, serving and dishwashing.

Now When Quick, Energy-Giving Meals Are The Order Of The Day, Homemakers Appreciate More Than Ever The Thrift And Convenience Of Fully Prepared Heinz Foods. You'll Find That These Dinners—Planned Around The 57 Varieties—Are As Popular As They Are Delicious.



Substantial luncheon dishes—quick first courses—are the new Heinz Condensed Soups! Lusty with the slow-cooked, deep-flavored richness of pre-war recipes to-serve Heinz Soups, these six favorites are made the same small-batch way from the same select ingredients used in even greater abundance! All you do add an equal amount of water (most people prefer milk for cream soups) to contents of every container—heat—and serve! You get 20 luscious ounces!

Get more of the basic foods—such as eggs, cheese, fruits, vegetables, fish—into the family diet the simple, enticing salad way! And make every salad fairly sparkle with tang by using Heinz Pure Vinegars in the dressing. Full-bodied, fragrant and thrifty to use, because they're thoroughly aged in the wood, these vinegars are also grand for tenderizing inexpensive cuts of meat!



Enrich your meatless casserole dishes—leftovers and the cheaper cuts of meat with Heinz Tomato Ketchup and your budget meals will taste as if you'd been splurging! This savory sauce is a whole medley of marvelous ingredients: vine-ripened "aristocrat" tomatoes, Heinz Vinegar, racy spices—blended with care. Try Heinz Chili Sauce, 57 Beefsteak Sauce, Worcestershire, too! Just a little adds a lot of interest to eating.

Mothers who sample their baby's meals themselves show a decided preference for the flavor, texture and color of Heinz Strained Foods! Fresh vegetables—raised in fields near the kitchens—are scientifically cooked and vacuum-packed in enamel-lined tins the day they're harvested. Vitamins and minerals are preserved in high degree! Highly nutritive, too, are Heinz 12 Junior Foods—mildly seasoned food combinations specially designed for toddlers. Give your youngsters Heinz—backed by a 74-year quality reputation!



Heinz ⁵⁷ Varieties

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