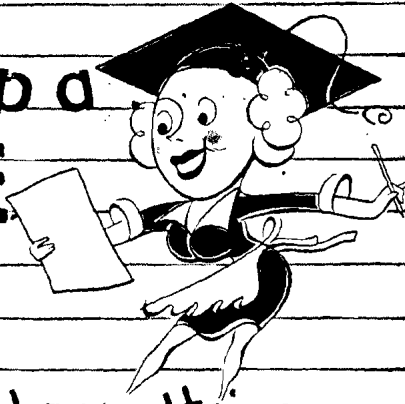


# Simple Addition

makes soup a

## WHOLE MEAL



TO rich and rosy Heinz Cream of Tomato Soup—

ADD a toasted, grilled cheese sandwich—cut in small squares.

TO hearty Heinz Vegetable Soup—

ADD tiny hamburger patties.

TO velvety-smooth Heinz Cream of Mushroom Soup—

ADD diced, cooked chicken and peas.

Rich Heinz Cream of Tomato Soup—spicy blend of

"Aristocrat" tomatoes and rich cream—is a nourishing dish by itself, as are all Heinz Condensed Soups!



BY ADDING ONE TIN OF MILK  
OR WATER TO ONE TIN OF SOUP,  
YOU GET DOUBLE THE QUANTITY!

# HEINZ

Condensed

grass, or on deck chairs or on the stone wall, in the one case—or on the living-room chairs in the other.

Here are a menu and a program that meet those specifications. Essential to the program, of course, is that you cook in the kitchen—usually a lot easier than cooking outdoors, anyhow, and it can be done ahead of time.

We'll build our meal around one hot dish, Beef Pilau Mexicaine, which can be cooked the day before and requires no watching while it's reheated. This is a delectable concoction of beef and rice with a decidedly Mexican touch, hearty enough to satisfy the most ravenous outdoor appetite but not too rich for a midsummer meal.

Sharing honors with the casserole will be a platter heaped with a variety of ice-cold salads—a very special do indeed, since it will provide vegetable and salad all in one.

Of course there must be bread, and here again we'll go Mexican and serve *royitos*, a homemade version of small *tortillas*. The *royitos* come to the table as pancakes, but they aren't eaten with forks. They should be spread with butter or margarine, rolled either plain or around some salad or shredded lettuce and bitten off. They're rather tough and chewy—and the more you chew the better they taste.

For dessert we must have fruit, and Peaches Yvonne will be perfect—easy to prepare and heavenly to eat.

The cart's before the horse—I haven't mentioned hors d'oeuvres. But in just a minute I'll tell you about some little sandwiches and ham-and-cheese balls to be served with long cold drinks of fruit punch, ginger ale or whatever you like.

We'll plan for twelve people.

### HAM-AND-CHEESE BALLS

Grind  $\frac{1}{2}$  pound cooked ham—leftover or bought for the occasion—through the finest blade of the meat chopper twice. Mix this with an equal quantity of cream cheese and add 2 tablespoons Worcestershire sauce, 1 tablespoon catchup,  $\frac{1}{2}$  teaspoon cayenne pepper, 1 teaspoon lemon juice and salt if needed. Blend thoroughly and form into tiny balls about the size of a hickory nut. Roll in chopped chives and store in refrigerator. These can be finished the day before but, if you can manage it, save the rolling in chives for the day of the party. This recipe will make about 50 balls.

### RIBBON SANDWICHES

For one filling, chop 4 hard-cooked eggs and mix them with 5 tablespoons chopped water cress, 4 tablespoons mayonnaise, 1 tablespoon grated onion and salt and pepper to taste.

For the other filling shred 1 can crab meat very fine and mix with 1 teaspoon prepared mustard, 1 tablespoon prepared horse-radish, 1 teaspoon vinegar, salt and pepper to taste and enough sour cream or whipped sweet cream to make the mixture the right consistency to spread.

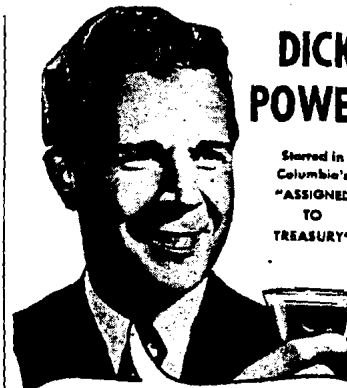
Cut bread into thin slices and remove crusts. Make stacked sandwiches of 4 slices each, alternating the two fillings. In some make the first and third layers egg and the center crab; in the rest use crab for the first and third layers and egg for the center. Wrap each sandwich in wax paper and store in refrigerator.

These can be made the day before and cut into strips and triangles just before serving.

Arrange two trays of the sandwiches and ham-and-cheese balls and, if you have them in your garden or can get them at the grocer's, add some tiny red and yellow plum tomatoes to the trays.

### BEEF PILAU MEXICAINE

Buy 3 pounds steak cut  $\frac{1}{2}$  inch thick. Use top or bottom round or sirloin. Rub steak on both sides with garlic, salt, freshly ground black pepper and chili powder. Use



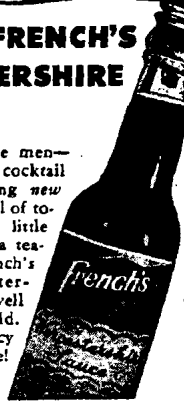
DICK  
POWE

Starred in  
Columbia's  
"ASSIGNED  
TO  
TREASURY"

I'M A TOMATO JUICE  
FAN NOW THAT I'VE  
TASTED A **WOW!**

Made with FRENCH'S  
WORCESTERSHIRE  
SAUCE

A WOW with the men—this tomato juice cocktail with the sparkling new taste! To a glassful of tomato juice add a little salt and pepper—a teaspoonful of French's famous Worcestershire Sauce. Mix well—serve very cold. Gives a rich, racy flavor you'll love!



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