

A RECIPE CUSTOM-MADE FOR THESE DAYS OF SHORTAGES



Drain the Libby's Fruit you are using (Libby's Peaches, Pineapple, Fruit Cocktail, Apricots, or Plums with the stones removed). Melt 2 tbsps. butter in a skillet over a slow fire and sprinkle evenly with 1/2 cup brown sugar. When sugar is melted, remove from stove and arrange the fruit over the sugar. Separate 3 eggs; beat yolks until light and lemon colored. Continue beating while you add, gradually, 1/2 cup sugar and then 3/4 cup boiling water. Sift together 1 cup sugar, 1 1/2 cups sifted cake flour, 1 tsp. baking powder, and 1/4 tsp. salt. Fold into above mixture. Then fold in 3 stiffly beaten egg whites. Pour over fruit in skillet and bake in a moderate oven (350°) for about 45 minutes. Turn out onto a cake rack immediately after removing from oven. Serve with whipped cream if desired.



CALL IT YOUR *Ingenuity Cake*

Make it with Libby's Peaches . . . or

with Libby's Pineapple  Plums 

Apricots  or Fruit Cocktail 



WAR times call for ingenuity, as you well know. Ingenuity in fitting Red Cross work into your filled-up days. Ingenuity in planning nutritious meals that still bring Tom and his Daddy running. And not the least of your troubles is this business of shortages.

We know you can't always find just the Libby's Food you want . . . we know it, and we're sorry, but neither we nor your dealer can help it. The reason is that

millions of cans of Libby's Foods are going to our fighting men and our allies.

So here's a recipe planned to help you meet this problem . . . an Ingenuity Cake, simply elegant to eat no matter which of *five* Libby's Fruits you use.

And remember, with everyday desserts and salads, almost *any* Libby's Fruit will serve as well as another. Every one is grown and packed with exacting Libby care. Every one's delicious!

Now, when you're so specially busy, you probably often have to ask someone else to run over to the store for you. When that happens it's a good idea to be sure they know how the Libby's looks. The white label with the triangle and the red word *Libby's* that's what they should look for. It's the promise of exceptional goodness in Fruits, Vegetables, Juices, Meats, Condiments . . . in more than 100 Foods.



LIBBY, McNEILL & LIBBY

p130 12/42 #6H

ore to
Christi
eaths
amed.
beer o
Chris
y war
a hon