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1941
"GEE! WHAT A SWELL PARTY, MOM!
WE HAD **Skinless**
WIENERS!"



MRS.: "Wieners with no skins! Did you like them?"

BOY: "Gee, Mom! They were the swellest wieners I ever ate. Can't we have them sometime?"

GIRL: "Please, Mother! They're wonderful and Mrs. Gibson says Skinless wieners are very easy to digest."



Goulash "like mother makes."

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Form into 2

cakes. Dust with flour and brown on both sides in a little hot fat. Add 1 cup canned tomatoes or tomato juice and 1/2 teaspoon Worcestershire sauce. Cover and simmer a few minutes and add diced potatoes, carrots and small whole onions. Season vegetables. Simmer until tender. Thicken gravy, if desired.

Spaghetti Dinner. Sauté 4 or 5 small pork sausages. In the drippings cook 1/2 green pepper, 1 small onion and 1 piece celery, minced fine. Drain off fat. Mix vegetables with 1 can spaghetti and tomato sauce. Season and bake in small casserole with sausages on top in moderately hot oven, 375° F., until heated through. Serve with bread sticks. These can be bought in packages.

Occasionally you will want to have a couple in for bridge. When hamburgers or toaster sandwiches don't seem the thing, here is a dessert that is special, but easy to make.

Company Dessert. Crush 12 to 16 crisp chocolate wafers with rolling pin (about 1 1/4 cupsfuls). Cream 3 tablespoons butter or margarine. Add some crumbs and 2 tablespoons confectioners' sugar. Cream. Work in rest of crumbs. It will still be crumbly. Spread half of them on the bottom of refrigerator ice tray. Spread 1 pint vanilla ice cream over that and sprinkle rest of crumbs on top. Freeze until firm in refrigerator. Takes about thirty minutes. It will keep until ready to serve. Cut in squares. Lifts out easily with wide spatula. To dress it up, put 4 spoonfuls of sweetened whipped cream on top before freezing.

BOY: "See, Mom! No skins on them!"

MRS.: "Are you sure they're the same as Billy Gibson's mother gets?"

HE: "Yes, ma'am. And one of the best brands of Skinless. Most packers now make Skinless frankfurters or wieners, so be sure to specify this brand. And another thing, Skinless wieners save you money . . . they're all meat . . . no waste. You eat every bit you buy."



MR.: "Wieners with no skins! What a great idea! They sure look tender and juicy, all right. I'll bet they taste grand, too."

GIRL: "They do, Dad, and look at the cute Valentine dish Mom made."

MRS.: "Well, I'm certainly glad. These Skinless wieners cook so quickly. And they don't split open or lose their flavor. We'll have this same brand often from now on."



YOUR VALENTINE DISH

Made with Skinless frankfurters or wieners. Steamed rice in heart-shaped mold, turned out on platter. Garnish with light curly endive and rosebud radishes. Serve with chili sauce.



America Lives

newly married Nelson Grills is the prob-
\$60 th
Department of Labor, is average expenditure for
ome. Biggest obstacle: meals which both job-holding
y from home. But Reva, five-months bride, is learn-
metta. Similar figuring by 30,000,000 U. S. housewives
00,000—impressive total they spend yearly for food.



FRANKY SAYS — "YOUR FOLKS'LL
REALLY GO FOR THIS VALENTINE DISH MADE
WITH **Skinless** FRANKFURTERS
OR WIENERS"