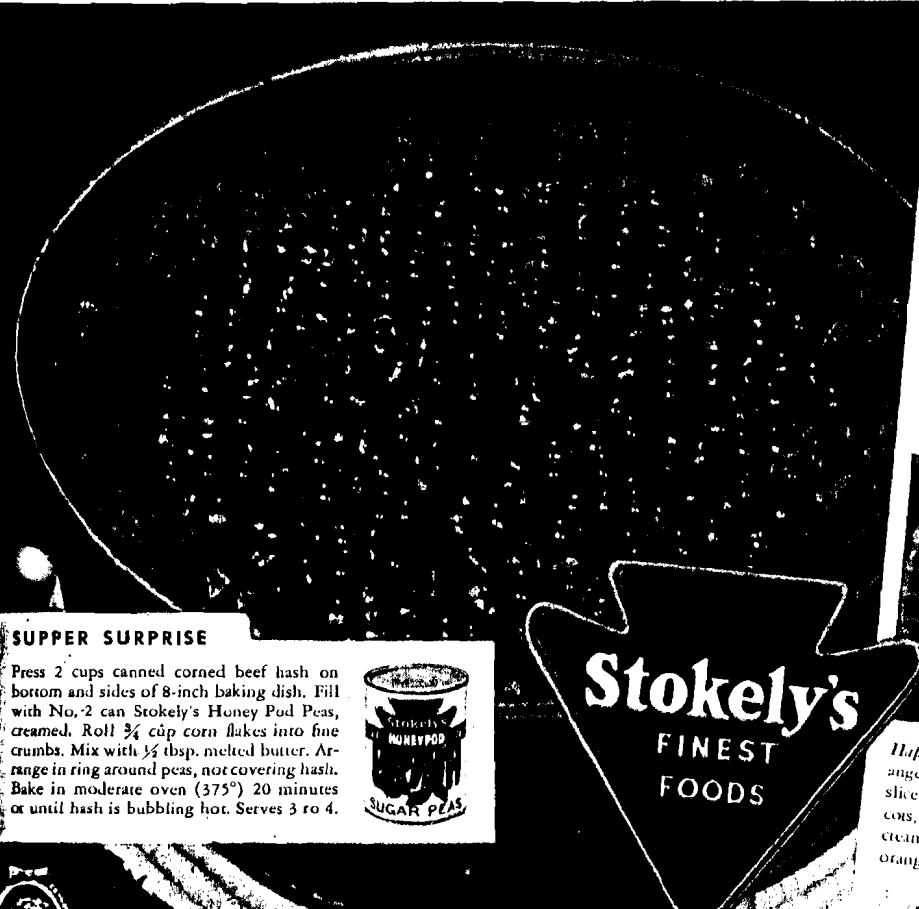


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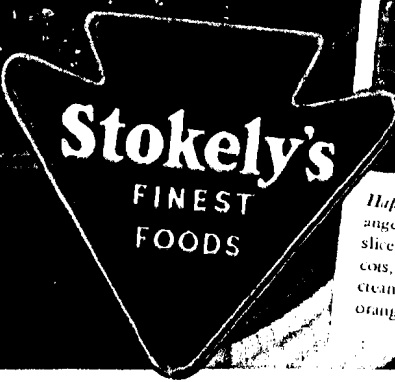
Quick way to Make a Man's lips Smack Twice

For dinner tonight, serve Stokely's Honey Pod Peas
this new tempting way



SUPPER SURPRISE

Press 2 cups canned corned beef hash on bottom and sides of 8-inch baking dish. Fill with No. 2 can Stokely's Honey Pod Peas, creamed. Roll $\frac{3}{4}$ cup corn flakes into fine crumbs. Mix with $\frac{1}{2}$ tsp. melted butter. Arrange in ring around peas, not covering hash. Bake in moderate oven (375°) 20 minutes or until hash is bubbling hot. Serves 3 to 4.



Bright Beginner! Ordinary tomato juice? No-o-o! *This* juice comes from prize-quality tomatoes. Its color, the rich red of tomatoes ripened on the vine. Its flavor, the invigorating flavor Nature reserves for her "pets." Does it make lips smack? You bet!



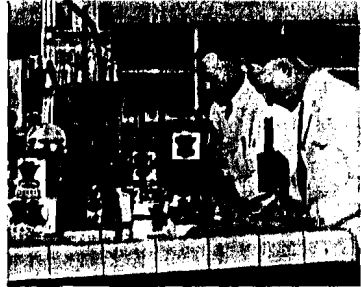
Happy Ending... Toast slices of sponge or angel cake. When golden brown, top each slice with Stokely's Whole Unsweetened Apricots, pitted and halved. Garnish with whipped cream mixed with a little sugar and grated orange rind. Attractive, delightful dessert!



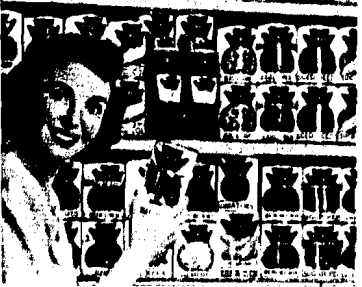
This Woman's Stubbornness is Your Secret of Better Meals



Fine peas picked dewy fresh — popped of their crisp pods, then packed at once capture their full garden-fresh flavor. Tender, assorted sizes . . . just as they appear in the pod. A woman's idea, of course!



Started years ago by Mrs. Anna Stokely, who stubbornly insisted on using only prize-quality crops, this business has grown until today 36 canneries are busy packing 112 vegetables and fruits the "home-style" way.



America's finest vegetables and fruits are yours to enjoy . . . because Stokely canneries are located where soil and climate produce prize-quality crops and all foods are fresh packed to assure full flavor and wholesomeness.



Again . . . a woman's idea! Tested recipes on the back of every Stokely label . . . new, easy ways to serve these fresh-tasting foods . . . easy ways to make anyone's lips smack! Order Stokely's today . . . see how much better meal planning can be.

2 FRESH-TASTING FOODS FOR YOUR TABLE

Canned Vegetables • Fruits • Catsup • Chili Sauce • Tomato Juice • Fruit Juices • Pickles • Baby Foods