

1944



Finest WAY TO KEEP YOUR HUSBAND IN A HONEYMOON MOOD

Glazed Ham Ring

Mix 1 lb. ground, smoked ham, $\frac{1}{4}$ cup corn meal, $\frac{1}{4}$ cup cut green pepper, $\frac{1}{4}$ teasp. pepper, 1 beaten egg, $\frac{1}{3}$ cup milk. Pack into greased 6 $\frac{1}{2}$ -in. ring mold.

Bake in moderate oven (350° F.) 1 hour, or until firm. Turn out into baking pan. Add a can of Stokely's Finest Pineapple Slices; pour over loaf $\frac{1}{2}$ cup pineapple juice. Put under broiler 15 minutes, basting loaf to glaze. Put Peas a la King in center, pineapple around edge. Serves 4.

The thing that really puts the m-m-m in this delicious menu is the way you fix those luscious peas. And the big secret there is in the peas themselves. Nothing but the finest will do to start with. And that, of course, means Stokely's Finest.



Peas a la King

Drain a No. 2 can of Stokely's Finest Honey Pod Peas saving liquid. There should be $\frac{3}{4}$ cup liquid, if not, add water.

Cook 1 cup diced celery in 1 $\frac{1}{2}$ tablesp. ham fat. Blend in 1 tabl.sp. flour, $\frac{1}{4}$ teasp. salt and few grains pepper. Stir in liquid. Boil slowly 5 minutes, then

add peas and 2 tablesp. diced pimiento if desired. Heat thoroughly.

Serves 4. And serves them with a dish that's well-named, for Stokely's Finest are the "king of the crop" peas, raised from only the finest, pedigreed seed, and picked at the very peak of their delicious perfection.

Recipe For Prize Winners



Take the perfect soil for growing peas. Season with the ideal sunshine.

tory control. And there you have it.

That's why Stokely's gardens and orchards are located in 13 different states . . . to make sure that each fruit and vegetable is grown under perfect conditions for producing nothing but the finest. . . Stokely's Finest.



Always
Delicious

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