



Finest RECIPE FOR
STUFFED ONIONS EN BORDURE

- 4 slices bacon
- 2 cans Stokely's *Finest* Party Peas
- 1/2 cup evap. milk
- 1/2 teasp. salt
- Few grains pepper

Dice bacon; fry until crisp; drain off fat. Drain peas; add bacon, milk, salt, pepper. Heat. To make stuffed onions, boil 8 onions 15 min.; remove centers. Chop centers; mix with diced ham, salt, pepper, catsup, Worcestershire Sauce to taste. Stuff into onions with curled ham slices. Bake on greased plank in moderate oven (350° F.) 35 min. Border with mashed potatoes; brown under broiler. Add peas. Serves 6. Those dewy-fresh peas are grown from pedigreed seed, when they're *nothing but the finest*. . . Stokely's *Finest*. Stokely's *Finest* Party Peas are the tiny, uniform, early June variety.

3 of the *Finest* ways to win friends and influence husbands



Finest RECIPE FOR
PEAS WITH CHICKEN CURRY

- Chicken curry
- 3 cups cooked rice
- 1 can Stokely's *Finest* Honey Pod Peas
- Parsley

Make chicken curry, using your favorite recipe. Pile cooked rice in center of dish; top with chicken curry. Surround with plump, *Finest* Honey Pod Peas. Garnish with parsley. This is a deliciously different main dish, fit for the head of the house! He'll vote first for you, young, flavorful peas . . . because they're packed the same day . . . often the same hour. So they're *nothing but the finest* they're Stokely's *Finest*. Stokely's *Finest* Honey Pod Peas are a luscious, sweet variety, uniform in size, just as they come from the field. Remember—there are more kitchen recipes on every Stokely's *Finest* label.

Finest RECIPE FOR JELLIED PEAS

- 1 can Stokely's *Finest* Tasty King Peas
- 1 pkg. lime-flavored gelatin
- 2 tablesp. sugar
- 1 teasp. salt
- Few grains pepper
- 1/4 cup vinegar
- 1/2 cup diced cucumber
- 1/2 cup diced celery
- Lobster salad

Drain peas; add enough water to liquid to make 2 cups. Bring to boil. Add gelatin, stirring.



ALWAYS DELICIOUS