



## Beef Stew Viennese! . . . old-world touch for Dinty Moore Beef Stew

Enjoy giving familiar foods a touch of drama and distinction? Then do this:

**HEAT** . . . . . Dinty Moore Beef Stew (lean beef, tender vegetables in rich gravy—a big 1½ lbs.!)

**COOK** . . . . . wide egg noodles according to package directions.

**SPRINKLE** . . . drained buttered noodles with poppy seeds.

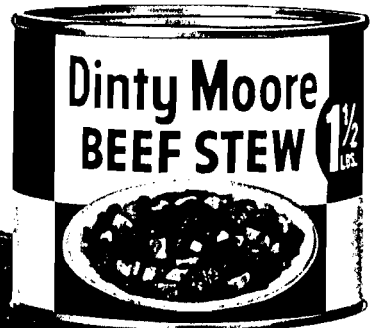
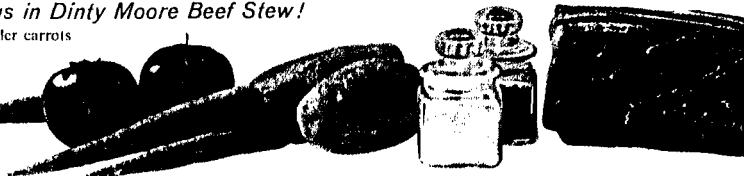
**SERVE** . . . . . the hot meaty stew on seasoned noodles. Rest of the meal? Try a colorful slaw of red cabbage and onions . . . slices of dark, moist pumpernickle. Set out a shaker of paprika for a nice color and flavor accent. Main thing is—be sure your stew is Dinty Moore, America's favorite kind!

*He'll say "Wonderbar!" (Or maybe, "Wow") when you serve this savory beef-noodle dish. It's easy . . . so why not do it, soon?*

*You get such good things in Dinty Moore Beef Stew!*

Lean beef, firm white potatoes, tender carrots . . . in rich brown gravy.

**HORMEL**



Geo. A. Hormel & Co.  
Austin, Minn.

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