

gh-looking, with  
ilt of hair, thick  
ich is one of the  
en.  
n he  
feet with some  
d turned to go  
when a shadow  
as sudden as a  
I looked up with  
ocks beside the  
the scrape of a  
neatly into my

ment in which  
r and still. I  
*The impossible*  
nger. I saw him  
the same time  
till—grasped  
un. He caught  
d held me. His  
He was saying  
ath, curses or  
n't understand  
a nightmare, I  
ails drew blood  
utter of kicked  
pped the knife  
moment, and  
re than a shrill  
lut in any case.

vice called out,  
n my attacker  
he stood. But  
lamped tightly  
led, in a low  
cigner. Spying  
s hand to see  
ld me tightly,  
d your nose  
arently  
17" A  
er alone, and

id sullenly to  
sonably good  
to not squeak  
sound, I will  
ife, and mo-  
us. I turned.

id jerked his  
adn't noticed  
but then the  
d in the flood  
uld see quite  
corner, away  
bed of ferns  
ushed me in-  
es narrowed

s, seemed an  
in't need the  
dried blood,  
tell me that,  
with of beard,  
cheekbones,  
with their sus-  
bruised with  
asty-looking  
he skin had  
d. The hair  
od.

dark-haired  
Cretans, and  
healthy, be a  
an aggres-  
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been white,  
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n as the

u? You . . .

N PAGE 94

# GREEN BEANS CAESAR

lease a man with this  
cipe for tender-crisp  
**DEL MONTE**  
**GREEN BEANS**

sterful meats like steak  
chops call for a really

triumphant vegetable—and  
that's the time for you to  
call on DEL MONTE Brand  
Blue Lake Green Beans. Rich  
garden flavor and tender  
texture make them perfect  
for such a distinctive dish  
as Green Beans Caesar—and

yet make it so easy that you  
could serve it with everyday  
hamburgers today. Why not?  
In 2 Tbsp. salad oil, fry  
lightly ¾ cup ½-in. bread  
cubes until golden brown and  
crisp. Pour the liquid from  
1 No. 303 can (1 lb. 1 oz.)  
DEL MONTE Green Beans and  
save it for soup, gravy, etc.  
(Just look at those beans!  
Clean-snipped, meaty pods.  
No strings. And no doubt  
about DEL MONTE® Quality.  
You can count on it, always.)  
Mix 1 Tbsp. salad oil with 1  
Tbsp. vinegar, 1 tsp. minced  
onion and ¼ tsp. salt. Turn  
DEL MONTE Green Beans into  
the skillet with bread cubes.  
Pour oil-vinegar mixture  
on beans; heat and stir until  
hot. Sprinkle with 2-3 Tbsp.  
grated or shredded Parmesan  
cheese. Yields 4 servings.  
Fix 'em plain or fancy—  
you get your money's worth  
every single time you choose



DEL MONTE Green Beans  
Serve them soon, and often

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P93 45 9/62