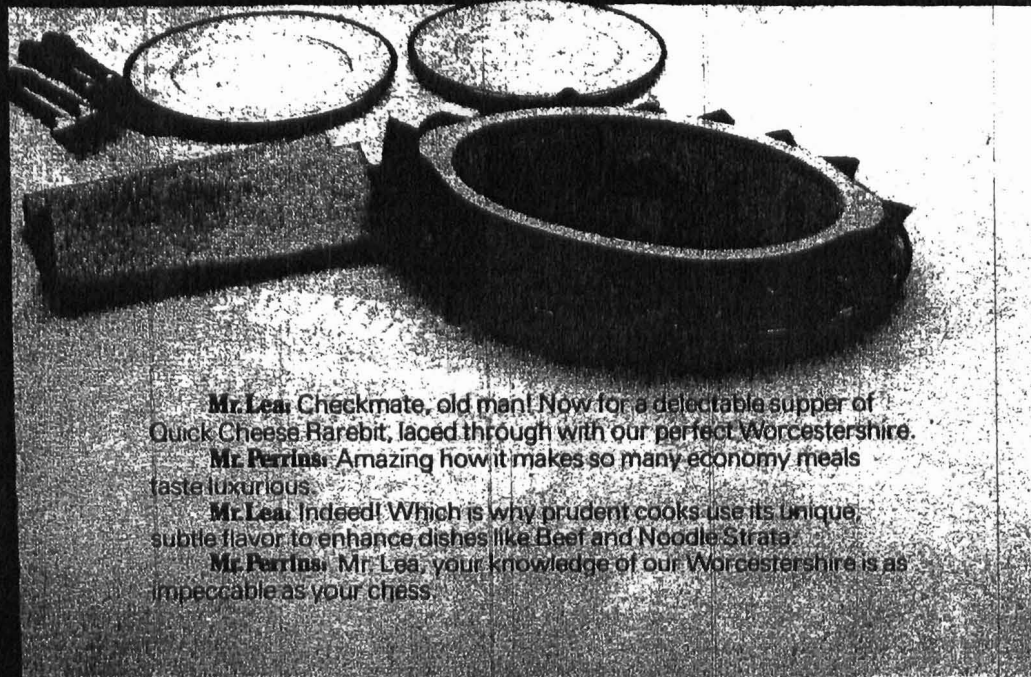
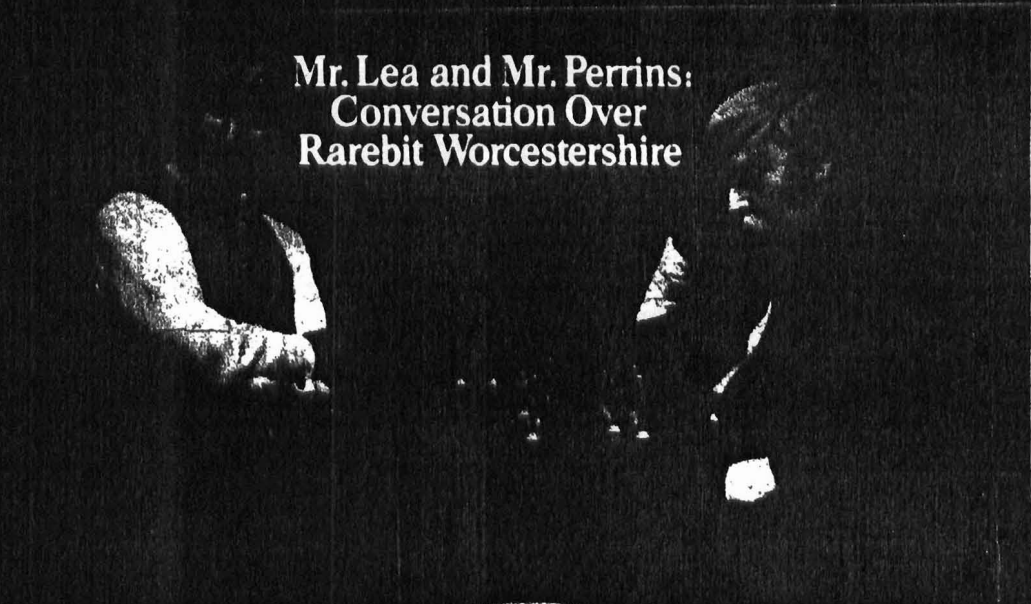


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**LEMON MERINGUE PIE** 74 B  
 1 baked 8-inch pastry shell, cooled OR 8-inch crumb crust  
**Filling:**  
 1 can Eagle Brand Sweetened Condensed Milk  
 1/2 cup Realemon Reconstituted Lemon Juice  
 1 teaspoon grated lemon rind  
 2 egg yolks  
 In medium-size bowl, combine sweetened condensed milk, lemon juice and rind; blend in egg yolks. Turn into cooled crust.  
**Meringue:**  
 2 egg whites  
 1/4 teaspoon cream of tartar  
 1/4 cup sugar  
 In small bowl, beat whites with cream of tartar until soft peaks form. Gradually beat in sugar until stiff peaks form when beater is raised. Spread over filling; seal to edge of crust. Bake in slow (325°F.) oven 12 to 15 minutes or until meringue is golden brown. Cool. Refrigerate about two hours or until ready to serve.



**Mr. Lea and Mr. Perrins:  
 Conversation Over  
 Rarebit Worcestershire**



**Mr. Lea:** Checkmate, old man! Now for a delectable supper of Quick Cheese Rarebit, laced through with our perfect Worcestershire.  
**Mr. Perrins:** Amazing how it makes so many economy meals taste luxurious.  
**Mr. Lea:** Indeed! Which is why prudent cooks use its unique subtle flavor to enhance dishes like Beef and Noodle Strata.  
**Mr. Perrins:** Mr. Lea, your knowledge of our Worcestershire is as impeccable as your chess.

**QUICK CHEESE RAREBIT**  
 2 (11 oz) cans condensed Cheddar cheese soup  
 1/2 c flat beer  
 2 tsp Lea & Perrins Worcestershire Sauce  
 In saucepan blend soup, beer and Lea & Perrins. Heat, stirring constantly. Serve over toast points and/or grilled ham. Serves 6.

**BEEF AND NOODLE STRATA**  
 Sauté 1 1/2 lb ground beef. Stir in 1 Tbsp Lea & Perrins Worcestershire Sauce and 3/4 tsp salt. Place 3 cups cooked noodles in 2-qt casserole. Spoon meat over noodles. Top with 2 more cups noodles. Blend 2 (10 3/4 oz) cans condensed vegetable soup, 3/4 cup water and 1 Tbsp Lea & Perrins; pour over all. Cover; bake in 350° oven 30 minutes. Serves 8.

**TOMATO-SHIRRED EGGS**  
 Combine 1 lb can tomatoes, drained and crushed; 2 Tbsp chopped parsley; 1 Tbsp Lea & Perrins Worcestershire Sauce and 1/2 tsp salt. Place in 10x6x2-inch casserole. Form 6 wells; place 1 egg into each well. Sprinkle with 1 Tbsp grated Parmesan and 1/4 tsp salt. Bake in 375° oven 10-15 minutes. Serve with bacon. Serves 4-6.



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**Lea & Perrins. The people who know their sauces.**  
 For free recipe book, write: Lea & Perrins, Dept. LC, Fair Lawn, N.J. 07410.