



**Mary Hale Martin suggests:**

Ever wish for a "green thumb" talent for turning out glamour meals on a budget? Let your grocer's Green Thumb Canned Food Sale come to your aid. Remember, a kitchen cupboard well-stocked with a variety of Libby's fine canned fruits, vegetables, meats and juices will insure good eating for your family and compliments for the cook!



Mary Hale Martin



**LIBBY'S TOMATO JUICE FOR HEART-WARMING SNACKS**

"Hot 'n hearty," this rich, full-bodied Libby's Tomato Juice is a wonderful pick up for many occasions. Good on a brisk morning, fine for after school, and ideal for an evening party served as we have pictured, with Libby's Deviled Ham sandwiches. Or, you could serve this same juice steaming hot in bouillon cups as a first course, or in soup bowls as the favorite garnishes for hot juices are: a slice of whipped cream; a generous spoonful of Stuffed Olive; a sprinkling of chopped chives; a few pieces of popcorn. Or, try conversation passing steaming mugs of juice, add a short stalk of crisp celery with a few leaves left at the top.

**AND IT MAKES SUCH GOOD SOUPS!**

**Tomato Corn Chowder:** Cook 2 slices bacon, diced, with 1/4 cup grated onion until bacon is crisp. Add 2 cups cubed, raw potatoes, 1 cup water, 1 1/2 teaspoon salt, and 1/2 teaspoon pepper. Cover and simmer about 30 minutes or until potatoes are tender. Add 2 cups Libby's Tomato Juice, and 4 tablespoons flour dissolved in 1/2 cup milk. Cook over low heat, stirring occasionally, until chowder is slightly thickened. Makes 1 1/2 quarts or 6 generous servings.



**ASSORTED FRUIT SALADS FOR ELEGANT EATING**

Cool 'n lovely fruit salads will add a spring-time sparkle to your mid-winter menus. Arrange them on a large take-your-choice platter for easy service. It's so easy to assemble these lovely salads when you keep salad greens and a variety of Libby's canned fruit chilling in the refrigerator. Simply add a few garnishes to the flavorful fruit and serve with pride. Your women's club will enjoy this glamorous party-food idea too—serve a favorite fruit salad dressing, hot rolls and plenty of steaming coffee as accompaniments.

**Pineapple Coconut:** Arrange Libby's Hawaiian Pineapple Slices on salad greens. Top each slice with softened cream cheese and coconut.

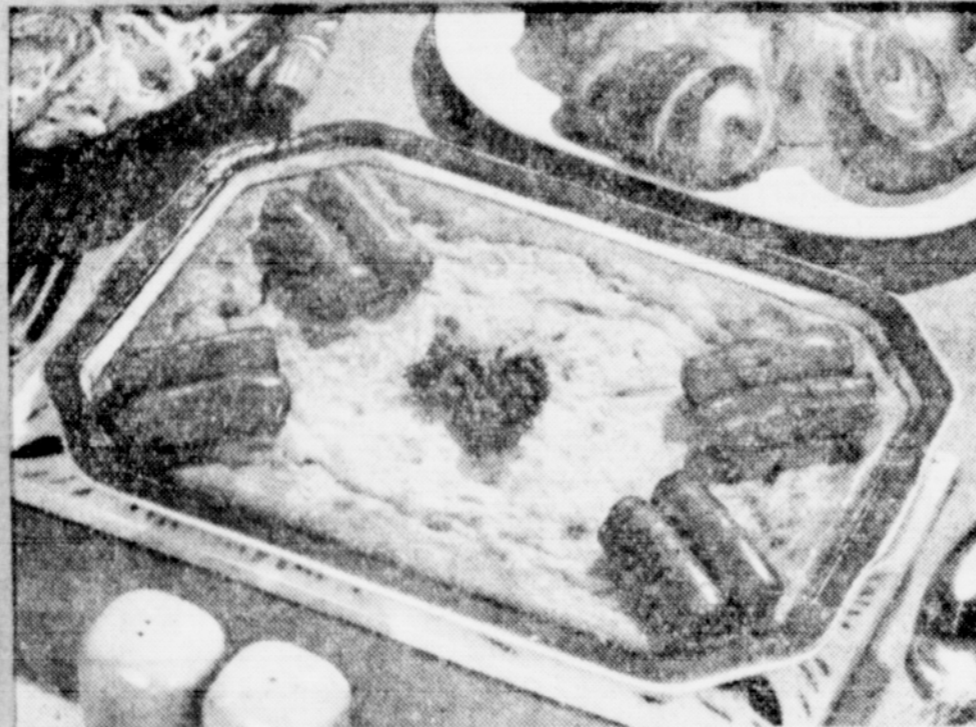
**Apricot Banana:** Arrange Libby's Apricot Halves and scored banana slices on salad greens.

**Crushed Pineapple 'n Cottage Cheese:** Combine 1/2 cup drained Libby's Hawaiian Crushed Pineapple with 1 pt. creamed cottage cheese. Arrange mounds on salad greens. Garnish with a half maraschino cherry cut in thirds lengthwise.

**Peach 'n Nut:** Arrange Libby's Peach Halves on salad greens. Put halves of walnuts together with cream cheese and place in center of peaches.

**Fruit Cocktail 'n Cottage Cheese:** Arrange mounds of drained Libby's Fruit Cocktail on salad greens. Top with cottage cheese.

**Whole Pear:** Drain Libby's Pear Halves and put two halves together with softened cream cheese. Stand upright on salad greens.



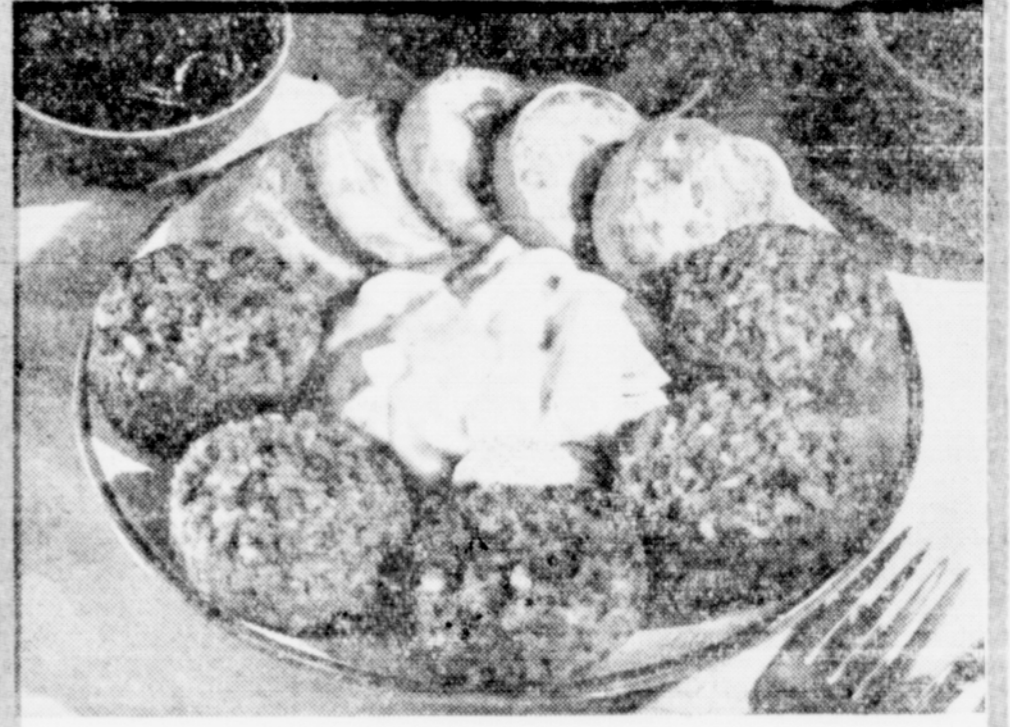
**CANNED FOOD COOKERY FOR FAST 'N FANCY MENUS**

When it comes to the main dish in a meal, a bit of variety puts a big boost in life! Your family will welcome a Mexican Corn Pudding as a delicious change from the usual "meat and potatoes" routine. A chilled Libby's canned fruit salad or crisp cabbage slaw provides fine eating with this casserole. For dessert "at ease," tangy red apple slices with your favorite cheese or a plate of cookies is all that's needed.

For thrifty menu planning, you can't beat Libby's canned foods because they provide such fine quality for so little money! It's wise to check your "home supply" of canned foods before shopping at the Green Thumb Sale. Then you'll be reminded to replenish any supplies that may be running low!

**MEXICAN CORN PUDDING**  
 1 No. 303 can Libby's Golden Sweet Corn, Cream Style (1 lb.)  
 1 egg, slightly beaten  
 1/2 cup fine cracker crumbs  
 1 teaspoon grated onion  
 2 tablespoons chopped green pepper  
 2 tablespoons chopped pimiento  
 1/2 teaspoon salt  
 1/2 teaspoon pepper  
 1/2 teaspoon dry mustard  
 2 cans Libby's Vienna Sausage

Combine corn, eggs, cracker crumbs, onion, green pepper, pimiento, and seasonings. Slice the contents of one can Vienna sausage and add. Pour into a well-greased 1 qt. casserole. Bake in a moderate oven (350° F.) about 1 hr. Arrange remaining Vienna sausage over top of casserole the last 15 minutes of baking. 6 servings.



**CORNEBEEF HASH—FOR BREAKFAST OR BRUNCH**

A really hearty breakfast or a special party brunch—you'll enjoy this Libby's Corned Beef Hash combination at either one. We're talking about thick patties of Corned Beef Hash browned to a turn, well-seasoned creamed eggs, and toasted English muffins. Quick 'n easy to fix yet substantial enough for hearty appetites. Corned Beef Hash is truly a canned meat favorite. You store it right on the cupboard shelf, where it's always handy for a "jiffy" meal. Libby's Corned Beef Hash is a flavorful combination of quality beef, fine white potatoes, and onions. It comes

packed in convenient 1-lb. cans, ample for 4 servings.

**HASH PATTIES 'N CREAMED EGGS**  
 1 1-lb. can Libby's Corned Beef Hash  
 4 hard-cooked eggs, quartered  
 1 1/2 cups seasoned medium white sauce

Remove both ends from the can of hash; push contents out in one piece. Cut into slices. "Rough" tops with tines of a fork. Broil 3 inches from the source of heat for about 8 minutes. Combine eggs and white sauce; heat. Serve with hash patties along with toasted English muffins and tart jelly. 4 servings.



**PINEAPPLE TARTS—A FESTIVE PARTY DESSERT**

Golden Libby's Hawaiian Pineapple slices atop a fluffy lime filling in rich pastry shells—this is truly elegant eating for its color and glamorous appearance, it's one that's easy to make way ahead of serving. The luscious pineapple is ready-to-eat, just as it comes from the can, with all the flavor-packed goodness found only in pineapple grown and canned in the Hawaiian Islands.

This is the time to stock the kitchen shelves well with Libby's canned pineapple—sliced, crushed, chunks, tidbits, and juice. Use for quickie salads, a variety of desserts, and hot 'n broiled for a meat or fowl garnish.

**PINEAPPLE LIME TARTS**  
 1 No. 2 1/2 can sliced Libby's Hawaiian Pineapple  
 1 package lime-flavored gelatin  
 1/2 cup whipping cream  
 6 baked and cooled pastry shells  
 Drain pineapple; cover and refrigerate. Add enough water to stir to make 1 1/2 cups liquid. Heat and dissolve gelatin in it. Chill until slightly thickened. Whip cream until stiff and fold into gelatin. Fill tart shells. Chill. Just before serving, top with a pineapple slice and garnish with a maraschino cherry. 6 servings.



**FOR APPEALING LENTEN MEALS—SERVE SALMON!**

Lenten menu planning need not wrinkle the cook's brow if she has a good supply of Libby's Alaskan Salmon. This tender flavorful fish caught fresh in Alaskan waters will

add variety as well as valuable nutrients to many a meal. Use it for hearty main dishes as well as for pretty salads such as the mold we have pictured.

**SALMON MOUSSE**

1 envelope unflavored gelatin  
 1/2 cup cold water  
 1/2 cup mayonnaise  
 1/2 cup light cream at top milk  
 2 tablespoons lemon juice  
 1 teaspoon salt

1 cup finely chopped celery  
 1/2 cup finely chopped Libby's Sweet Pickles  
 1 tablespoon grated onion  
 2 teaspoons horseradish  
 1 1-lb. can Libby's Salmon, drained and flaked

Soften gelatin in cold water; dissolve over hot water. Combine remaining ingredients. Add gelatin and blend. Pour into a 1-quart mold.

Chill until firm. Unmold and garnish with salad greens, deviled eggs, and slices of lemon. 6 to 8 servings.



**A Tropical Treat**

**TWISTED HAWAIIAN PINEAPPLE ROLL**

**TWISTED HAWAIIAN PINEAPPLE ROLL—A TROPICAL TREAT**

Serve an elegant twisted Libby's Hawaiian Pineapple roll for luscious sun-ripened pineapple flavor that blends with any meal! It's easily made with a packaged roll mix and a handy can of Libby's Hawaiian Crushed Pineapple. Or, if you prefer make your own roll dough. Makes a nice surprise for a brunch or special breakfast, too!

**TWISTED PINEAPPLE ROLL**

1 No. 2 can Libby's Crushed Hawaiian Pineapple  
 1 package yeast roll mix  
 1/2 cup softened butter  
 1/2 cup brown or granulated sugar  
 1/4 cup softened butter

Drain pineapple thoroughly. Prepare roll mix as directed on package. When dough is ready

to be shaped, divide in half. Roll each half into an oblong 8 x 12 inches; spread with 2 tablespoons softened butter and 1/4 cup of the sugar. Spread half the pineapple over dough. Roll up tightly, beginning at wide side. Seal well by pinching edges of roll together. Place sealed edge down on greased baking sheet. Join ends of ring, seal. With scissors, make cuts 1/2 of the way through the ring at 1 inch intervals. Turn each section on its side, laying alternate sections in the center of the ring; leave the other sections on the outside of the ring. Cover and let rise until double in bulk. Bake in a moderate oven (350° F.) about 30 minutes. Frost while warm if desired. Makes 2 twisted pineapple rolls.

For additional recipes write, Mary Hale Martin, Dept. GTH, LIBBY, McNEILL & LIBBY, Chicago 9, Ill., for new folder "Golden Ideas with LIBBY'S Hawaiian Pineapple"



**Shopping List**

Blank lined area for writing a shopping list.