# Mary Hale Martin suggests...

Enjoy the ease and economy of stocking your canned food cupboard during Libby's Dollar Day sale at your grocery store. Choose from the wide variety of Libby's Famous Foods and try these kitchen-tested recipes to enjoy meals "fit for a king" at prices "fit for your budget." Mary Hale Martin

Delicate Salmon Timbales served with creamed Libby's Peas is a family favorite. Count on Libby's canned vegetables and Libby's Salmon for budget-wise main dishes all year 'round.

## FOR DINNER TONIGHT—LIBBY'S PEAS 'N SALMON TIMBALES

You can give your meals "Junetime goodness" all year 'round by including Libby's Garden Sweet Peas in your menus now. Economy-wise, Libby's canned vegetables rate high, bringing you a wealth of good eating for little money. See how these ideas will fit into your luncheon and dinner plans. Quick and easy cream of pea soup for lunch at home and at school (via the thermos bottle); peas combined with meat leftovers for savory stews and meat pies; creamed peas with chicken in patty shells or toast cups for special occasions; peas buttered or served with cheese sauce as the dinner vegetable.

How about Creamed Peas over Salmon Timbales for tonight's dinner star? Don't let the Timbales scare you, 'cause they're really easy to make.

### CREAMED PEAS OVER SALMON TIMBALES

¼ cup butter or margarine
½ cup fine dry bread crumbs
1½ cups milk
1 1-lb. can Libby's Salmon, drained and flaked
1 tablespoon chopped parsley
4 eggs, slightly beaten
1 teaspoon salt
¼ teaspoon pepper

Melt butter or margarine, add bread crumbs and milk. Cook over low heat, stirring constantly, until quite thick (approximately 8 minutes). Add salmon, parsley, eggs, and seasonings. Grease 6 custard cups and fill ⅔ full. Place in pan of hot water and bake in moderate oven (350°F.) about 30 minutes or until firm. Cool slightly and unmold. Serve with Creamed Peas made as follows:

Heat 1 No. 2 can Libby's Peas, drain and add to 1 cup seasoned medium white sauce. 6 servings.

Pioneer's favorite . . . modern homemaker's stand-by! Libby's old-fashioned Deep-Brown Beans conveniently canned today in three styles, with pork and tomato sauce, with pork and molasses sauce, and vegetarian in tomato sauce. To serve as pictured, simply empty cans of any style Libby's Deep Brown Beans into one large oven casserole and heat in a moderate oven (350°F.) about 30 minutes. Surround with slices of warm brown bread.

## BEANS 'N BROWN BREAD—SUPPER SPECIAL

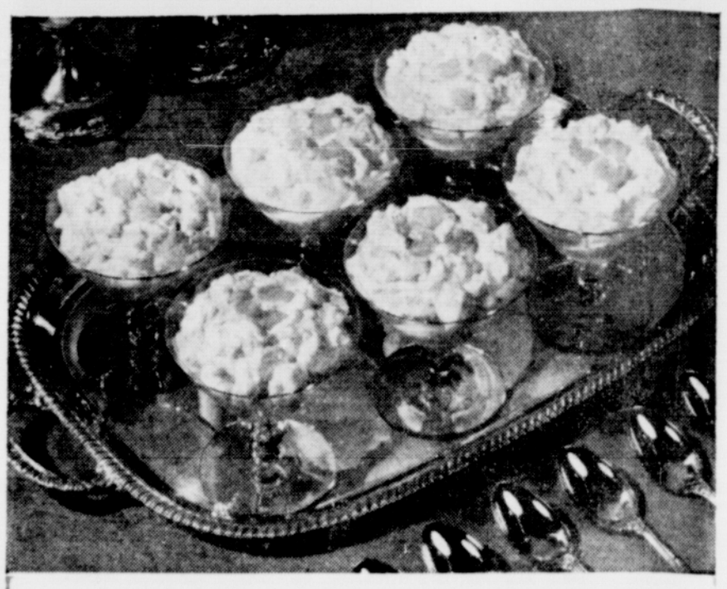
How long has it been since you've had an old-fashioned bean supper? Remember how wonderful the flavor was, how fragrant the aroma? Well, now you can have this timeless favorite with no home preparation at all. Just reach for a can of Libby's Deep-Brown Beans from the pantry shelf—open—heat, and serve with pride. In fact, these famous beans are packed three ways, to please every taste. They come in convenient 1-lb. Libby's cans with pork and tomato sauce, with pork and molasses sauce, and vegetarian in tomato sauce. All are prepared from high quality beans and seasonings to give you that well-remembered flavor. And look at the economy they offer!

### Luncheon Success

As for serving suggestions, here's a luncheon idea sure to bring compliments. Toast slices of bread on one side, turn and spread generously with any style of the beans. Sprinkle with grated cheese and criss-cross with slices of bacon. Broil slowly until the cheese is melted and the bacon is crisp. Mmmmm . . . good!

### Party-Perfect Menu

Party suggestion? Have a gay nineties supper like grandma used to give. Heat Libby's Deep-Brown Beans in one large bean pot or oven casserole. Place on a serving tray and surround with warm, steamed brown bread. On a red-checked tablecloth, if you please! Assorted vegetable relishes with Libby's Pickles and Olives plus your best party dessert with mugs of coffee complete the menu.



A SWEET HAWAIIAN CONFECTION—PINEAPPLE MARSHMALLOW WHIP . . . Wouldn't this look pretty on your table tonight? It's a fluffy pineapple 'n whipped cream dessert that's a delicious ending to any meal. Don't save it just for a party, for "Pineapple Marshmallow Whip" is so easy to make anytime when you have a supply of Libby's Hawaiian Crushed Pineapple on the pantry shelf.

## A SWEET HAWAIIAN CONFECTION—PINEAPPLE MARSHMALLOW WHIP

Here's an elegant dessert that's delightfully cool, pretty as a picture, and so easy to make. With all these advantages, it's no wonder that you'll wish you had heard about it last year. Families name it a "party dessert", yet you can serve it to guests with pride. Light and airy . . . sweet 'n simple . . . just right for an evening dessert with coffee or tea. The only trick in making it is to remember to keep the pantry shelf well-stocked with Libby's Crushed Pineapple. Now, here's our nomination for the best of sunny Hawaiian desserts, Pineapple Marshmallow Whip.

### PINEAPPLE MARSHMALLOW WHIP

1 No. 2 can Libby's Hawaiian Crushed Pineapple
16 marshmallows, cut in eighths
½ pint whipping cream

Combine crushed pineapple and marshmallows. (Reserve a few pieces of pineapple for a garnish.) Cover; let stand in the refrigerator at least an hour. Just before serving *drain well*. Whip cream and fold into pineapple mixture. Pile into chilled sherbet glasses and top with pineapple pieces. 6 servings.

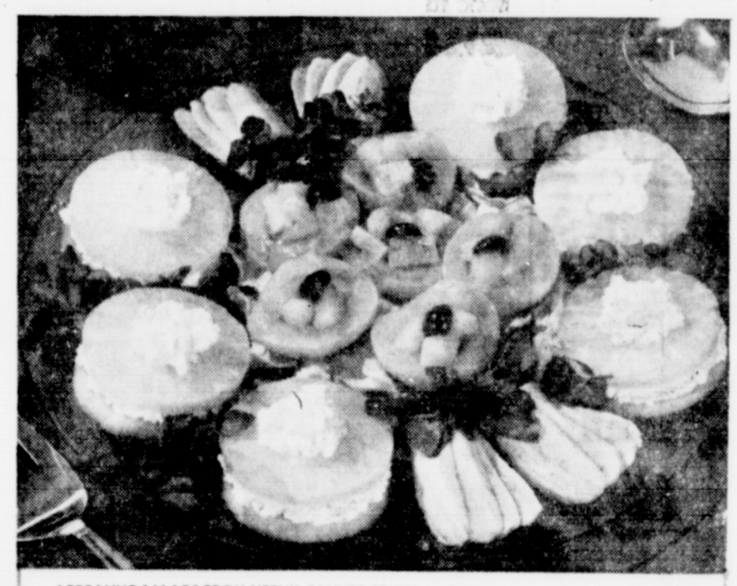
Pineapple Bar Cookies are "good travelers" for summer picnics. And, they keep well, if there are ever any left. Folks with a sweet tooth will like them especially, for they're rich and chewy.

### PINEAPPLE BARS

1 cup sifted all-purpose flour
1 teaspoon salt
1 cup brown sugar, firmly packed
2½ cups quick rolled oats, uncooked
1 cup shortening
Pineapple Filling*

Sift flour and salt together. Add sugar and rolled oats. Cut in shortening making a crumbly mass. Place half of crumbs in a greased oblong baking pan (9 x 13 x 2 inches). Pat down by hand. Spread with cooled pineapple filling. Sprinkle remaining crumbs over top, patting smooth. Bake in a moderate oven (350°F.) for 45 minutes. After baking, allow to remain in pan to cool. When cold cut into bars. Makes 2 dozen cookies.

*Pineapple Filling: Combine ¼ cup sugar and 1 tablespoon cornstarch. Add 1 No. 1 flat can Libby's Crushed Hawaiian Pineapple (1 cup—do not drain) and cook slowly until thick and clear. Add 1 teaspoon lemon juice. Cool.



APPEALING SALADS FROM LIBBY'S CANNED FRUITS . . . Colorful and appetizing, this canned fruit and cottage cheese salad platter is as good to eat as it is easy to prepare. Serve it buffet style to the family or at your next party. Economical as well as nutritious, Libby's canned fruits are always available for your favorite salads and desserts. Count on them for making menus extra-special.

## TIMELY TIPS FOR SPECIAL SALADS

What a beautiful salad plate! And how cool it looks! That's what everyone will say when you serve a lovely fruit arrangement to the family or guests. Appetizing and healthful, an assorted fruit platter made with Libby's canned fruit is a quick answer to the "what to serve" problem. The "fixin's" are all prepared for you . . . just take convenient Libby's fruits from the pantry shelf. Remember too, that canned fruits are now among the very best Dollar Day food buys and in ample supply!

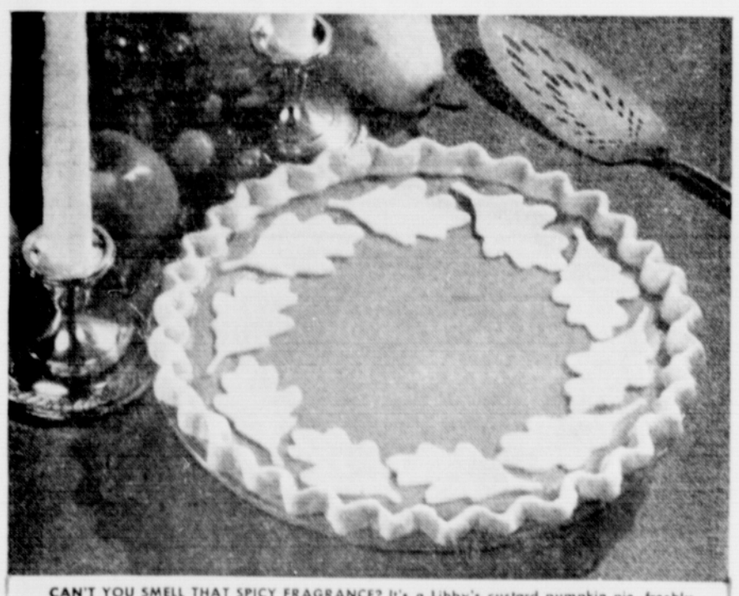
### BUFFET FRUIT PLATTER

Libby's Cling Peach Halves, drained
Libby's Fruit Cocktail, drained
Libby's Hawaiian Pineapple Slices, drained
Cottage Cheese
Bananas
Salad Greens

Place peach halves, cut side up, on salad greens in the center of a large plate. Fill with fruit cocktail. Spread pineapple slices with cottage cheese and top with another pineapple slice, sandwich style. Fill centers with cottage cheese. Cut bananas in half and slice from tip in, spreading apart to make a fan. Arrange pineapple sandwiches and banana fans around peaches. Garnish with salad greens. Serve with desired dressing. The platter pictured serves 6. Make amount of salad according to number of persons to be served.

How about some pointers for garnishing salads the easy way?

1. Thin mayonnaise or cooked dressing to any desired consistency with Libby's canned fruit sirup.
2. Soften cream cheese with Libby's canned fruit sirup for a topping. (About 2 tablespoons sirup to 1 3-oz. package cream cheese.)
3. Mix cottage cheese with Libby's Hawaiian crushed pineapple to serve with fruits.



Sliced Libby's Stuffed Olives molded in rich red tomato aspic made with Libby's Tomato Juice make an ideal salad. Bring appealing color and flavor to your table with these shiny crimson aspics.

## CRIMSON ASPIC FOR PICTURE-PRETTY SALADS

Looking for a "bright and shining" salad to please your family? Libby's Tomato Aspic Molds topped with sliced stuffed olives combine two favorite flavors and bring welcome economy on the side. Libby's Tomato Juice is always in season and handy on the cupboard shelf, and olives?... of course you have them. Try these four steps to salad success.

### TOMATO ASPIC MOLDS

1. Soften 1 envelope unflavored gelatin in ¼ cup cold Libby's Tomato Juice.
2. Heat 1¾ cups Libby's Tomato Juice to boiling (but don't boil).
3. Place Libby's Sliced Stuffed Olives in the bottom of individual molds or custard cups. Pour in a small amount of gelatin and chill until firm. Fill molds full with gelatin mixture and chill again until firm. Unmold on salad greens.



LIBBY'S CORNED BEEF HASH FOR A HOT 'N HEARTY MAIN DISH—Quick 'n easy and economical too—Libby's Corned Beef Hash can be served in many delicious ways. Try this simple trick with hash and onions soon!

## CANNED MEAT "MAGIC" FOR BUSY-DAY COOKS

Summer and winter, morning, noon or night, Libby's Corned Beef Hash fits smoothly into a plain or fancy meal. Few foods are easier to prepare—just fry it, broil it, or bake it in the whole.

Although it can be heated and served just as scooped from the can, cutting the hash in slices gives it a professional look. The first tip on this trick is to have the can thoroughly chilled—keep a can in the refrigerator for emergencies. Remove both ends from the can; push contents out from one end and slice in four or five slices.

There is almost no end of ways the ingenious homemaker may serve Libby's Corned Beef Hash. Fried-food enthusiasts shout for hash browned in a small amount of fat in a skillet. Others say "make mine broiled"; so for them place slices of hash on the broiler rack about 3½ inches from the heat and broil until browned and heated through. Mighty fine served "as is" after frying or broiling, a special touch is added when Libby's Corned Beef Hash is topped with poached or fried eggs, sliced onion, egg sauce, mustard sauce, or pickle sauce.

"Rave-abouts" are onions stuffed with corned beef hash. This simple trick makes handy hash a ready-made toothsome filling for onions, or green peppers as well.

### ONIONS STUFFED WITH CORNED BEEF HASH

6 medium-sized onions
1 No. 303 can Libby's Corned Beef Hash

Cook onions in boiling salted water until nearly tender. Drain. Remove centers. Chop centers fine and add to corned beef hash. Stuff onions with hash. Place in a greased baking dish. Bake in a moderate oven (350°F.) for approximately 20 minutes. 6 servings.



CAN'T YOU SMELL THAT SPICY FRAGRANCE? It's a Libby's custard pumpkin pie, freshly baked and garnished with clever little cheese leaves. (Cut them from thin slices of cheese.) Make yours today with convenient, economical Libby's Pumpkin.

## AH.....FRAGRANT LIBBY'S PUMPKIN PIE!

It's "pumpkin 'n spice, and everything nice" for your first fall pumpkin pie. And, you'll want to make it soon now that these crisp fall evenings call for a real dessert. Everyone likes pie . . . and Libby's Pumpkin Pie is an old-fashioned favorite. Yours should be thick and custardy, fragrant with spices, and have that true "pun'kin" flavor and color. The secret? Why, it's easy when you use Libby's Pumpkin, for it's grown especially for pies and other pumpkin desserts—always canned at the peak of its harvest goodness. Furthermore, Libby's pack pumpkin in 1 and 2-pie size cans, to avoid wasteful left-overs.

Here's a recipe for a pie "like grandma used to make," but we'll bet she never made one as easily. Use a modern pie crust mix if you like; take evaporated milk from the canned foods shelf; and of course, use convenient Libby's Pumpkin. Simple as A-B-C!

### CUSTARD PUMPKIN PIE

2 eggs, slightly beaten
1 No. 303 can Libby's Pumpkin (2 cups)
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon cloves
1½ cups evaporated milk, top milk, or light cream
1 9-inch unbaked pastry shell

Combine eggs and pumpkin and blend. Mix sugar, salt, and spices and add to pumpkin mixture. Blend in evaporated milk. Pour into pastry shell. Bake in a hot oven (425°F.) 15 minutes. Reduce temperature to moderate (350°F.) and continue baking 45 minutes or until knife inserted in center comes out clean. 1 9-inch pie.

## QUICK KITCHEN TRICKS WITH LIBBY'S VEGETABLES

Though canned vegetables are cheerful and palate-pleasing serve buttered or creamed, these tricks give old favorites a new jauntiness. Wise homemakers will stock their canned food shelf during Libby's "Dollar Days."

- Add a can of Libby's Deviled Ham to Libby's creamed Peas. Serve over toast, waffles, or baked potatoes.
- Dice and cook the outer stalks of celery until tender. Combine with Libby's buttered Peas.
- Add a dash of nutmeg or onion juice to Libby's creamed Peas.
- Dice bacon and fry crisp; add to Libby's Peas.
- Top scalloped Libby's Corn with grated cheese.
- Serve Libby's Beets with orange sauce.
- Bake Libby's Green Beans with a topping of sour cream and buttered crumbs.
- Form heated Libby's Spinach in a ring. Fill the center with Libby's buttered Carrots or Carrots and Peas.
- Roll thin slices of boiled ham around Libby's Asparagus. Top with cheese sauce and bake until heated through.
- Combine Libby's Deep-Brown Beans with diced celery, Libby's Catchup and prepared mustard. Spread between slices of bread and serve with lots of Libby's Pickles.

For additional recipes write,
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Chicago 9, Ill., for new folder
***"Golden Ideas with LIBBY'S Hawaiian Pineapple"***

## SHOPPING LIST!