

BREAD BORED?
Take Advantage Of The Available Textures And Colors.

Make your triple-decker sandwiches of whole wheat, cracked wheat and white bread slices.

ALL ABOUT FOOD
Enjoy The Flavor Of Handily-Packed Canned Brown Bread.

It blends so well with cream cheese and marmalade.

Make Use Of The Textures Of Bakery Rolls.
They make perfect miniature loaves. And don't overlook the interest of poppy or sesame seed toppings.

Transform Left-over Bread Into Fancy French Toast.

Cooky cutters create new shapes from the traditional slices. Whole wheat or rye bread gives new color and flavor to French toast.

EASY MEAL PLANNING — Fully cooked meats such as a picnic can be a big help in planning meals in a hurry. This brown sugar cured and smoked pork shoulder roast can prove an economical roast to serve and is ideal for everyday meals.

It's A Picnic For Easy Meals

When outdoor pleasures and gardening chores let your mind stray from meal planning, fully cooked meats put you back on the scene in a hurry. A fully cooked picnic, the cured and smoked pork shoulder roast, is ready as soon as you remove the wrapper, or, if you desire, it can be heated before serving.

The picnic, brown sugar cured and smoked has the same flavor goodness as ham. Because it is one of the more economical roasts, the picnic is a good buy for everyday meals. You can also purchase picnics in the cook-before-eating style but for summer days the fully cooked style helps to keep your kitchen cool.

The size of your family and the number of meals you wish from the roast will determine the size picnic you purchase. Bone-in picnics are available from 4 to 10 pounds in weight and you should plan on 1/2 pound per serving. The variety of encore dishes from the leftover picnic, Picnic Potluck for example, will make a larger picnic most practical. The two most trusted words in meat on the picnic label are your guarantee of the finest quality.

Martha Logan, home economist for the world's leading meat packer, suggests a hot sour cream sauce to be served with the slices of hot or cold picnic.



ZUCCHINI SQUASH — For variety on your vegetable menu try this offering of Italiane Cut Zucchini with a side dish of broiler-fried chicken.

Zucchini Squash Offers New Vegetable Variety

It's a rare day you come across something really different in the vegetable line—but you can find it at your grocer's right now, and it's the greatest. Italiane Cut Zucchini is what to look for—the very first canned zucchini squash ever in your market. It comes all ready-prepared in one of the most delicious Italian-style herb-and-tomato sauces you'll ever taste this side of Rome—and at everyday prices, too.

Zucchini, you know, is a variety in Italy that has now become especially popular in the West. It's dark green on the outside and creamy-white inside. Perhaps because of its Italian origin, its delicately rich and satisfying flavor seems to have a special affinity for tomatoes and herbs.

Italiane Cut Zucchini offers you not only variety for your vegetable menu, but pantry-handiness, convenience, too. Try it as a side dish with meats, fish, poultry or egg dishes—it's immensely versatile. And take advantage of its distinctive flavor in such extra-specialties as this Chicken and Zucchini Italiane.

CHICKEN WITH ZUCCHINI ITALIENNE

1 broiler-fryer chicken (about 3 lbs.) or chicken parts to serve 4
2 tbsp. butter
2 tbsp. olive oil
1 clove garlic (on toothpick)
salt and pepper
1/2 lemon
1/2 tsp. dry sweet basil, crumbled
1/4 tsp. oregano, crumbled
2 tbsp. chopped parsley

Wash and dry chicken. Heat butter and oil in skillet; add garlic. Sauté chicken in butter mixture till golden. Sprinkle lightly with salt and pepper. Remove garlic. Squeeze lemon over chicken. Sprinkle with basil, oregano and parsley. Add water, cover pan and simmer about 20 minutes or till chicken is tender. In saucepan, bring Zucchini to a simmer and heat just till zucchini is hot. Serve with chicken. Serves 4.

Menu suggestion: Accompany with French-fried potatoes, tossed green salad, and pineapple for dessert.

SLICED PICNIC WITH SOUR CREAM SAUCE

Yield: 1 1/2 cups sauce
4 to 6 pound fully cooked picnic
1 tablespoon butter or margarine
2 tablespoons chopped onion
1 tablespoon chopped green pepper
1/4 cup chopped fresh tomato
1 cup dairy sour cream
1 teaspoon prepared mustard

Melt butter in a skillet. Pan-fry chopped onion for 5 minutes. Add green pepper and tomato and cook for another 5 minutes. Blend in sour cream and mustard. Heat 3 to 5 minutes. Serve hot with slices of hot or cold picnic.

PICNIC POTLUCK

Yield: 6 servings
4 cups cubed fully cooked picnic
2 cups mashed potatoes
1 tablespoon chopped onion
1 tablespoon chopped green pepper
1 cup dairy sour cream
1/2 cup shredded cheddar cheese

Combine potatoes, onion, and green pepper. Pat into a greased 2-quart casserole. Bake in a moderate oven (350 degrees) 15 to 20 minutes. Remove from oven. Place picnic on top of potatoes. Spread picnic with sour cream and sprinkle cheese on top. Bake another 5 minutes or until cheese is melted.

Cream Of Shrimp And Tomato Soup

1 No. 2 can tomatoes
1-3 cup chopped onions
1 bay leaf
1/4 teaspoon sugar
3 tablespoons butter
3 tablespoons flour
1 1/4 teaspoons salt
Dash pepper
1/4 teaspoon celery salt, optional
3 cups milk
1 cup diced, cooked shrimp
Chop tomatoes slightly. Combine with onions, bay leaf and sugar in saucepan. Cover; simmer 20 minutes. Remove bay leaf. Melt butter in saucepan over low heat, blend in flour and seasonings. Add milk slowly stirring constantly and cook until sauce is smooth and thickened. Add shrimp and heat. Pour hot tomato mixture gradually into milk mixture, stirring constantly. Serve immediately in hot bowls. Garnish with whole shrimp and chopped chives. Makes four to six servings.

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