

A Cold Plate Supper

For the Bridge Luncheon or Tea

For the Midnight Snack

For the Ideal Picnic

For the School Lunch Basket

For the Unexpected Guests

Easy Appetizers

DEAR MADAM:

So many times when homemakers are called upon to prepare a quick supper—lunch—or “evening bite” after a rubber of bridge, it’s a great help to know quickly what would be fitting and satisfying and quick to prepare as well. That’s when a recipe suggestion proves such a help.

With so many occasions which call for quickly prepared meals, I hope you will find these Armour Ready-to-Serve Meat suggestions helpful to you in preparing your meals with less time in the kitchen.

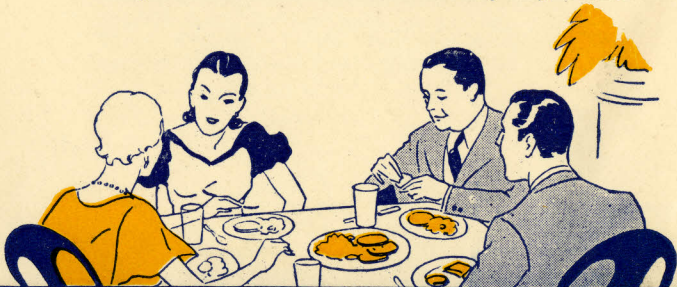
Marie Gifford

Director of Food Economics

ARMOUR AND COMPANY

A Cold Plate Supper

- ★ **HOT NIGHT COLD CUTS.** Come out of the kitchen these hot afternoons. For dinner, arrange on cold plates a generous serving of Armour's Cold Meats (wish you could see the gorgeous array of delicious jellied meats, rich, tasty meat loaves and spicy sausages we've made for you). Add to each plate a mound of potato salad or cold slaw, a butter roll, crisp slices of cucumber and tomato. Dinner is ready!
- ★ **A COLD PLATE SUPPER.** In the center of a large platter arrange spiced peaches or pears on crisp lettuce leaves. Divide the plate into six spoke-like sections. Place, overlapping slices, an assortment of Star Spiced Ham, Star Liver Sausage, Star Meat Loaf, Star Cooked Salami, Star Luncheon Tongue or Star Summer Sausage in the sections. Garnish with curled celery and pickle fans.



A Cold Plate Supper

For the Bridge Luncheon or Tea

- ★ Divide a small dinner plate into four sections, using stuffed celery, pickles and olives to mark divisions. In the first section place an assortment of ready-to-serve meats, such as slices of Star Baked Ham, Star Spiced Luncheon Meat, Armour's Corned Beef or Star Bologna. In the second section place a combination vegetable salad, in the third section bread and butter sandwiches or a hot roll, and in the fourth section, potato chips or shoestring potatoes. Serve with a hot beverage and a fruit dessert.

- ★ **ANOTHER SUGGESTION.** Cold sliced lamb tongue decorated with sprigs of crushed mint. Jellied chicken loaf, served whole on platter surrounded with fresh vegetable salad. Pagoda sandwiches of rounds of toast. First round topped with barbecued ham slices. Next round, Armour's Cold Sliced Chicken. Next round, Jellied Tongue. Top slice of tomato. Plenty of mayonnaise throughout the whole and a ripe olive for a pinnacle.



For the Bridge Luncheon or Tea

For the Midnight Snack

- ★ **AFTER-MOVIE KITCHEN RAID.** Stock up your refrigerator with Armour's Sausages and Cold Meats. Then when national nibbling hour comes 'round the young folks and grownups, too, can combine these choice meats with bread and butter, and crispy hot toast.
- ★ **SATISFYING SANDWICHES.** Place some slices of Star Summer Sausage, Star Ham or Star Pork Luncheon Meat between two slices of hot buttered toast and serve with dill pickles.

Place thinly sliced Armour's Corned Beef on a slice of rye bread which has been spread with mustard butter. Cover with another slice of rye bread and serve with tiny pickled onions.



For the Midnight Snack

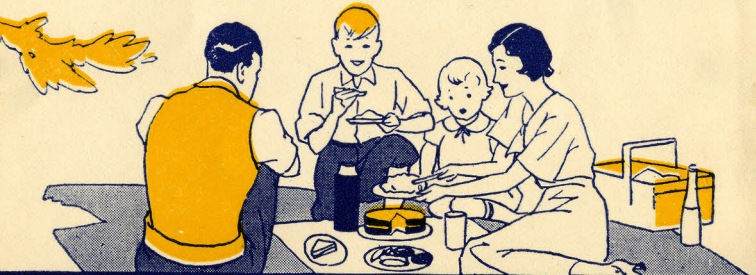
For the Ideal Picnic

PICNIC SUGGESTIONS

- ★ **SUPPLIES:** Paper Napkins Waxed Paper
Paraffin Containers Paper Plates
Paraffin Drinking Cups Soda Fountain Straws

- ★ **PICNIC DELIGHTS.** Last minute picnics are fun and easy with Armour's Cold Meats to help. Thick, crusty rye slices with liver sausage between. Armour's Special Weiners roasted over your fire. Sandwich spreads of all kinds to give variety.

- ★ **PICNIC SANDWICHES.** For the hearty sandwich, canned tongue, corned beef, roast beef, veal loaf or potted ham are most excellent. These may be just sliced for the filling or you may add a little horseradish, prepared mustard, chopped relish or any other seasoning; or the meat may be chopped and used in combination with hard cooked eggs, green peppers, pickles, celery or a few drops of onion juice and moistened with any desired dressing. For variety, white, brown or rye bread may be used for these meat sandwiches.



For the Ideal Picnic

For the School Lunch Basket

- ★ **NUTRITIOUS SANDWICHES THAT ARE EASY TO DIGEST.** Slice Armour's Summer Sausage very thin and place between rye or graham bread or slice Armour's Star Liver Sausage and place between buttered slices of white bread, both of these sausages contain nutritious qualities. Doctors recommend Liver as a health food.
- ★ **STAR HAM SANDWICH.** Mix chopped Star Ham with $\frac{1}{4}$ part currant jelly and spread on buttered bread.
- ★ **CORNED BEEF SANDWICH.** Slice chilled Armour's Star Corned Beef and place between slices of buttered bread, adding sliced tomato.



COOKIES—BROWNIES

$\frac{1}{2}$ cup Cloverbloom Butter
1 cup sugar
2 unbeaten Cloverbloom eggs
1 cup chopped walnuts
2 squares melted bitter
chocolate

Cream butter and sugar well. Add eggs, one at a time. Beat well, add chocolate, nuts and flour. Put into a shallow greased pan and bake in a moderate oven, (350° F.). Cut in oblongs $1\frac{1}{2}$ by 2 inches.

For the School Lunch Basket

For the Unexpected Guests

- ★ **FOR DAD AND HIS FRIENDS.** And don't forget to let the men of the house have their innings with good old fashioned sausage, such as only Armour makes. Keep the refrigerator stocked with Spiced Ham, Thuringer and Muenchener Sausage, and the many cuts we make especially to cater to men.

Just imagine how helpful it will be when unexpected guests arrive to have on hand a tasty, economical and satisfying meal that Armour's Star Corned Beef Hash is ideal for. It is all ready to heat and serve. A tasty meal that can be prepared in just eight minutes.

- ★ **BAKED HASH.** Place contents of a can of Armour's Star Corned Beef Hash in a casserole. Bake in moderate oven, 20 minutes.
- ★ **CORNEBEEF HASH WITH POACHED EGGS.** Shape HASH into individual moulds. Saute in Star Bacon drippings. When heated and browned, remove to serving plate. Place poached egg on top of each mould, and garnish with parsley.



Armour and Company produces a variety of 196 Quality Sausages and Ready-to-Serve Meats to serve the individual tastes of every American family.

For the Unexpected Guests

Tasty Appetizers

★ DINNER APPETIZERS. Everybody serves 'em. You can make a thousand and one with Armour's Cold Meats. F'r example: slice Armour's rich, spicy Summer Sausage into inch slices. Cut into wedges. Impale on toothpicks for fingers' sake. Spread Armour's Dried Beef with Armour's Sandwich Spread. Roll. Fasten with toothpicks and slice into cute little rounds. Cut rye bread in rounds. Butter lightly with blend of butter and horseradish. Top with Armour's Beef Tongue. Open rounds of toast spread with Armour's Liver Sausage. . . . Mm. Mm. Mm. Mm.

★ EVERYBODY LIKES THIS ONE. Arrange several popular sausages, such as Armour's Star Summer Sausage, Liver Sausage, Spiced Ham, Cooked Salami, on a platter with pickles, olives, crackers and thinly sliced white and rye bread.

The olives may be wrapped with fried Armour's Star Bacon strips; hold bacon around the olive in place with a toothpick. A tasty addition to such an appetizing plate would be Armour's Star Boneless Pigs Feet. Garnish the plate with lettuce, parsley or watercress.

★ HAM AND OLIVE CANAPE. Cut 6 slices bread $\frac{1}{4}$ inch thick. Cut with round cookie cutter and fry until brown in Armour's Star Lard. Cook and spread with following mixtures:

1 c. Armour's Star Ham, finely chopped
 $\frac{1}{4}$ c. mayonnaise
 $\frac{1}{2}$ c. chicken, chopped
 $\frac{1}{4}$ c. olives, chopped
Salt—cayenne—paprika

Mix until well blended to make a smooth paste. Season and spread on canapes. Garnish with slices of olive or fancy pieces of pickled beets. Serves 6.

Armour's Star Ham, used in a canape, supplies a very savory and appetizing flavor for the beginning of a meal, this due to the Fixed Flavor Process of sugar-curing and smoking.

All Armour Sausages and Ready-to-Serve Meat items are made from selected, government inspected meats, insuring for you an absolutely pure, uniform and fresh food product.



Tasty Appetizers



The quality of raw material, the standard for cleanliness, the quality control, and the care in handling the complete line of Armour's Ready-to-Serve Meats are exceeded by no other food producer in the industry.

All Armour Sausages and Ready-to-Serve Meat items are made from selected, government-inspected meats, insuring for you an absolutely pure, uniform, and fresh food product.

On all Armour Meat Loaves, a new finishing process is used to seal in the natural juice and freshness.

All Armour Smoked Sausage items are given a genuine Hickory smoke. No artificial smoke is used.

Armour and Company produces a variety of 196 Quality Sausages and Ready-to-Serve Meats to serve the individual tastes of every American homemaker.

Armour and Company maintains a modern and completely equipped experimental kitchen, plus a staff of experts who are constantly striving to produce the finest blend of meats and flavor in each of the Armour Ready-to-Serve Meat items.

In order that you may always be sure of getting Armour's Star Quality Sausage, the brand name ARMOUR'S has been placed in plain sight on the casing of every Armour Sausage.

