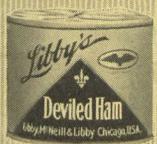
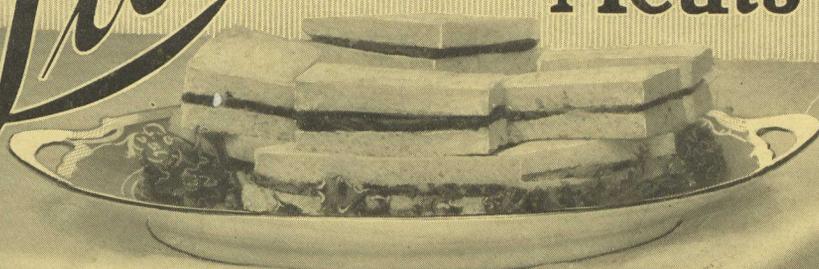


Libby's Luncheon Meats



-for Sandwiches

LIBBY'S OX TONGUE: Cool and chop half pound Libby's Ox Tongue, six Libby's Queen Olives, three small sour gherkins. Mix thoroughly with three table-spoonsful Libby's Salad Dressing. Use thin slices of buttered white bread.

LIBBY'S DEVILED HAM: Spread on thin slices of unbuttered bread and sprinkle with chopped water-cress or parsley. Press bread slices together; remove crust and cut in diamonds.

LIBBY'S SLICED DRIED BEEF: Place the Libby's Dried Beef on thin squares of buttered brown bread. Chop and mix together three inner stalks of celery, two sweet gherkins, one teaspoonful Libby's Tomato Catchup, a small dash of mustard, and spread on the beef. Add top bread slices and garnish with parsley.

LIBBY'S VEAL LOAF: Lay on thin buttered brown bread a crisp lettuce leaf and sprinkle with Libby's Mayonnaise Dressing. Add slices of Libby's Veal Loaf. Cover with another lettuce leaf and the top bread.

Each of these four suggestions yields delicious results. The Libby quality is distinctive and unmistakable.

Libby, McNeill & Libby, Chicago