



CLARK'S PREPARED FOODS

"Ready in a Hurry—Saves the Housewife Worry"

Clark's Spaghetti

Nutritious and wholesome—delicious to taste,
Full cent per cent value, since none of it's waste,
And a boon to the housewife in moments of haste.

MOULDED SPAGHETTI WITH CHICKEN

Cut up (not mince) one tin of CLARK'S Spaghetti with Tomato and Cheese, add one-fourth tin of CLARK'S Chicken Soup, and the same of CLARK'S Tomato Soup (undiluted). Beat three eggs, and stir in. Add salt, celery salt, and pepper, to taste. Put in a buttered mold and **steam very gently** (like a custard) from forty minutes to one hour. Meantime, heat the rest of the Spaghetti and the soups, with one cup of water, in a double boiler, and use as a sauce for the mold when turned out. Sufficient for six to eight people.

SURPRISE PACKAGE—HOT

Cut the tops from hard boiled eggs, just to where the yolk begins. Scoop them out carefully, rub through a sieve, and mix with an equal quantity of CLARK'S Veal, Ham and Tongue Paté. Press back as much as will go into the hollowed eggs. Stick the tops on with raw white of egg and drop into boiling water till thoroughly heated. Cover individual slices of crisp buttered toast with CLARK'S Spaghetti with Tomato and Cheese. Lay the eggs on top, either whole, or sliced in rings with a sharp knife. Decorate with parsley, and serve piping hot.

SPAGHETTI NESTS

Put a layer of CLARK'S Spaghetti with Tomato Sauce and Cheese in the bottom of a baking dish. Cut hard boiled eggs in half, and lay them in it, cut side down. Break up the contents of a tin of CLARK'S Lunch Ham, Corned Beef, or the remains of any cooked meat (the salty sorts for choice). Put a light layer of this on top of the eggs. Make a second layer the same as the first. Cover the top with a layer of white sauce, and a sprinkling of grated cheese. Heat through, and brown on top before serving. Use six eggs, sufficient for six or eight people.

MADE-OVERS

The remains of any cold meat, cut up, and heated with the contents of one tin (or one-half tin) of CLARK'S Spaghetti—may come as a new dish if served in a ring of potatoes, that are browned in the oven before pouring the mixture in the center.

A spoonful or two of left-over spaghetti, chopped small, is an improvement to a thick soup.

Or it may be cut small, and served on crisp toast with two slices of curled bacon on top.

Or—spread a slice of toast with CLARK'S Devilled Ham cover with hot Spaghetti and Tomato, and place a poached egg on top.

