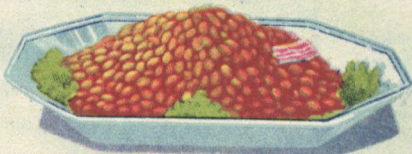




CLARK'S PREPARED FOODS



A hungry man is glad to eat,
Good food at times that ISN'T meat.
And so, avoid domestic "scenes,"
By giving him—CLARK'S Pork and Beans.

CLARK'S BEAN SOUP

Simmer 3 cups CLARK'S Beans, 3 pts. water, 2 slices lemon, and one and a half cups chopped tomatoes, together for thirty minutes. Rub through a sieve. Cook together 2 table-spoons fat, and 2 tablepoons flour. Add the liquid, stirring carefully, and boil enough to thicken. Flavour with 1 tablespoon CLARK'S Chili Sauce, salt and pepper. Strain before serving.

BEAN CUTLETS

Drain the contents of a can of CLARK'S Beans, mash well. Mix with one cup fresh bread crumbs, a finely minced onion, salt, pepper and a raw egg. Turn on to a floured board, cut out in cutlet shape, dip in beaten egg, roll lightly in bread crumbs, and fry in hot fat for eight minutes. Serve on a covered dish, garnished with cooked beet quarters seasoned with a little French dressing and scraped horseradish.

Or—with CLARK'S Tomato Ketchup.

Or—with a sauce made from CLARK'S Tomato—or Mock Turtle—Soup, slightly thickened, and poured round the cutlets.

BEAN PIE

Mix four hot mashed potatoes with one tablespoonful of flour and one of butter. Salt and pepper to taste. Butter a pie dish and line with the potato pastry, flattening it with a spoon to one quarter inch in thickness. Bake in a moderate oven till lightly browned. Fill with CLARK'S Beans (already hot), set in the oven for a few minutes, sprinkle over with chopped parsley, cut and serve like a meat pie.

BEAN AND CHEESE ROAST

1 lb. CLARK'S Beans.
 $\frac{3}{4}$ lb. Canadian Cheese.
1 onion chopped fine.

1 cup bread crumbs.

1 tablespoon butter.

Salt, pepper and paprika to taste.

Run beans and cheese through the mincer. Cook onions in butter, and a little water, mix all thoroughly, shape into a loaf, moisten with melted butter. Bake in moderate oven to a nice brown, basting occasionally with melted butter and water, or good dripping. Serve with CLARK'S Tomato Ketchup, or a sauce of CLARK'S Tomato Soup.



BEANS AND CORNED BEEF

Mix the Contents of one tin of CLARK'S Beans with Tomato Sauce, with one tin of CLARK'S Corned Beef, broken into small pieces. Serve very hot.