

BEST OF ALL...

ALL YEAR 'ROUND

Van Camp's

PORK AND BEANS

8 tasty ways to serve
America's first, finest and
favorite beans!



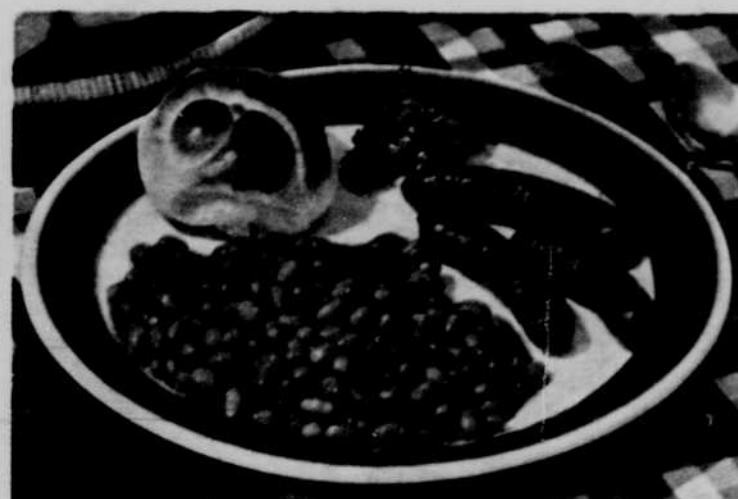
1. Dandy Bean Dogs

Place Pork and Beans in shallow baking dish. Slit frankfurters lengthwise. Spread each with mustard or horseradish and fill with a strip of cheese. Place franks on top of Pork and Beans and bake at 350° F. for about 20 minutes. Serve with juicy pickles.



4. Colorful Beans and Kabobs

Place Pork and Beans in a shallow baking dish. Alternate, on a skewer, cubes of pineapple, squares of green pepper and pieces of frankfurters. Place on top of Beans and brush with butter. Bake in 350° F. oven for 20 minutes. Good—colorful, too!



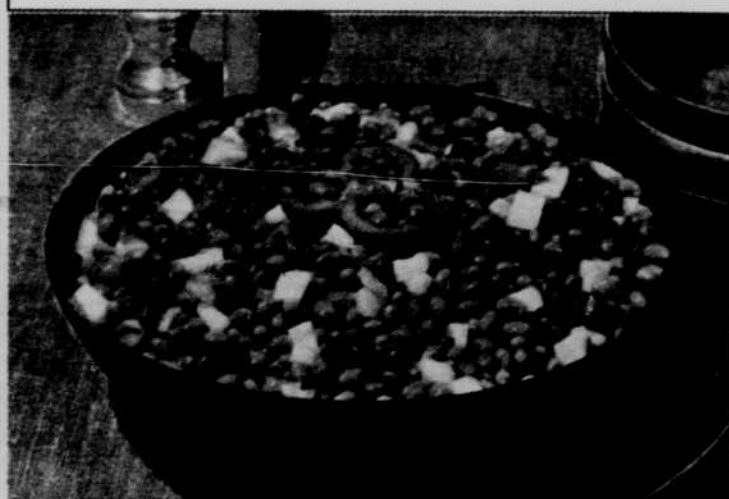
7. Nippy Pork and Beans

To a can of Pork and Beans add 1 tablespoon brown sugar and 1/4 teaspoon grated orange rind. Gently heat about 5 minutes. Flavor will improve if allowed to stand a while. When ready to use, heat and serve with brown-and-serve sausages.



2. Smothered Ham Slice

Place Pork and Beans in shallow casserole, top with slice of precooked ham. Mix together brown sugar, mustard, and spread over ham. Place in oven long enough to heat thoroughly; then serve with chilled pineapple chunks.



5. Bean Salad

Lightly toss together Pork and Beans with chopped celery, cucumber, green pepper and onion. Season with a small amount of vinegar, salt and pepper. Let stand for several hours so flavors can penetrate. Serve chilled.

8... of course, just heat and eat!



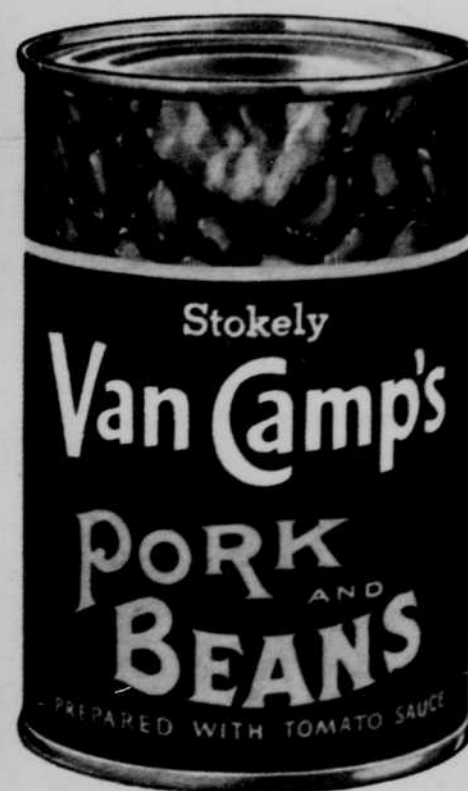
3. Beans With Smokie Cheese

Heat the beans in a shallow baking dish, and top with several small slices of smoked cheese. Bake long enough to heat thoroughly and serve with broiled weiners for a healthy, hearty dish.



6. Bean Supper

To a can of Pork and Beans add chopped onion, a little brown sugar, mustard and horseradish. Serve Pork and Beans with American fried potatoes and sausage patties. A Supper fit for a king!



One of 150
Stokely-Van Camp
foods for
you to enjoy.

America's
first, finest
and favorite