Armour's
“GOOD FOOD” TIMES
Variety
Dependability
Economy
Labor Saving
EVERY DAY-
BUYING GUIDE.

There's a Long, Long Trail
BACON AND EGGS
Lay slices of Star Bacon in a cold frying pan. Cook slowly until the fat is well tried out and the bacon an amber color; turn and finish cooking. Remove from pan and keep warm.

Break eggs into the bacon fat, which should not be too hot. Baste yolks and when white is set and cooked, remove eggs to platter and place bacon around them.

BACON OMELETTE
Serves 4 Preparation, 20 Minutes
4 slices Star Bacon
½ c. milk
4 eggs

METHOD: Dice bacon and sauté slowly. Beat eggs until light, add to milk. Mix with bacon and cook until a light brown. Fold, place in oven for five minutes.

ARMOUR’S STAR BACON
—MILD CURE
For Star Bacon we select only the choicest of the millions of pounds we cure yearly. Unvarying high quality and fine flavor, perfected by the Armour cure, have won for our Star Bacon a favorite place on the national breakfast table. It is one food of which you will never tire.

To bring out the appetizing flavor of Star Bacon and to prevent it curling, start the strips in a cold frying pan and fry slowly. Never let bacon stand in the fat. The bacon drippings can be used for practically all frying and baking purposes.

Whether you purchase Star Bacon whole (in strips) or Star Sliced Bacon (in cartons or glass jars)—the Armour Oval Label assures you a never-changing standard of quality—fat and lean in right proportions—delicious slices that always carry the same appetizing goodness.
LIVER AND BACON

Broil bacon as suggested above. Keep hot.

Cover half-inch slices of liver with boiling water, let stand five minutes, drain, wipe and remove skin and veins. Roll in flour. Season, fry five minutes on hot pan in which bacon was cooked, turning often. Remove to hot platter and serve with bacon.

CLUB SANDWICH

Arrange thin slices of cooked Star Bacon on trimmed slices of hot buttered toast, cover with sliced cold roast chicken, lettuce and mayonnaise dressing. Cover this with a second layer of toast and bacon, also slices of tomato and mayonnaise. On top of this place a third piece of toast. Garnish and serve hot.

In addition to Star Ham and Bacon, dealers everywhere can also supply you with other Armour Oval Products, such as

Veribest Pork Sausage  Veribest Evaporated Milk
Veribest Frankfurt Sausage  Veribest Cheese
Star Summer Sausage  Vegetole (Vegetable Shortening)
Star Leaf Lard  Veribest Pork and Beans
Cloverbloom Butter  Veribest Mince Meat
Cloverbloom Eggs  Veribest Peanut Butter
Veribest Oleomargarine  Veribest Potted and Canned Meats

ARMOUR AND COMPANY, CHICAGO