Again. to a host of American Families, Easter will mean A Caster Lilies Joyful Music Church Bells Caster Eggs Caster Finery



READY TO SERVE OR JUST HEAT AND EAT DEMAND THE GENUINE IN THE YELLOW WRAPPER

BECAUSE YOU GET THE EQUIVALENT

OF 2 CENTER-CUT STEAKS Plus

Economical

U. S. Inspected and Passed by the Dept. of Agriculture



## I'O COSTLY OVEN SHR!NKAGE ROBS YOU OF "PAID-FOR" POUNDS

• The longer meat cooks the more it shrinks and the more natural flavor it loses. Ordinary ham requires up to 22 minutes per pound for complete cooking in the oven. During those hours 25% of it, or more, shrinks away.

A Wilson's Tender Made Ham, because it comes ready to serve, requires only 5 minutes per pound, for thorough heating. There is practically no shrinbage. You save, as compared to an ordinary ham of the same weight, the equivalent of two thick, juicy, center cut steaks. That's why a genuine Wilson's Tender Made Ham costs no more on your table. You save waste, too, because even the shank end of a genuine Tender Made Ham is as tender and any orful as the center slices, due to the exclusive Wilson Secret Process.

Eastertime always means a big demand for Wilson's Tender Made Ham. Have your dealer reserve one for you. Be sure it comes in the YELLOW WRAPPER and look for the name "Wilson's Tender Made."

HEATED IN ORANGE JUICE RAISIN SAUCE PARSLEY NEW POTATOES MINTED GREEN PEAS ROMAINE SALAD WITH ROQUEFORT DRESSING HOT ROLLS BLACK CURRANT JELLY STRAWBERRY SHORTCAKE BEVERAGE

If you prefer a smoked ham to cook according to your favorite recipe

## Ask for Wilson's Certified

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—the original tender, extra mild.

Must be cooked before eating-16 minutes per pound. Look for Bright Orange Wrapper with the special Easter decorations.



WILSON'S Secret Process Jender Made Ham

WILSON & CO.

The Wilson label protects your tab