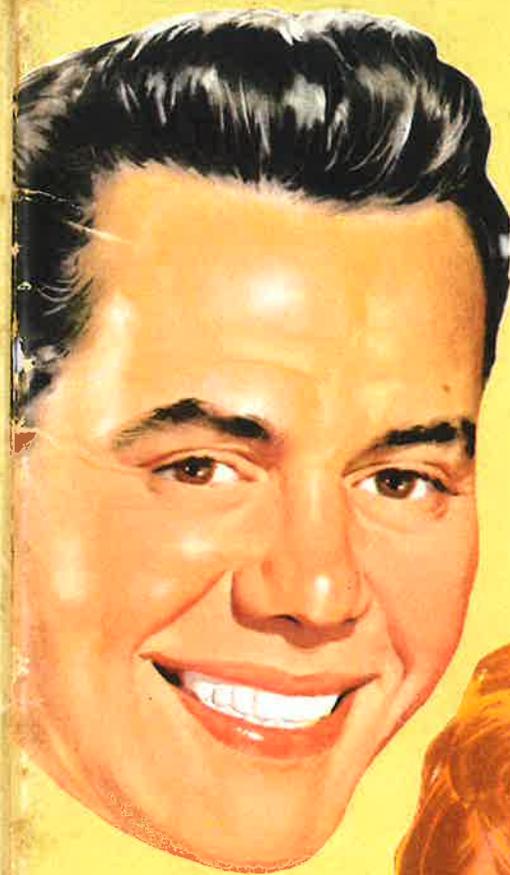


LUCY'S notebook!



... with inside
secrets on favorite
menus, recipes, and
good entertaining
by the star of—
"I Love Lucy"

Hi, there . . .



Find out what

Lucy thinks about

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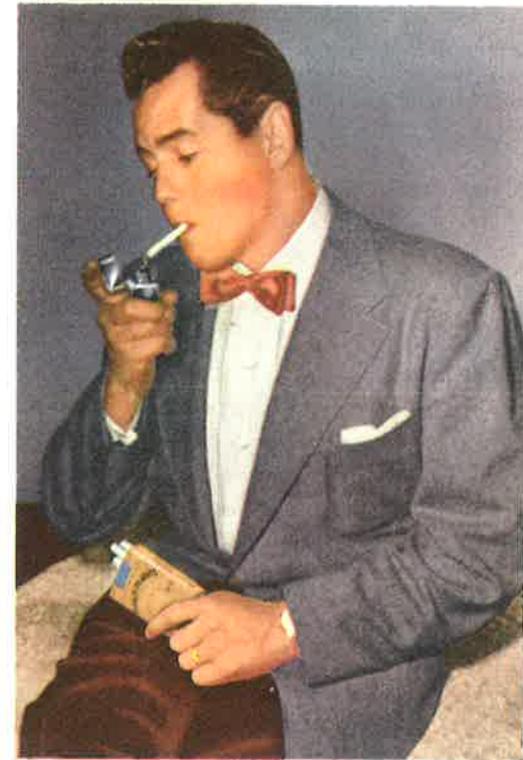
my name's Lucy Ricardo . . .

You and I are neighbors in a way — though maybe I've never dropped over to borrow a cup of sugar or trade recipes. But chances are you've invited us into your home every now and then through your television set. Ricky and I enjoy that—just as we do our weekly adventures on "I Love Lucy".

Living with Ricky teaches me a lot of nice things. That's why I decided to write this book about them. Ricky and I always say (don't I, dear?) that if you can't have fun out of life, you'd be better off born a vegetable. One with low calories.

Anyhow, I've been sitting at home for weeks, writing down everything I can remember about our favorite menus . . . the recipes that always make a hit . . . the best parties we've given . . . and even some ideas on household shortcuts that make people think you're smart even if you *are* a little bit lazy.

This book of mine hasn't much plot, as books go—except that figuring out how to make your husband keep kissing you twice every day, like he meant it, takes a pretty good plot by itself, don't you think?



Hey, Lucy . . . you finished that book yet?

Yes, dear—all done. Here it is . . . and I hope everybody likes it . . .

Look, folks, you better like it! This redhead has used up two thousand sheets of paper, twelve erasers, spilled a bottle of ink on the living-room rug, and been late with my dinner five times. *Iy-iy-iy!* Having an authoress in the family is a real problem, you know?



It took me several dates to find out what she meant—but I know *now*. “Straight” line . . . ha! It starts on his plate, and makes a detour through his stomach—like this:



That’s why, in *my* book, the art of good eating comes first. There’s no surer way of bribing your man to say, “I love you”. Try some of these fine Ricardo specials on the male appetites in your family and see what a fuss they make over you . . .

Ever
feel
like this?

(in one of those what’n-the-world - could - we - eat - today? moods)

It’s hard enough being a woman who can’t make up her mind—but when you don’t even have any ideas you can’t make up your mind about—that’s awful!

To avoid this trouble, I keep score on different dishes that go over big with Ricky and our friends. Me—I’m *always* hungry. Big breakfast, big dinner, big in-between snacks, big . . . well, a girl *has* to keep up her energy, doesn’t she?

*Energy? Sure!
But did you
ever marry a
non-stop
explosion . . . ?*



This husband of mine, remember, thinks he’s something special as a cook (and I suppose he doesn’t mess up the kitchen any worse than *most* men). He’s a Latin-type chef—sniffs, tastes, makes faces, and mutters to himself in Spanish. But I’ve found that any of these menus keep him happy. I hope they do the same for your family.



There’s a man for you! If his dinner isn’t right on the table when he wants it, the whole evening’s ruined. My mother warned me about this. Even back when I was learning to make chocolate brownies, she said to me: “Lucy, child . . . always remember a straight line is *not* the shortest distance to a man’s heart.”



tomato soup
 meat loaf in wine
 glazed carrots
 watercress with French dressing
 apple pie de luxe
 coffee
 creamed baked potatoes

MEAT LOAF IN WINE

| | |
|----------------------------|-----------------------------|
| 1 large onion, peeled | 2 tsp. Worcestershire sauce |
| 2 tbs. butter or margarine | 1 cup soft bread crumbs |
| 1½ lbs. ground beef chuck | ½ cup milk |
| 1 tsp. salt | ¼ cup sherry |
| 1 tsp. sage | |

Sauté the onion in butter or margarine. Combine with beef, salt, sage, Worcestershire sauce, crumbs and milk, mixing well. Form into loaf shape in shallow baking pan. Pour sherry over this. Bake in moderately slow oven, 325° F., for 1½ hours, basting occasionally with pan drippings. Serves six.

Creamed Baked Potatoes

Peel leftover baked potatoes, then cut into uniform pieces. Place in shallow baking pan; sprinkle with salt and pepper. Add milk, almost covering potatoes. Dot liberally with butter or margarine. Bake in moderately slow oven, 325° F. for one hour. (You can

bake this at the same time your meat loaf is in.)

Apple Pie de Luxe

Before you put the top crust on the kind of apple pie you ordinarily make, try sprinkling the apples with grated American cheddar cheese. Then bake as usual, and serve warm.



avocado halves, french dressing
 pot roast
 carrots potatoes onions
 hot rolls
 devil's food cake with fluffy
 boiled frosting
 coffee

bouillon, crisp salted crackers
 chicken creole on rice
 tossed green salad
 blueberry pie
 coffee



Big secret!

(it's called change of pace)

You know Ethel Mertz, don't you? The Mertzes live across the hall, and Ethel and I are always comparing notes. We were talking the other day about how being married to the same person year after year gets real dull sometimes — particularly when you eat breakfast with the back page of a newspaper every morning. Or your husband thinks your hats are hilarious. That's why I try to be *different* sometimes.



"Sometimes ???"
she says!

Ethel and I agree you should *never* ask a man what he wants to eat. If there's anything special he wants, *he'll* be the first to tell you. Usually right after you've put dinner on to cook.

My big secret — and I pointed this out to our Wednesday Afternoon Fine Arts League in my widely-applauded talk on "How to Outwit Your Husband" — is nothing more than *change of pace!* Give him plain meals one day, then something extra-fancy when he least expects it.



The system goes like this. Let's say it's an ordinary Thursday night. I get out the best lace runner, put thin tapering candles on the table, dim the lights, and stack up our dreamiest music on the record player. Then I plan one of Ricky's favorite-favorite meals.

It can't miss. He always asks: "Hey, what's all this for?" So I wrap my arms around his neck and say, "It's because I love you, dear." This gets him all sentimental in no time. (Me, too, as a matter of fact.)



Later, of course, I can bring out any letters from the bank about our account being overdrawn, or show him whatever I bought that I don't want to take back. You see how it works? Always keep them off-balance—but well-fed.

Yeah . . . I see how it works!





melon (in season)
 crisp celery hearts ripe olives
 ginger beef Ricardo
 tossed green salad with avocado & tomato wedges
 coffee ice cream
 walnut crisps hot coffee

Ricky can't hold back on this ginger beef. Took me a while to learn before

I could do it just right — but anything I can do, you can do better . . .

GINGER BEEF RICARDO

2 lbs. sirloin steak
 (½ lb. per serving)
 ¼ cup olive oil
 ½ tsp. chopped garlic
 ½ tsp. ginger
 1 tbs. soya sauce

2 tsp. cornstarch
 ¼ cup water
 6 tbs. chopped green
 onions
 cooked wild rice

Cut steak into one-inch cubes. Heat olive oil in skillet. Add garlic and ginger. Heat until garlic is brown. Add soya sauce. Dissolve cornstarch in cold water and add to mixture. Bring to a boil, stirring constantly. Add steak to olive oil mixture. Cook one minute. Stir. Cook another minute. Stir again and cover. Put on low heat and cook two minutes. Add chopped onions. Let cook one minute. Serve on bed of cooked wild rice. Serves 4.

WALNUT CRISPS

1 egg
 1 cup firmly packed
 brown sugar
 ½ cup melted butter
 or margarine

1¼ cups sifted all-
 purpose flour
 1 tsp. baking powder
 ¼ tsp. salt
 ½ cup walnut meats
 ½ tsp. vanilla extract

First beat the egg, then add brown sugar and melted butter or margarine. Sift together the flour and baking powder and salt. Add this to egg mixture. Chop nut meats fine and put them in. Next, add vanilla extract, mixing well. Shape in rolls about two inches in diameter, and wrap in waxed paper. Chill until firm, then slice thin. Bake on greased cookie sheets in moderately hot oven, 375° F., for five minutes or until brown. This recipe makes about four dozen walnut crisps. The dough, however, will keep several days in your refrigerator and you can bake them fresh as needed.

Remember — the thing called feminine intuition can't make up for using the *right* amount of seasoning when you cook. So measure everything accurately.



Two other recipes you might want to substitute or add to this Change-of-Pace menu are vichyssoise and toasted garlic bread.



This can be a wonderful warm weather treat. The French discovered it a long while ago, and you'd never believe potatoes could taste so aristocratic. This recipe gives eight servings (or seconds for four people).

VICHYSOISE

| | |
|---|--------------------|
| 1 medium onion, peeled | 5 medium potatoes |
| 4 leeks | 1 tbs. salt |
| ¼ cup butter or margarine | 2 cups milk |
| 1 qt. chicken stock or canned chicken broth | 2 cups light cream |
| | 2 cups heavy cream |
| | chopped chives |

Chop finely both onion and white part of leeks. Sauté them in butter or margarine until delicately brown. Peel potatoes and slice thin. Combine onion mixture, potatoes, chicken stock (or canned chicken broth) and salt. Cook until potatoes are tender. Put through a fine strainer. Then add milk and light cream. Heat together. Cool. Add heavy cream. Chill thoroughly. Vichyssoise is served ice-cold in cream soup cups, and you sprinkle the surface with finely chopped chives. If you want to be real swanky, you can put cream soup cups in a bed of finely cracked ice to keep them cold and looking more important when served.

Toasted Garlic Bread It couldn't be easier. Get yourself a loaf of French bread—the long, hard-crust kind. Cut half-inch slices into it at an angle, *but* be careful not to slice through bottom crust. Then chop up a peeled clove of garlic very fine and add to ¼ cup

creamed butter or margarine. Spread this between slices of bread. Put loaf in hot oven to heat for 10 to 15 minutes. Serve it hot.

(Don't worry about the garlic knocking you down. Toasting gives it a subtle, delicate taste!)



Hooray for the cook's night off!

We have regular nights when he takes over and fixes the meal. Naturally, you can never tell what this will lead to. I can always spot the faraway look that means he's trying to remember how to make some dish he liked in Cuba.

If you're the cook in your family (and who can afford any other kind these days?), here's an idea for you. It may take a few snuffles and wet handkerchiefs, but it's worth the effort.

Here are a few of Ricky's favorites, if you want to try something novel *and* good...

With me, the job wasn't too hard. The way Ricky talks, you'd think he personally invented cooking. His culinary education *has* been thorough, although there's some reason to believe it stopped just before the class on dish-washing. Otherwise, he wouldn't use so many of them when he cooks.



Lucy forgot to add this: Cuban dishes are different from other Spanish-type cooking. They're easier on the tongue because we usually keep away from chili powder, hot peppers, and things like that.



REDSNAPPER A LA CRIOLLA (Creole style)

| | |
|---------------------------------------|------------------------------------|
| 2 tbs. olive oil | flesh fish) |
| 1 large onion, sliced | 1 tbs. vinegar |
| 3 cloves garlic | ¼ tsp. oregano |
| 5 tomatoes, peeled and sliced | 2 green peppers, sliced |
| 2 lbs. boned redsnapper (or any firm- | 4 canned pimientos salt and pepper |

Rub inside of casserole with 1 tablespoon of olive oil and the chopped garlic. Line the sides and bottom of casserole with slices of peeled tomatoes and sliced onion. Sprinkle with salt and pepper. Place the boned fish on top. Pour 1 tablespoon of olive oil, vinegar, and oregano over fish. Sprinkle again with salt and pepper. Top with sliced green peppers and pimientos and rest of tomatoes and onion. Sprinkle vegetables with salt and pepper. Bake uncovered in moderately slow oven, 325° F., until tender, or about 45 minutes. This serves 4.



SWEET POTATO PUREE

| | |
|-------------------------------|--|
| 4 large sweet potatoes (yams) | 2 tbs. sugar |
| ¼ cup butter or margarine | 1 9-oz. can crushed pineapple, drained |
| | ½ to 1 tsp. vanilla |

Boil potatoes until tender in boiling salted water. Then peel. Mash thoroughly with butter or margarine and sugar. Add pineapple and vanilla, mixing again. Heat and serve or pour into baking dish and reheat in moderate oven, 350° F., for 15 to 20 minutes.



PUERCO GUAJIRO (Pork, Country-Style)

| | |
|-------------------------|--|
| 6 lbs. pork roast | oregano |
| ½ cup lemon juice | comino (if available from Spanish or Greek market) |
| 1 large onion, sliced | |
| 3 cloves garlic, peeled | salt and pepper |

Marinate the roast overnight in lemon juice, sliced onion, and salt. Insert slivers of garlic in roast. Place in roasting pan and sprinkle with oregano (and comino, if available). Baste with the marinade while cooking. Be sure to remove grease from bottom of pan as it accumulates. This makes roast crisp. Cook for 2½ hours in moderately slow oven, 325° F. Serve with pineapple rings and sweet potato puree.



I've done nothing *scientific* about this, you understand, but it's my theory that a calory outdoors won't stretch anywhere near as far as a calory indoors. (Neither will your figure.) I hope this is so, because I get real calory-careless when I'm loose in the fresh air.

Outdoor cookery is Ricky's specialty — as with most men — so naturally I've sought his wisdom on this great art. First, it seems, you take some outdoors. This can be a picnic ground, your summer camp, a hunting or fishing trip, or a backyard barbecue. Then you sprinkle in some guests. What's the point of lugging all that food around if you can't show people how cleverly you cook it with almost no modern conveniences?

Next, as I understand this, you start explaining that (1) there's *no* way to cook a steak (or hamburgers, wieners or whatever) like over an open fire, (2) it's the sauce that makes the real difference, (3) this is going to be the

There's no beating outdoor eating!

best thing you ever put in your mouth, (4) well, a little charred meat *never* did anyone harm, and (5) whose job was it to bring along the salt and pepper in the first place?

Ricky says I am ignoring the main rules of outdoor cooking. So I am putting them in my book just the way he wrote them. Like this:

Thank you, Mrs. Ricardo. The do's and don'ts of outdoor cookery are very simple — though, of course, nothing takes the place of long experience. I am happy to offer these little suggestions:



1. Make a checklist of what to take with you. Start with what you *really* need. Leave things you *might* need (but probably won't) until last. Everything weighs twice as much coming home — unless, of course, you have a strong wife.



2. Start the fire early enough to get a good bed of embers ready for cooking. Don't put it off so long that you end up eating in the dark with one hand and swatting insects with the other. Don't make the fire bed too deep. And wait until the blaze dies down before you start cooking.

3. It takes skill to judge the right heat and distance from the embers. As a rule of thumb (but don't use your thumb for measuring), four to eight inches is good for fairly fast broiling . . . 12 to 14 inches for slower cooking of heavy meats. What you're cooking and how big it is are important factors to consider.

4. When you cook over an open fire, it's generally a good idea to trim off some of the fat so it won't drip and flare. Keep a little water handy in case of flare-ups.

5. Locate your guests, baskets, blankets, etc., so the wind won't blow smoke and cinders all over them.

6. Everyone has a personal theory about the best way to fix meat for the

fire. Some people salt it very heavily, then sear the surfaces right away to "keep in the juices". Others say that searing lets the juices out. Some claim you should season late in cooking because it penetrates better. Others insist on seasoning at the start, then heating the meat until juice appears and turning it only once while cooking. Try them all and see which one you like best. I don't take sides. You lose friends that way!

7. Plan your outdoor meal around one main dish. Have as much of the other food ready beforehand as possible. (This doesn't mean you can't roast potatoes or corn while the steak is cooking. Try soaking them in water, then wrap tightly with aluminum foil.) Too many dishes at once are hard for people to juggle. Besides, food gets colder faster outdoors.

8. Be very careful to put out the fire completely before you leave. Scatter the ashes. Be sure they're soaked or well stamped on. It takes a long, long time to grow trees.



If you'd like to try some really different outdoor meals your appetite will remember with gratitude, Ricky and I can speak with enthusiasm about these:



SHISH KEBABS

| | |
|--------------------|------------------------|
| ½ cup lemon juice | shoulder of lamb cut |
| 2 tbs. salad oil | in 1½-inch cubes |
| 2 medium onions, | 4 medium tomatoes |
| sliced | 4 medium onions, |
| 1 tsp. salt | parboiled |
| ½ tsp. pepper | 1 large green pepper, |
| ½ tsp. oregano or | seeded |
| rosemary | 1 cup melted butter or |
| 2 lbs. lean leg or | margarine |

Combine lemon juice, salad oil, sliced onions, salt, pepper, and oregano or rosemary. Put meat cubes in deep bowl, add lemon juice mixture, stir well, and let stand in the refrigerator overnight or at least several hours, stirring once or twice. (You can prepare this ahead of time before setting out for the actual cooking site.) Quarter tomatoes and onions; cut green pepper in large pieces. String on skewers, alternating chunks of meat with pieces of vegetables. Sprinkle with salt and pepper. Broil on outdoor grill, basting frequently with melted butter or margarine until done. Four to six servings.



Tossed Raw Vegetable Salad Rub inside of a large salad bowl with a cut clove of garlic. Place lettuce, very finely shredded, in bowl. Top with tomato wedges, thin cucumber, onion and

radish slices. Just before serving, toss with highly seasoned French dressing. If you wish, add a little crumbled Roquefort cheese or cubed Swiss cheese in the dressing, too.



Barbecued Spareribs

3 tbs. shortening
 1 cup sliced onions
 ¼ cup lemon juice
 2 tbs. cider vinegar
 1 tbs. Worcestershire sauce
 2 tbs. brown sugar
 1 cup chili sauce
 1 tsp. salt
 3 lbs. spareribs

Melt shortening in frying pan, then add onions. Sauté until soft but not brown. Add lemon juice, vinegar, Worcestershire sauce, brown sugar, chili sauce and salt. Heat. Have the spareribs cut into serving-size pieces.

Place on outdoor grill. Broil them, turning and basting frequently with sauce, until tender. Serves four. (Note: you can also prepare hamburgers and frankfurters with the same barbecue sauce.)



Apple Scallop

1 No. 2 can sliced apples
 ¾ cup brown sugar
 2 tbs. flour
 1 tsp. cinnamon
 ½ tsp. nutmeg
 1 tbs. lemon juice
 ½ cup flour
 ¼ cup butter or margarine
 ⅔ cup grated American cheese

Combine the sliced apples, ½ cup of brown sugar, 2 tablespoons of flour, cinnamon, nutmeg and lemon juice. Place in 9" glass pie dish. Mix the remaining ¼ cup of sugar and the ½

cup flour. Cut in butter or margarine with two knives or pastry blender. Add cheese and toss lightly. Sprinkle over the apples. Bake in a hot oven at 400°F. for 35-45 minutes.

The art of afternoon hostessing...

Half the fun of inviting your girl friends to a hen-party, bridge hassle, club luncheon, or whatever, is the swell news you can collect. At the same time, of course, they're storing away tidbits about you to pass along to the other girls. This is all part of The Great Gossip Game (any number can play). Men don't understand, but is it any sillier than fighting a five-inch trout with two hundred dollars' worth of complicated equipment?

The menus in this section about all-girl entertaining are things I've tried. I *know* they made an impression because some of my friends went out of their way to keep from congratulating me on them.

Probably I don't need to tell you that women's magazines are full of ideas on how to plan a bridge or club luncheon—so fancy, in fact, that you can't find the food for the decorations. This is fine if you want to knock yourself out getting ready . . . but why? It might be the very day a dandy bit of gossip breaks and everyone is too excited to notice all your work.

Ethel Mertz and I have worked up this checklist of things for you to remember when planning a party for the girls:

1. Make sure your house is spotless—there's always a cat in every crowd.
2. Find out who's on a diet, and who can't eat what.
3. Invite groups that have some similarity of interests (even if it's only husbands or children).
4. Rotate the groups you entertain. Keep your friends circulating (and you'll have more of 'em, longer).
5. Don't overlunch. An afternoon slumber party is no fun.
6. Leave the room now and then so your guests can talk about you.
7. Have a definite, pre-understood time when the party will break up. (Ethel can always be counted on to look at her watch and say, "Oh, dear, *where* has the afternoon gone?")
8. Leave yourself some time to clean up the mess before you have to get dinner ready.
9. Plan an evening meal that will be easy to fix—preferably ready to heat and put on the table.
10. You can always make a hit, just as the party breaks up, by saying, "Incidentally, Gertie, why don't we meet at *your* house next week?"



One of my favorite all-girl luncheons goes like this:

- | | | |
|---------------|----------------------|---------------------|
| | Lucy's avocado salad | |
| celery hearts | black olives | sweet pickle slices |
| | hard rolls (heated) | melba toast |
| | strawberry shortcake | |
| | coffee or tea | |





*Do I love avocados!
They can be tough on
the figure, but it's almost
worth it. Here's how
MY avocado salad
is made -*

AVOCADO SALAD

| | |
|---|--------------------------------|
| 1 cup diced cooked or canned lobster | watercress |
| 2 cups cooked or canned crab meat | 1 tbs. Worcestershire sauce |
| 2 tbs. chopped chives | 2 tbs. chili sauce |
| 1 tsp. salt | 2 avocados |
| 1/3 cup mayonnaise or salad dressing | lemon juice |
| | pimiento strips |

Mix together the lobster, crab meat, chives, salt, mayonnaise (or salad dressing), Worcestershire sauce, and chili sauce. Cut the avocados in half, peel if you like, take out the seeds (of course!), and sprinkle with lemon juice. Then pack the centers with that lobster-crab meat mixture. Garnish tops with pimiento strips, and serve on a bed of watercress. This serves four, and it's truly drooly!

Everybody has different ideas on strawberry shortcake. I like the biscuit type with sweetened berries and a big cloud of whipped cream. This will serve four:

For the biscuits, sift together 1½ cups of all-purpose flour, a tablespoon of sugar, 2½ teaspoons of baking powder, and half a teaspoon of salt. Cut five tablespoons (level ones) of shortening into this flour mixture until the shortening is about the size of peas. Add enough milk to hold the ingredients together, yet moist enough to roll out easily. Pat to half-inch thickness on floured board. Cut in four large rounds, place on baking sheet, dot tops with butter or margarine and

sprinkle lightly with sugar. Bake in a hot oven, at 425° F., for 15 to 20 minutes (or until brown and crispy). Split the biscuits and butter.

For the strawberries, either sugared sliced fresh or frozen ones (just thawed) will do. Make a mound of these on bottom half of split biscuits, cover with whipped cream, place biscuit tops on this, cover with more strawberries and whipped cream. Be sure you save four large strawberries to decorate each serving. One quart of sliced and sweetened fresh berries, or two boxes of the quick-frozen kind, plus half a pint of heavy cream will serve four people. And, O yes, keep off the scales for a day or so afterwards.

Some days it
doesn't pay
to get up
in the
morning...



... and, if you work this right, you may not *have* to—at least until after breakfast! It takes a little doing, of course, to persuade a sleepy spouse that bringing you breakfast in bed would be *real* fun. Which it is. Especially for you!

has to practically sleepwalk out into the hard world every working day, maybe *you* ought to serve *him* breakfast in bed on Sundays? Ever think of that?

Ricky, you see, *loves* to wear the snappy bathrobe I gave him for Christmas (although nothing like this crossed my mind *then*). He knows how handsome he looks in it because I keep telling him . . . and when better can he wear it than while bringing me breakfast in bed? Hmmm?

Either way, it's a nice custom . . . and maybe you'll want to try some of these portable breakfasts that Ricky and I find are a really wonderful luxury on a Sunday morning —

On the other hand, maybe your husband isn't the bound-out-of-bed type, even if he had ten bathrobes to make him look handsome. Some people are just *built* sleepy in the morning. So when you consider that the poor man





These are some "From Him to Her" ideas:

broiled grapefruit half
eggs Benedict
quick coffee cake
coffee

melon balls in orange juice
corn flakes
maple or brown sugar cream
pancakes and sausage—syrup
coffee

QUICK COFFEE CAKE

| | |
|----------------------------------|-----------------------------|
| 1 loaf unsliced bread | ¼ tsp. cinnamon |
| ¼ cup melted butter or margarine | ¼ tsp. salt |
| ¼ cup flour | 1/3 cup butter or margarine |
| ½ cup firmly packed brown sugar | additional cinnamon |

Remove crusts from bread, cut loaf in half lengthwise. Cut each rectangle in half lengthwise, making 4 long slices. Brush tops and sides with melted butter or margarine. Combine flour, sugar, cinnamon and salt. Cut in butter or margarine with pastry blender. Mix until crumbly. Sprinkle crumbs on the bread slices. Sprinkle generously with additional cinnamon. Bake in a hot oven, 400° F., for 10-15 minutes and serve hot. Cut in pieces for serving.

(If you'd like a good recipe for eggs Benedict, you'll find one on page 25 in the Sunday Brunch dept.)

When it's my turn to carry in the tray, here are two menus that Ricky likes:

CHILI OMELET

| | |
|-----------------|----------------------------|
| 3 eggs | ½ tsp. chili powder |
| few grains salt | 2 tbs. milk |
| pepper | 2 tbs. butter or margarine |

Beat eggs. Add salt, pepper, chili powder and milk. Mix well. Then melt butter or margarine in a small skillet over low heat. Pour in egg mixture and cook, lifting edges and tipping skillet so that uncooked mixture flows under cooked mixture. When set, fold over and serve. This makes a one-man portion for a hungry husband.



stewed apricots and prunes
hot oatmeal
brown sugar cream
chili omelet
currant jelly toasted English muffins
coffee



tropical fruit juice cocktail
Spanish omelet
marmalade toast
coffee

Tropical Fruit Juice Cocktail Combine equal amounts of orange, pineapple, and grapefruit juices. It should be chilled, of course.

Spanish Omelet

Make an omelet, following directions for chili omelet, but omitting the chili powder. Serve with Spanish Sauce.

SPANISH SAUCE

| | |
|----------------------------|----------------------|
| 2 tbs. butter or margarine | 1 No. 2 can tomatoes |
| 2/3 cup minced onion | 1 small bay leaf |
| 2 tbs. minced green pepper | 2 whole cloves |
| ½ clove garlic, minced | 1 tbs. sugar |
| | 1½ tsp. salt |
| | few grains pepper |

Melt the butter or margarine in a heavy skillet. Add onion, green pepper, and garlic. Add remaining ingredients and simmer over low heat, covered, for 30 minutes. Remove cover and continue cooking about 15 minutes or until thickened. Remove bay leaf and cloves. This makes about two cups and you can prepare it ahead of time, such as the night before.

Inviting a bunch

to

brunch?

(it's lots of fun!)

If you haven't already discovered it, the great American invention of Sunday Brunch is a really inspired idea. This happy combination of breakfast and lunch, takes only half the dishes, with half the trouble—and gives everybody twice as much fun.

Sunday Brunch is a grand (and informal) way to entertain a crowd. We Ricardos serve it buffet-style, late in the morning, with an assortment of dishes our guests can pick from. Chilled orange juice, and berries or fruits in season, are at one end of the table. Then we have cereals—hot and



cold—which you can buy today in more varieties than third cousins. For a novel touch, put out different sweeteners such as brown sugar, honey, or a mixture of cinnamon and sugar. Don't forget cream.

Plenty of hot coffee—*really* hot—is a “must”. We let the guests help themselves to everything else, but it's a nice hostess-ly gesture to travel around with fresh coffee now and then.

Here are a couple of Sunday Brunch menus, made to order for relaxing everyone (including the hostess):

chilled orange juice or
grapefruit sections sprinkled with
chopped mint
assorted ready-to-eat cereals
brown sugar honey cream
scrambled eggs, sausage & crisp bacon
popovers or packaged rolls
(baked as needed)
lots of hot coffee

Instead of scrambled eggs, sausage and bacon, we sometimes substitute corned beef hash with poached eggs. You can buy wonderfully well-hashed hash in cans, ready to be turned out and browned in a skillet. A smidgen of chopped parsley gives special flavor. Pile the hash in a mound on a hot platter, then arrange the poached eggs around the crest. Cold sliced tomatoes make an interesting addition.



Still another idea is chicken croquettes with mushroom sauce. You can fix these the night before, then heat in time for serving. If you have a chafing dish handy, here's your chance to give it a workout.

Another Sunday Brunch menu that goes over big is this one:

fresh fruit in season
eggs Benedict—or—chicken livers
& crisp bacon
sweet rolls corn muffins
strawberry jam marmalade
plenty of hot coffee



Know how to fix eggs Benedict? It's easy. Just put a slice of broiled Virginia ham (or boiled ham) on half a toasted English muffin. Perch a poached egg on top. Coat it with Hollandaise sauce.

Here's how I make Hollandaise. (It's enough for six servings.)

| | |
|--------------------|-----------------------|
| 1/2 cup butter or | few grains cayenne |
| margarine | pepper |
| 2 egg yolks | 1/4 tsp. salt |
| 1 tbs. lemon juice | 1/3 cup boiling water |

Divide butter or margarine into three pieces. Cook egg yolks with one piece of butter or margarine, lemon juice, cayenne, and salt in top of double boiler over hot water, stirring constantly until butter or margarine is melted. Don't let water boil. Add second piece of butter or margarine, continue to stir until butter or margarine is melted. Repeat, adding third piece of butter or margarine. Add boiling water very slowly, stirring constantly. Serve immediately. Don't try to keep Hollandaise warm because it will separate. (But if it does, stir in two tablespoons of heavy cream and beat with rotary beater.)

Popovers, anyone?

(They really aren't hard. It's just that you have to keep the air on the inside.)



| | |
|-------------|----------------------|
| 1 cup flour | 1 tsp. melted butter |
| ¼ tsp. salt | or margarine |
| ½ cup milk | 2 eggs |

Sift flour and salt together, gradually adding milk. Add melted butter or margarine. Beat eggs well, then add. Beat the batter for two minutes with a rotary beater. Fill hot, greased popover pans or custard cups 2/3 full. Bake in very hot oven (450° F.) for 15 minutes, then reduce to moderate heat (350° F.) and bake 20 minutes more. Serve hot. This makes six popovers.

Chicken livers and crisp bacon are a snap! Roll chicken livers in seasoned flour, then fry in bacon fat, butter or margarine. Drain quickly on absorbent paper. Arrange across a hot serving platter and sprinkle with chopped chives. Cover with crisp bacon strips. You could garnish the platter with buttered toast points, if you want.

Muffins and rolls? No trouble these days with all the wonderful mixes the food stores sell. For variety, before baking you can stir in chopped, crisp bacon, or blueberries, or chopped dates, or seedless raisins, or whatever your imagination suggests.

Packaged sweet rolls taste fresh-baked if placed in the oven for a few minutes of heating. You can give 'em an extra glaze by frosting with confectioner's sugar to which a little water and vanilla extract are added.



Ricky and I have some well-tested ideas about inviting people to parties. If you want them to be happy and gay (and ask *you* over to *their* place next week), why not serve dishes they *really* like?

After all, what's sadder than seeing a man who *hates* chili trying to pretend he's happy as a chihuahua pup with a soup bone . . . while actually he's plotting how to tippy-toe out to the kitchen when no one's looking and ditch the stuff?

This is why Ricky and I plan parties around the individual eating favorites of our friends. For instance, there's the "bouillabaisse crowd" . . . the "ham 'n' egggers" . . . the "arroz con pollo aficionados" . . . the "goulash group" . . . and others, all depending whether they're wild for the particular dish around which the party's planned.

Planning parties for particular palates?

And, of course, you can combine favorite activities with the menu—bridge, television, poker, canasta, television, party games, television, listening to records, etc. (Did I mention television?)



Yes, dear, you did. And don't forget to tell everybody Fred Mertz's recipe for salami sandwiches. He's so proud of it.

You mean the one where he uses bread and salami, with the salami in the middle? Covered with peanut butter? I don't think it's as good as *your* recipe for arroz con pollo . . .



For the "arros con pollo aficionados"...

This is roughly translated from Spanish as "folks who are crazy about rice with chicken". Many of our friends are (particularly since Ricky started

writing threatening letters to the ones who weren't). You can serve 8 to 10 people with this recipe:

For the "bouillabaisse crowd"...

Never eaten bouillabaisse? Well, it's a kind of tasty fish chowder that started in France and Italy a long time ago. You can make it in different ways, de-

pending what's around to put in it. Lots of seasoning, incidentally.

Here's how we Ricardos always brew it up:



Wash and disjoint chicken. Brown slowly in oil. Remove the chicken. Cut green pepper and onion into eighths, then sauté in oil with garlic. Cut tomatoes in eighths and add. Next, sliver ham and add. Cook 10 minutes before adding chicken and water. Bring to boiling point. Cover and let simmer for 35 minutes. Add salt, pepper and saffron. Cook another 20 minutes (or until chicken is tender), then remove and keep hot. Put rice in liquid and cook 30 minutes, stirring occasionally with fork to prevent sticking. Add more water if necessary. Mix pimiento in with rice. Arrange rice on large serving dish, placing chicken over it, and garnish with olives. As Ricky points out, "*es tan delicioso!*"

- 4 lbs. roasting chicken
- 2/3 cup olive or salad oil
- 1 green pepper, seeded
- 1 Spanish onion
- 2 garlic cloves, chopped
- 2 large tomatoes
- 1 slice raw ham, 1/2 inch thick
- 4 cups boiling water
- 1 1/2 tsp. salt
- 1/8 teaspoon pepper
- pinch of saffron
- 1 cup rice, uncooked
- 1/2 cup diced pimiento
- sliced stuffed olives

(You can vary the fish, of course, if all these kinds aren't available. Crab meat and shrimp are often used too.) First, cut up the mackerel, bass and eels into one-inch thick slices. Cook lobsters and do the same. Chop leeks, onions, carrots and sauté them in olive oil until light brown. Peel tomatoes, seeding and chopping. Mash garlic. Combine the chopped leek mixture, tomatoes, garlic, parsley, bay leaves, thyme, tomato juice and water. Bring to a boil. Now add lobster and eel. Cook 15 minutes. Add bass and mackerel. Cook another 15 minutes. Season with salt and pepper to taste. Dish up the mixture of fish and liquid in deep

(this serves 15 bouillabaissers)

- 5 lbs. Spanish mackerel
- 3 lbs. sea bass
- 3 lbs. striped bass
- 2 lbs. eels
- 4 live lobsters
(1 1/2 to 1 3/4 lbs. each)
- 6 large leeks
- 4 large onions
- 2 large carrots, scraped
- 1 cup olive oil
- 2 lbs. fresh tomatoes
- 4 cloves garlic
- 1/2 cup chopped parsley
- 2 bay leaves, crushed
- pinch of thyme
- 1 gal. tomato juice
- 1 gal. water
- salt and pepper
- toasted croutons

soup bowls. Serve with croutons. Yum!

for the
"ham-'n-egggers"...

It's fascinating what can be done with eggs and a slab of broiled ham if you're willing to experiment. Here are some egg dishes that could flatter any platter:

HAM AND EGG NESTS

Grind the end of leftover baked ham very fine, season with a little dry mustard or Worcestershire sauce. Shape into firm nests on greased baking sheet. Drop an egg into each nest, then sprinkle with salt and pepper. Cover with aluminum foil. Bake in a moderate oven, 350° F., for 10 to 15 minutes or until eggs are set.

EGGS MEXICANA

| | |
|-----------------------------------|--|
| 2 tbs. butter or margarine | tomatoes, drained |
| ½ pound cooked ham, thinly sliced | 1½ tsp. chili powder |
| 6 eggs | 1½ cups grated American cheddar cheese |
| 1 No. 2 can (or 2½ cups) cooked | 1 tsp. sugar |
| | ½ tsp. salt |

Melt butter or margarine in heavy skillet. Add ham. Cook until frizzled and slightly browned. Beat eggs slightly, then add tomatoes, chili powder (mixed to a smooth paste with a little tomato juice), cheese, sugar and salt. Pour over the ham, simmer over low heat until thickened, stirring gently with fork. Don't expect it to look like scrambled eggs. It's more of a sauce consistency. Serve on buttered toast, or toasted rolls. Serves six.

EGGS ON HAM HASH

Use leftover boiled potatoes, chopped fine. Combine an equal amount of potatoes and finely chopped cooked ham, then add a little finely chopped onion if you like the flavor. Season with salt and pepper. Sauté the mixture in butter or margarine until brown. Place on hot serving platter with fried or poached eggs on top.



for the
"goulash group"...

This is best eaten to the wailing of gypsy violins. It seems like the more you put into goulash, the tastier it gets. Our recipe goes this way:



| | |
|---------------------|-------------------------|
| 1 lb. veal shoulder | 2 tbs. fat or salad oil |
| 1 lb. beef chuck | 1 qt. boiling water |
| 1 lb. pork shoulder | 2 tsp. sugar |
| 2 tbs. flour | 3 carrots |
| 2 tsp. paprika | corn meal dumplings |
| 1 tsp. salt | |
| 2 large onions | |

CORN MEAL DUMPLINGS

| | |
|----------------------|----------------------|
| 1 cup corn meal | ½ cup flour |
| ½ tsp. salt | 2 tsp. baking powder |
| 2 cups boiling water | 1 egg |

Add corn meal and salt to boiling water slowly. Cook for two minutes, stirring constantly. Remove from heat and cool. Mix and sift flour and baking powder. Add to corn meal. Mix well. Beat egg and add. Beat for one minute. Drop by teaspoonfuls on top of meat. Cover. Boil gently for 20 minutes. Serves six.

Cut meat into two-inch cubes, removing all fat. Mix flour, paprika and salt. Dredge meat in flour mixture. Slice onions thin; brown in fat or salad oil. Add meats, and brown them on all sides. Add water and sugar. Cover and let simmer for one hour or until meat is almost tender. Scrape the carrots and slice them, adding to meat mixture. Cook 20 minutes longer. Add dumplings.



HOW!

How to cut useless corners
in home-making (or... there
are some things around the
house I say “ugh” to.)

The problem with writing a book like this is that you think of so *many* things you run out of room for them. Then—if you *keep* on writing—you soon find you’ve run out of readers!

So, while you’re still listening politely, here are some miscellaneous ideas, aimed at making housework more efficient. (You have all no doubt noted from watching “*I Love Lucy*” that I am a very efficient person, with a mind like clockwork. I suppose this is why Ricky tells people: “That Lucy . . . she’s got wheels in her head!”)

Anyhow, I always say (or at least I *will*, now I’ve thought of it) that it takes a heap of scheming to make a house a home. Here are some of *my* more successful schemes—



*Sometimes it PAYS
to make up your
mind!*

I’d be the *last* one to criticize my very own sex, but too many women in too many supermarkets act like too many women driving cars across an eight-highway intersection with no traffic lights.

My study of this problem hints that maybe the *smart* shopper is the one who (a) knows beforehand *what* she needs to buy, and (b) knows exactly *where* in the store to find it. The planless shoppers are the ones who put unnecessary mileage on basket-carts (and their feet).

I find that writing notes to yourself isn’t so psychopathic as it maybe sounds. We have a handy kitchen bulletin board—and when I pin up a memo saying: “Dear Lucy—Get some tomato catsup. Sincerely, Lucy” . . . well, I *don’t* forget.

Taking a continuous check of standard pantry products you’re about to run short of, is a nice habit. It always pays to keep an *extra* box, can, jar, tube, bottle, or whatever, of staples in reserve. What’s the sense of running out of things right when you need them most?

It’s surprising, too, how fast a bulletin board becomes a control center for your family’s goings and ‘comings. Let’s say I’m leaving for downtown. So I write: “Dear Ricky—I’m off. Love, Lucy.”

And when I get home, there’s sure to be some little reply like: “Dear Lucy—I know . . . Love, Ricky.” (Poor Ricky has real trouble with his English sometimes.)

Bulletin boards aren’t the only thing that works. Pin a note to your bedroom lampshade. Or Scotch-tape it on your car’s dashboard. In today’s world, we all have to outwit our own forgetfulness!



*You mean they’re ALL coming home
with you for dinner!?!*

THIS could happen to you!

After it did to me a few times, I put in a stock of emergency rations, hidden in the closet. It includes mostly canned things (*interesting* things) that could be broken into at the first sign of unexpected company. Standard items in my “O-it’s-no-trouble-at-all” assortment include:

Canned soups: cream of mushroom, cream of tomato, chicken with rice, consommé madrilene (also dehydrated onion and chicken noodle).

Canned meat, fish, etc.: beef stew, corned beef hash, luncheon meat, tuna, salmon, crab meat, shrimp, chicken a la king, or even a whole tinned chicken or ham.

Canned vegetables: asparagus, green beans, peas, sweet potatoes, white potatoes, mushrooms, mixed vegetables.

Miscellaneous packaged foods: canned macaroni & cheese, baked beans, welsh rarebit, chocolate syrup,

packaged puddings, cheese spreads, shredded coconut, chili sauce, quick-cooking rice, packaged mixes for biscuits, cake, muffins, etc.

Canned fruits: pears, peaches, Bing cherries, fruit salad, fruit cocktail.

A typical example of how you can dip into your emergency rations and come up, bunny-quick, with a real yumish meal for unexpected visitors is this menu here:



onion soup
individual corned beef pies
asparagus tips
chocolate sponge pudding
coffee

For the onion soup, use a package of dehydrated soup, made according to directions on the label. You can top it off with a circle of toast (maybe two inches across) and a sprinkling of parmesan-style grated cheese. For the main dish . . .

INDIVIDUAL CORNED BEEF PIES

1 can corned beef
½ cup chili sauce
2 tsp. minced onion

1 can macaroni and cheese
buttered soft bread crumbs

Chop corned beef into very fine pieces. Combine with chili sauce and onion. Press into bottom and around sides of four individual dishes. Fill centers with macaroni and cheese. Top off with buttered crumbs. Bake in hot oven, 400° F., until thoroughly heated.

Canned asparagus tips supply the vegetable, but you can give them extra yumph by seasoning with browned butter, salt, pepper and rosemary. For your chocolate pudding, follow instructions on the package. After the mixture has cooled slightly, stir in a few quartered marshmallows and put into individual sherbet glasses. Chill before serving, and add some chopped nuts, if you have any on hand.

Another interesting short-order dish that can be substituted for the corned beef pies goes like this:

Combine the contents of a can of mushroom soup, thinned with a little milk, with canned peas and canned flaked tuna. Season with a pinch of oregano or other seasoning you like. Place in a greased casserole. Top with small baking powder biscuits, whipped up from a package of biscuit mix. Bake in a hot oven until biscuits are

brown and done. If you want, make some extra biscuits to serve on the side with butter or margarine. A tossed green salad goes well with this, if you have the greens on hand.

Be sure, though, that you save your emergency rations for emergencies. Replace whatever you use promptly. You'll thank yourself the next time an unexpected crisis comes—particularly when your husband's roustabout friends say to him: "That's a mighty smart girl there you married, you lucky dog, you!"



(Do we girls like this? Goo-o-o!)



I have ways with TRAYS

To me, they're one of the handiest inventions since the wheel. We have over a dozen of them, and they have all kinds of uses without end.

The main purpose of a tray (rather than covering up that scratch on the side-table), is to help you move stuff from "x" to "y" with the fewest pos-

sible steps. They're ideal for setting up or clearing the table at one sweep, for carrying snacks and refreshments, for grouping sugar, cream, condiments, etc., at parties and buffets, for carrying out used ashtrays and bringing in fresh ones. On big moving jobs, I use a wheeled tea-tray—a happy wedding of two great inventions.

Most helpful is my cleaning tray. On it, I place everything needed for tidying up a room . . . cleansers, rags, dust cloths, polishes, and what-all. You soon get the habit of putting everything you use right back on the tray. This helps avoid the interesting sensation of noticing a can of scouring powder on the coffee table ten seconds after your guests sit down next to it.

Do you have a deep freeze? Why not take a few minutes and figure out a storage system? Then you won't need to go fumbling with frigid fingers every time you want a package of stringbeans. Planning where to place different foods (and then sticking to it) is worth the trouble, I've found.

Even if you *don't* own a deep freeze, the same orderliness makes sense in the refrigerator. I'll bet you seldom put the same things in the same place. Why not? It simplifies checking what's on hand and what's used up. Also makes leftovers harder to ignore.



Tear down those beaded curtains, sister! Strike the velvet drapes! Put Aunt Euphronie's statue of Diana the Huntress in the attic! They're dust-catchers, all! And, whether you admit it, we are today engaged in a great housekeeping struggle against *dust*.

My theory, more and more, is the elimination of fripperies around the house that are needless decoration. I like the clean, straight look of rooms without knick-knacks, stuffed moose heads, or souvenir pin-cushions from Atlantic City. I want only the curtains that are actually needed, and I delight in being able to move around without knocking things over.

Take a look around *your* home. Is it overloaded with too many furnishings and decorations that take too many minutes a day to clean? Well, why not *do* something about it?

“**T**here's really
nothing
to housekeeping,
I understand . . .”

Next time you throw a party—try marking everyone's glass with individual initials. Mixed company is fun, but mixed glasses aren't. The marking is easier than it sounds. Just use ordinary nail polish on the outside of the glass. It makes a novel identification, yet you can chip it off later with no trouble at all. (You can also mark what kind of beverage each guest is drinking if you want. Speeds up the refill operations lots.)

Big thaw coming? If you're like I used to be, you probably forget to take frozen foods out of the freezer cabinet or refrigerator in time for them to thaw properly. Try jolting your memory with a big, black memo—written right on the porcelainized side of the freezer of refrigerator. An ordinary grease pencil does it. The marking wipes off completely with a paper towel.

How did we ever get along without it?

According to the survey people who come around asking you questions, we Americans today give about as much time to watching TV as anything else that's fun except eating, sleeping, and envying other people. (This doesn't include working, but who *gives* time to that?)

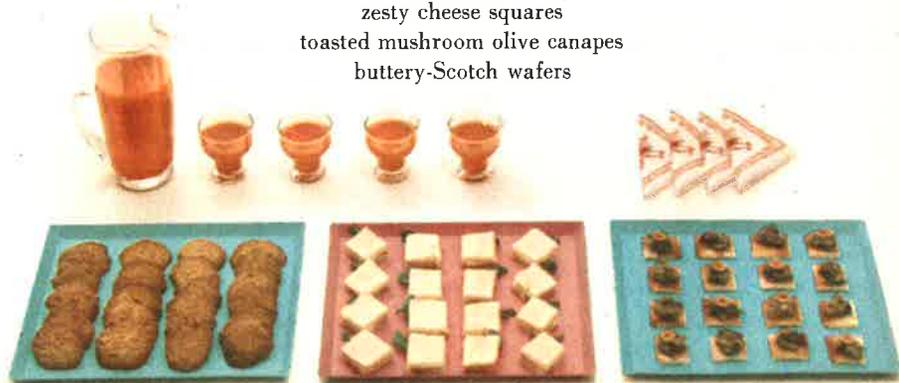
Television could stand some improvements in my opinion, such as making the baseball games shorter, the quiz questions harder, and finding handsomer young men for wrestling. All in all, though, you see a lot of wonderful

things on TV—and it's fun to get your friends together for an evening's television-watching party. Any program looks better when you have something interesting to munch on or sip from. Be sure you prepare the refreshments ahead of time so you don't need to be jumping up and down, disturbing people, and missing the best parts of the program yourself.

These are some ideas on *different* snacks that always seem to disappear fast when we put them out on the tray for our guests —

Try some of these on your TV party snack tray —

- chilled clam-ato cocktail
(with equal amounts of clam and tomato juice)
- zesty cheese squares
- toasted mushroom olive canapes
- buttery-Scotch wafers



ZESTY CHEESE SQUARES

- 1/2 lb. processed pimiento cheese
- 1/2 lb. American cheddar cheese
- 2 3-oz. packages cream cheese
- 5-oz. jar Roquefort-type cheese spread
- 1/2 cup bottled apple juice
- 1 tsp. onion juice
- 1 tsp. Worcestershire sauce
- 1/2 tsp. prepared mustard
- 1/2 tsp. paprika
- dash of cayenne
- bread for sandwiches

Grate pimiento and cheddar cheeses. Have all cheese at room temperature. Combine the pimiento, cheddar, cream cheese, and Roquefort-type, mixing them well. Add apple juice, onion juice, Worcestershire sauce, mustard, paprika, and cayenne. Beat until this mixture is smooth and creamy. It should make about four cupfuls. Spread between slices of bread, then remove crusts and cut into squares. A bit of watercress tucked between sandwiches will add flavor and crispness. Makes 20 full-size sandwiches or 80 squares.

TOASTED MUSHROOM OLIVE CANAPES

- 1 4-oz. can mushroom stems and pieces
- 1 tsp. minced onion
- 3 tbs. butter or margarine
- 3 tbs. flour
- 1/2 cup chopped ripe olives
- 1 tbs. chopped parsley
- salt
- pepper

Put mushrooms through a food chopper, keeping liquid separate. Sauté the onion in butter or margarine until golden brown. Blend in flour. Add enough water to the mushroom liquid to make three-fourths of a cup. Add this liquid to the flour mixture. Cook, stirring constantly until thickened. Add mushrooms, olives, parsley, salt, and pepper to taste. Chill the mixture. Spread on hot toast squares. You can get 32 canapes from this recipe.

BUTTERY-SCOTCH WAFERS

- 1/2 cup shortening
- 2 cups brown sugar, firmly packed
- 2 eggs, well beaten
- 1 1/4 cups sifted all-purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2 cups chopped nuts
- 1/2 tsp. vanilla

Melt the shortening and add sugar. Mix well and cool. Stir in eggs. Sift together the flour, baking powder and salt. Add this to the first mixture along with chopped nuts and vanilla. Drop by teaspoonfuls, several inches apart, on greased baking sheets. Bake in moderately slow oven, at 325° F., for 18 to 20 minutes. Remove cookies at once. If they harden on sheet, reheat for a moment. This recipe gives you 80 to 90 cookies.

Here's a final reminder . . .

Ricky and I (and our next-door neighbors, the Mertzes) hope you'll keep coming to *our* TV party every week when "I Love Lucy" is seen over your local CBS television station.

We hope, too, that you found some helpful suggestions in this notebook of mine. Most of the things it takes to serve up these menus for your family are easy to find at your neighborhood supermarket or food store — which is also a good place to buy your Philip Morris cigarettes, regular or king size, in the money-saving carton.

There's another secret of good entertaining. Keep Philip Morris handy

and see how quickly people go for them. We always do. You'll find they're perfect, too, for those important cigarette breaks when your housework gets ahead of you, the dishes aren't washed, junior bumps his head, and then your husband calls to say he's bringing three utter strangers home for dinner. (Philip Morris cigarettes are also wonderful when nothing at all is wrong, and you just want to enjoy the situation while it lasts.)

Go ahead . . . light one now. And plan your next meal around one of the Ricardos' menus in this book. It'll make us real happy.

Your friend

Lucy



the perfect ending
for a
wonderful meal . . .

PHILIP MORRIS

*King Size
and
Regular
in the new
Snap-Open
pack*

