

HEINZ RECIPES 1967



COOKING WITH THE SOUP SET



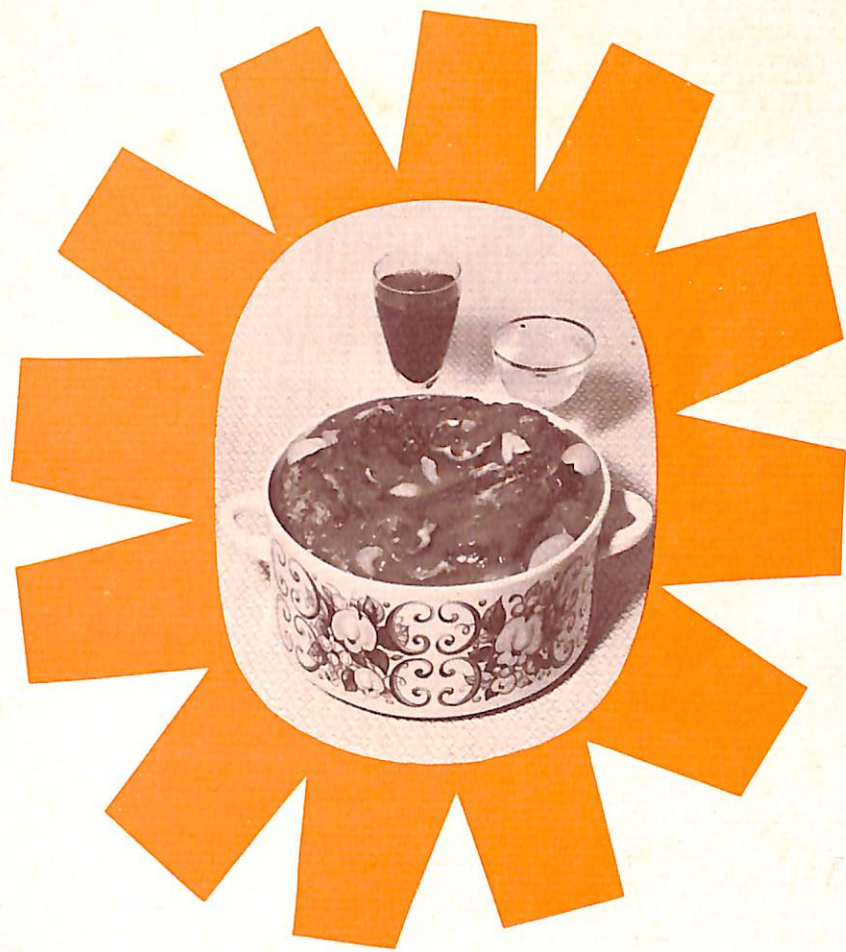
HOUSE OF McWILLIAM

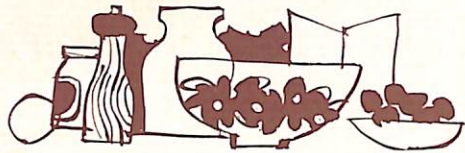
FROM THE
Fine Wines





H. J. HEINZ CO. AUSTRALIA LIMITED





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SOUP VARIETIES

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THE McWILLIAM STORY

78-79-80

Heinz introduce 4 new Gourmet Soups

NEW BUTTERED VEGETABLE SOUP

Something new in a soup that will please every Gourmet. Heinz Buttered Vegetable Soup has the natural taste that comes from choice, dew-fresh vegetables, carefully prepared in a rich creamy stock. Let your family enjoy this tastiest ever vegetable soup. It's been carefully prepared to an exclusive recipe—a true Gourmet's delight.



NEW SLICED BUTTON MUSHROOM SOUP

Specially created by Heinz for the connoisseur. Succulent, young button mushrooms, carefully sliced then gently simmered in a rich creamy stock to retain their delicate flavour and aroma, makes this a true Gourmet soup. Enjoy the palate-stimulating flavour of this creamiest tastiest-ever mushroom soup.

NEW MILD DUTCH CURRY SOUP

A new Gourmet taste from Heinz. Prime tender beef, long grained rice and garden fresh vegetables, gently flavoured with mild Dutch curry.

This hearty and delicious soup is made to an exclusive Gourmet recipe. Serve some soon to those who appreciate a rich beef soup, flavoured with a touch of curry.



NEW OLD COLONIAL STOCK POT SOUP

A full-bodied tempting new Gourmet soup from Heinz. Chock full of tender lamb, fresh young vegetables, barley and long grain rice. Gourmet Old Colonial Stock Pot is rich, tasty and nourishing.

Made to an exclusive-to-Heinz recipe, this is just the soup to satisfy all lovers of fine foods.



Other Gourmet Soups



NEW GREEN SPLIT PEA SOUP

A warm and hearty soup—and a true family favourite. Made from the finest green split peas, carefully selected fresh vegetables and garnished with succulent smoked ham, it could not be tastier or more nourishing. Enjoy this tastiest ever green split pea soup. It will tempt even the most discerning Gourmet.

NEW CREAM OF CHICKEN SOUP

Rich and creamy without equal. Heinz Cream of Chicken contains juicy chunks of prime country chicken and fresh cream. Carefully prepared to an exclusive recipe, Heinz Cream of Chicken is a rich soup that will delight any Gourmet. Serve it often to those who appreciate something better in soups.

NEW FILLET BEEF SOUP

A fine, full-bodied soup made from the choicest cuts of fillet beef—richly garnished with the freshest garden vegetables and laced with old fashioned pearl barley. Heinz Fillet Beef Soup is a nourishing, full-flavoured and hearty soup. Its rich, beef taste will appeal to any Gourmet.

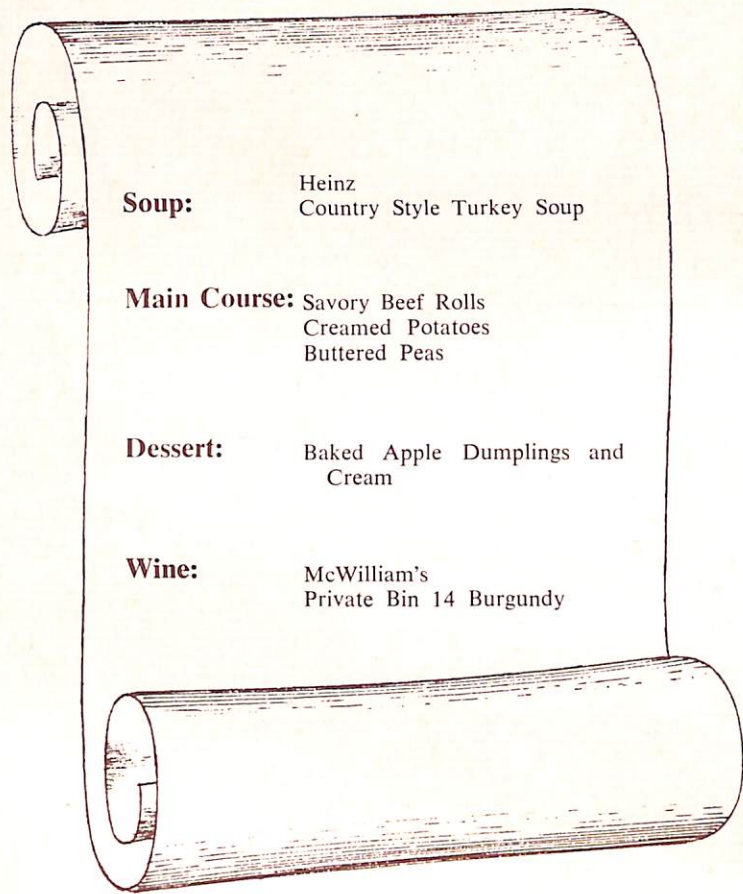
NEW COUNTRY STYLE CHICKEN SOUP

Heinz Country Style Chicken is a soup that any Chef would be proud to serve. Made from a delicious Chicken Broth and possessing generous slices of plump country-reared chicken together with rich noodles and selected garden fresh vegetables. It couldn't be tastier—a true Gourmet's delight.

NEW COUNTRY STYLE TURKEY SOUP

Carefully sliced pieces of plump, tender turkeys, garden fresh vegetables and golden egg noodles, and carefully prepared to a special Heinz recipe makes Heinz Country Style Turkey a soup to delight any Gourmet. For added distinction, Heinz garnish this superb soup with fresh parsley.

Suggested Menu



Soup: Heinz
Country Style Turkey Soup

Main Course: Savory Beef Rolls
Creamed Potatoes
Buttered Peas

Dessert: Baked Apple Dumplings and
Cream

Wine: McWilliam's
Private Bin 14 Burgundy

McWILLIAM'S PRIVATE BIN 14 BURGUNDY
Made from a blend of Hermitage and Grenache grapes grown in the Riverina District of New South Wales this wine has the delicate aroma of the fruit, is full bodied and has a soft round palate. Serve at room temperature.



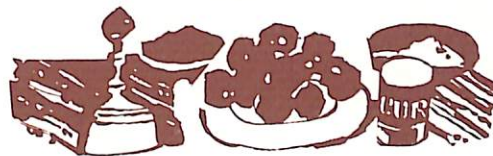
HEINZ CONDENSED GOURMET SOUP
BUTTERED VEGETABLE—15½ oz.

57

SAVORY BEEF ROLLS

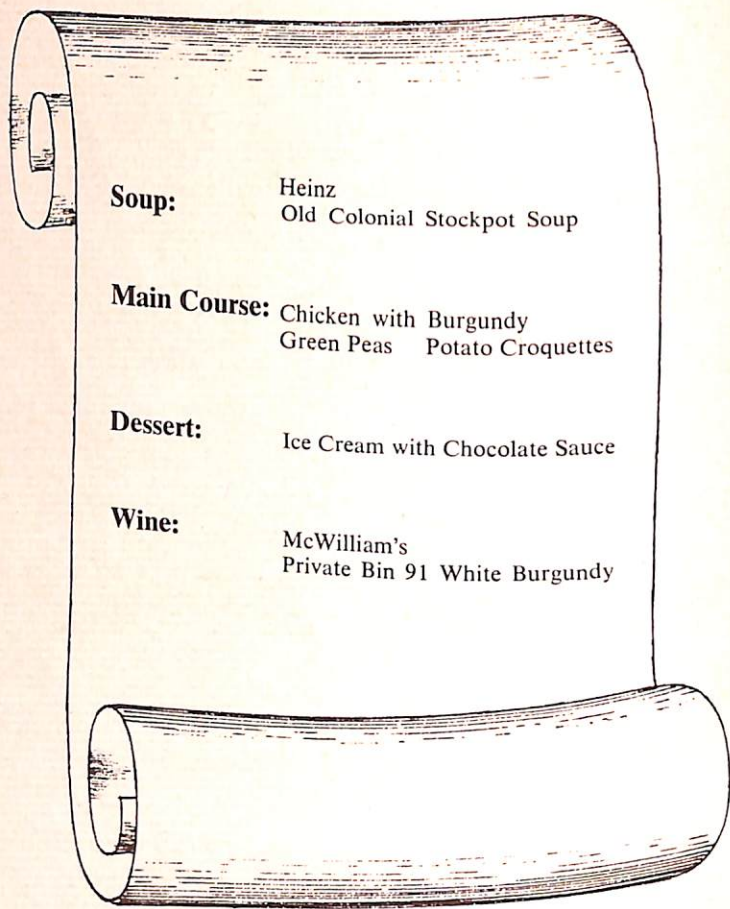
Using 2½ lb. good stewing steak, cut into pieces about 2½ inches by 7 inches. Spread one side of each piece with a little made mustard. Season with salt and pepper. Peel 3 young carrots and cut into lengths. Roll a piece of steak around each carrot and secure with a toothpick. Lightly dust each roll with flour. Heat 1½ tablespoons oil in a pan and brown the rolls on all sides. Lift out and place in a saucepan. Add the contents of a can of HEINZ GOURMET BUTTERED VEGETABLE SOUP and half a cup of water. Cover and simmer for 2 hours, or until the meat is tender. A few tablespoons of sherry may be added just before serving.

Serves 6 to 8.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Old Colonial Stockpot Soup

Main Course: Chicken with Burgundy
Green Peas Potato Croquettes

Dessert: Ice Cream with Chocolate Sauce

Wine: McWilliam's
Private Bin 91 White Burgundy

McWILLIAM'S PRIVATE BIN 91 WHITE BURGUNDY
This wine is made from the grape variety known as White Hermitage or Ugni Blanc, grown in the Riverina District of New South Wales. It is dry, but at the same time full of flavour with a very frank taste of the fruit and an aroma of the ripe grape.
Serve chilled.



HEINZ CONDENSED GOURMET SOUP

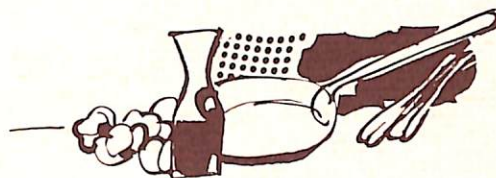
COUNTRY STYLE CHICKEN—15½ oz.

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CHICKEN WITH BURGUNDY

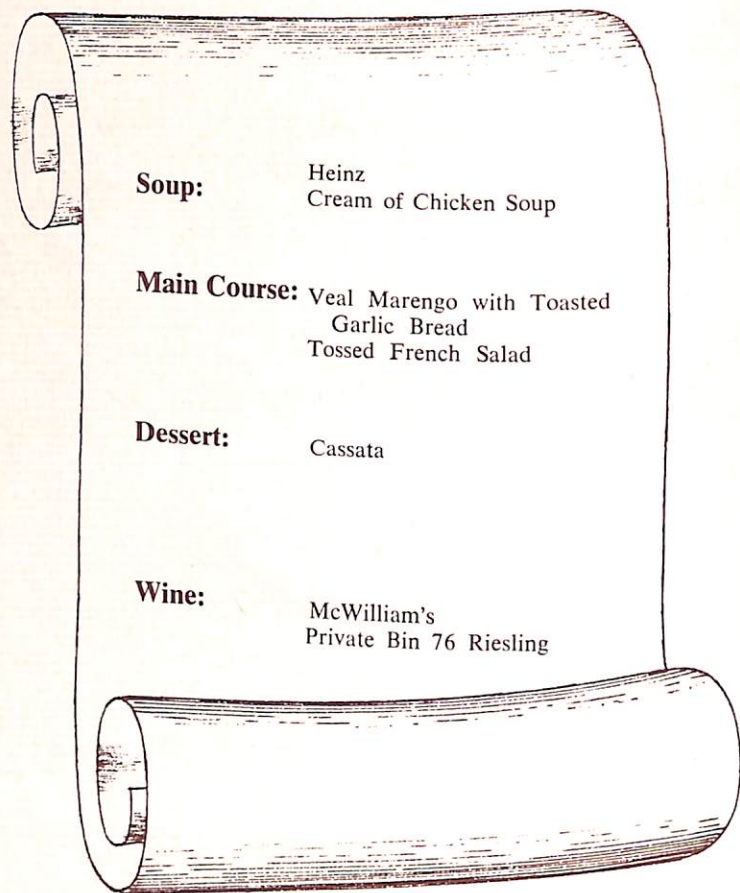
Cut a large roasting chicken into serving pieces. Remove any fat from 3 oz. pork and cut it into thin slices. Heat 2 oz. butter in a pan and fry the pork until it colours on all sides. Lift out of the pan and fry the chicken pieces until brown. Lift out. To the pan add another dessert-spoon of butter and stir into it two level tablespoons of plain flour. Cook until smooth. Add the contents of a can of HEINZ GOURMET COUNTRY STYLE CHICKEN SOUP and a half can of water. Stir until the mixture boils and thickens. Return the pork and chicken to the pan and add four oz. of fresh mushrooms, and a clove of garlic, crushed. Now add half cup Burgundy and six chopped shallots. Cover and simmer until the chicken is tender. About 1 hour.

Serves 6.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Cream of Chicken Soup

Main Course: Veal Marengo with Toasted
Garlic Bread
Tossed French Salad

Dessert: Cassata

Wine: McWilliam's
Private Bin 76 Riesling

McWILLIAM'S PRIVATE BIN 76 RIESLING
This wine was made from specially selected Riesling grapes grown on our Hanwood Vineyards in the Riverina District of New South Wales. It was made by the modern technique of "controlled temperature fermentation" and this has helped to retain in the wine the delicate aroma and fruity flavour of the grape. Serve chilled.



HEINZ CONDENSED GOURMET SOUP

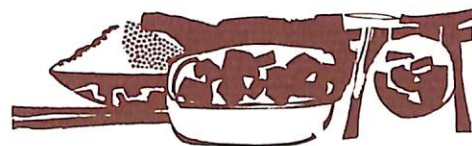
COUNTRY STYLE TURKEY—15½ oz.

57

VEAL MARENGO

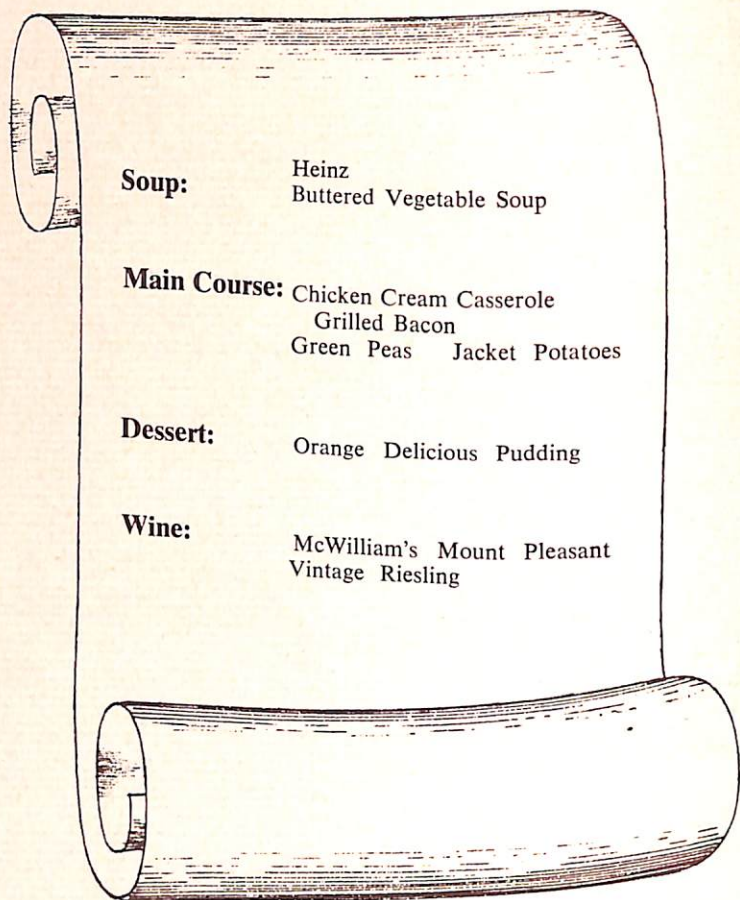
Heat 1½ tablespoons oil in a pan and quickly fry 1½ lb. lean veal which has been cut into cubes. Remove from the pan. Add 1 small onion peeled and chopped and cook until brown. Stir in 4 teaspoons plain flour, cook 1 minute, then add the contents of a 15½ oz. can HEINZ GOURMET COUNTRY STYLE TURKEY SOUP and ½ cup white wine. Stir until boiling, then add 4 medium tomatoes, peeled and chopped and 1 small can buttered mushrooms. Replace the veal in the pan, cover and simmer ½ hour until the meat is fork tender. Adjust the seasonings. Ten minutes before serving, add 1 cup of frozen peas. Sprinkle with chopped parsley and surround with triangles of toasted garlic bread.

Serves 6.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Buttered Vegetable Soup

Main Course: Chicken Cream Casserole
Grilled Bacon
Green Peas Jacket Potatoes

Dessert: Orange Delicious Pudding

Wine: McWilliam's Mount Pleasant
Vintage Riesling

McWILLIAM'S MOUNT PLEASANT VINTAGE RIESLING

The Pokolbin District of the Hunter Valley is renowned for producing wines with a distinctive character found in no other wine district in Australia. This wine is made from Riesling grapes grown in sandy loam at Mount Pleasant, and has developed into a full-bodied dry white, but at the same time has retained a freshness and crispness which gives it a perfect balance. Serve chilled.



HEINZ CONDENSED GOURMET SOUP

CREAM OF CHICKEN—15 $\frac{3}{4}$ oz.

57

CHICKEN CREME CASSEROLE

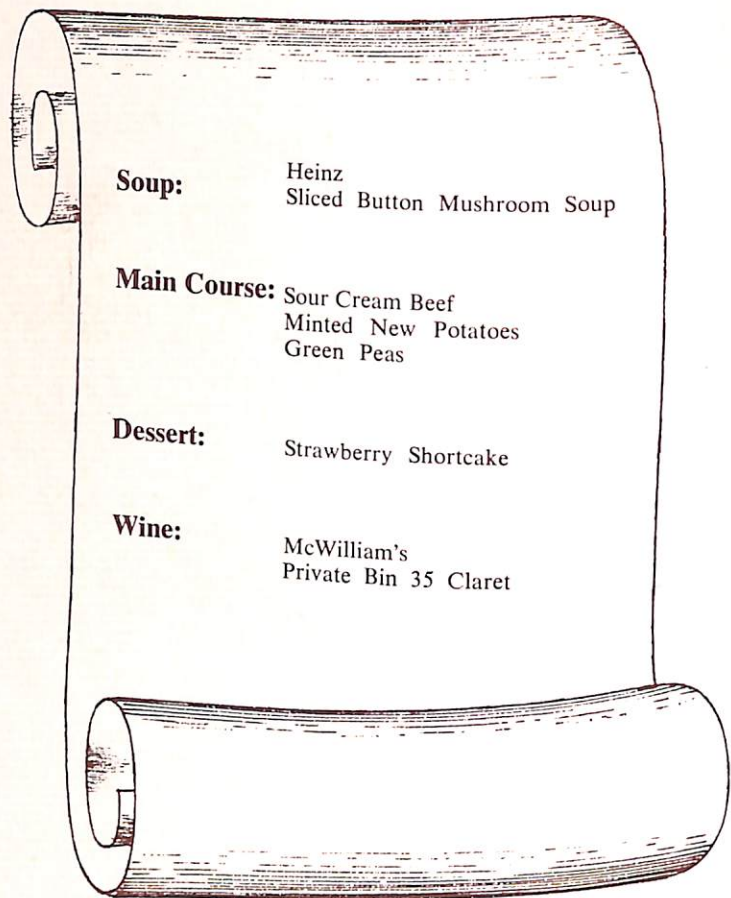
Cut 1 boiling fowl into neat serving pieces. Coat the pieces in seasoned flour and brown on all sides in a little heated butter. Lift out and place in a casserole. Saute $\frac{1}{2}$ cup chopped onion or shallot in butter remaining in the pan and add to the casserole. Sprinkle with $\frac{1}{4}$ teaspoon mixed herbs and a little salt and pepper. Add 4 medium carrots cut lengthwise into quarters. Pour over 1 can (15 $\frac{3}{4}$ oz.) HEINZ CREAM OF CHICKEN SOUP. Cover and cook in a moderate oven for about 1 $\frac{1}{2}$ hours until tender. Stir in $\frac{1}{2}$ cup canned evaporated milk or cream and heat without boiling. Sprinkle with 1 dessertspoon chopped parsley and serve with grilled bacon rolls.

Serves 4-6.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S PRIVATE BIN 35 CLARET
The Hermitage grapes used to produce this wine were picked exclusively from our Hanwood Vineyards in the Riverina District of New South Wales. Here, controlled irrigation, accompanied by special pruning techniques, helps to produce grapes which give a "claret style", light and delicate, but at the same time full of flavour of the fruit and with a firm tannin finish. Serve at room temperature.



HEINZ CONDENSED GOURMET SOUP

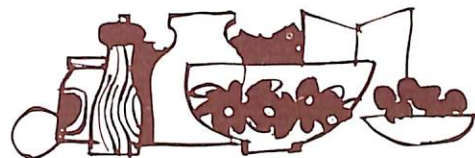
FILLET BEEF—15½oz.

57

SOUR CREAM BEEF

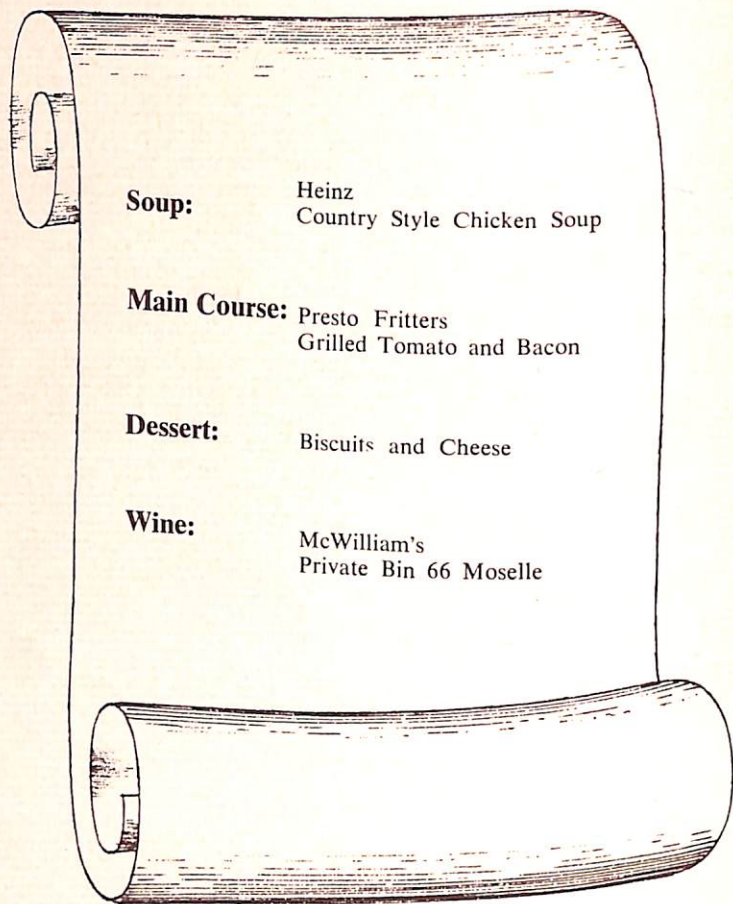
Cut 2 lb. fillet beef into long thin strips. Combine 1 dessertspoon flour with $\frac{1}{4}$ teaspoon each of garlic salt and freshly ground black pepper, $\frac{1}{2}$ teaspoon each of mustard, salt, curry powder and paprika. Add the beef to this mixture and coat each of the pieces. Melt a little butter in a pan and quickly fry the meat until brown on all sides. Remove from the pan. Add a little more butter to the pan and fry the sliced onion for about 3 minutes. Add to the pan 1 can (15½oz.) HEINZ FILLET BEEF soup and 1 soup can water and stir until boiling. Add the beef and stir in $\frac{1}{2}$ cup cream, 1 tablespoon lemon juice and 1 tablespoon brandy which have been combined. Heat just below boiling point and serve immediately.

Serves 6.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S PRIVATE BIN 66 MOSELLE
With its fragrant aroma and its delicate fruity flavour, both enhanced by a slight effervescence, this wine has the characteristic qualities expected in a good Moselle. These qualities make it most suitable for serving with fish, salads and all light dishes. Serve chilled.



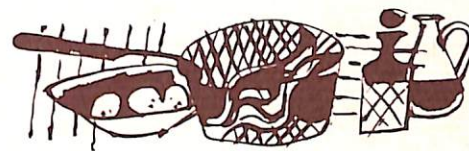
HEINZ CONDENSED GOURMET SOUP

GREEN SPLIT PEA—16oz.



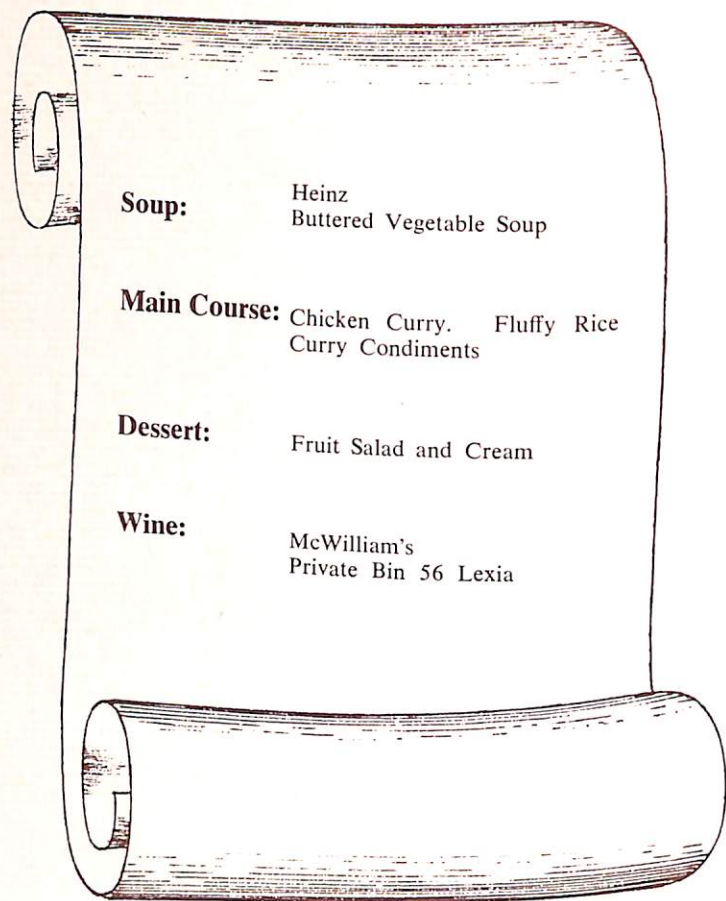
PRESTO FRITTERS

Empty a can of HEINZ Green Split Pea Soup on to a board and slice evenly into 8 rounds, each about a quarter inch thick. Beat an egg in a shallow dish and add a quarter cup of milk to it. Spread some breadcrumbs on a sheet of paper. Taking one slice of the soup at a time, dip in the beaten egg and milk, drain lightly and then completely cover with breadcrumbs. Firm the crumbs on with a large knife, then deep fry in hot fat or oil until a golden brown. Serve with roll of grilled bacon.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S PRIVATE BIN 56 LEXIA
This is a light dry white table wine made from the grape variety known as Lexia and was produced at our Robinvale Winery in Victoria. During fermentation the temperature was maintained below 55°F. and this has helped to retain in the wine a very powerful aroma of the grape as well as a tremendous volume of flavour. Serve chilled.



HEINZ CONDENSED GOURMET SOUP

MILD DUTCH CURRY—15½oz.



CURRIED CHICKEN

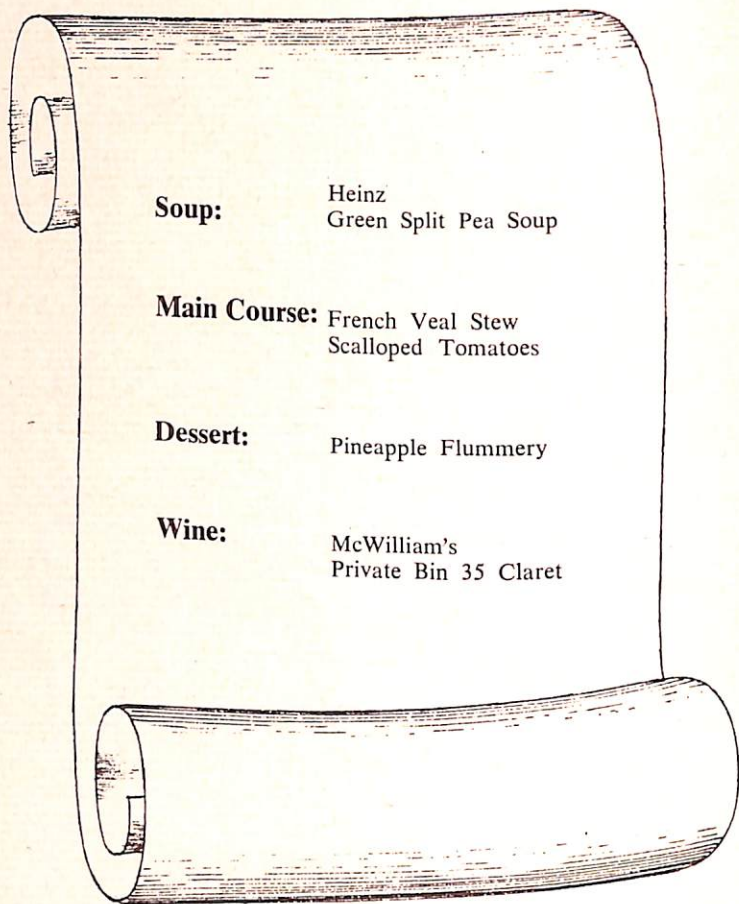
Melt 1 dessertspoon of butter in a saucepan and saute 1 small onion, chopped, 2 stalks celery, diced, and 1 cup of chopped apple until both the vegetables and the apple are tender but not brown. Add the contents of a 15½oz. can of HEINZ MILD DUTCH CURRY SOUP, ½ cup milk and ½ cup cream. Stir until the mixture boils. Add 2 cups cooked chicken, reheat, adjust the seasonings and serve with freshly cooked rice.

Serves 4.



PERSONAL NOTES

Suggested Menu



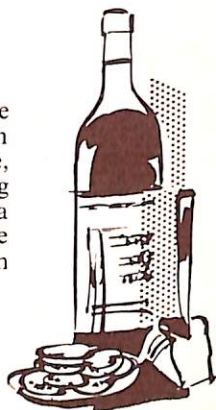
Soup: Heinz
Green Split Pea Soup

Main Course: French Veal Stew
Scalloped Tomatoes

Dessert: Pineapple Flummery

Wine: McWilliam's
Private Bin 35 Claret

McWILLIAM'S PRIVATE BIN 35 CLARET
The Hermitage grapes used to produce this wine were picked exclusively from our Hanwood Vineyards in the Riverina District of New South Wales. Here, controlled irrigation, accompanied by special pruning techniques, helps to produce grapes which give a "claret style", light and delicate, but at the same time full of flavour of the fruit and with a firm tannin finish. Serve at room temperature.



HEINZ CONDENSED GOURMET SOUP

OLD COLONIAL STOCK POT—15½oz.

57

FRENCH VEAL STEW

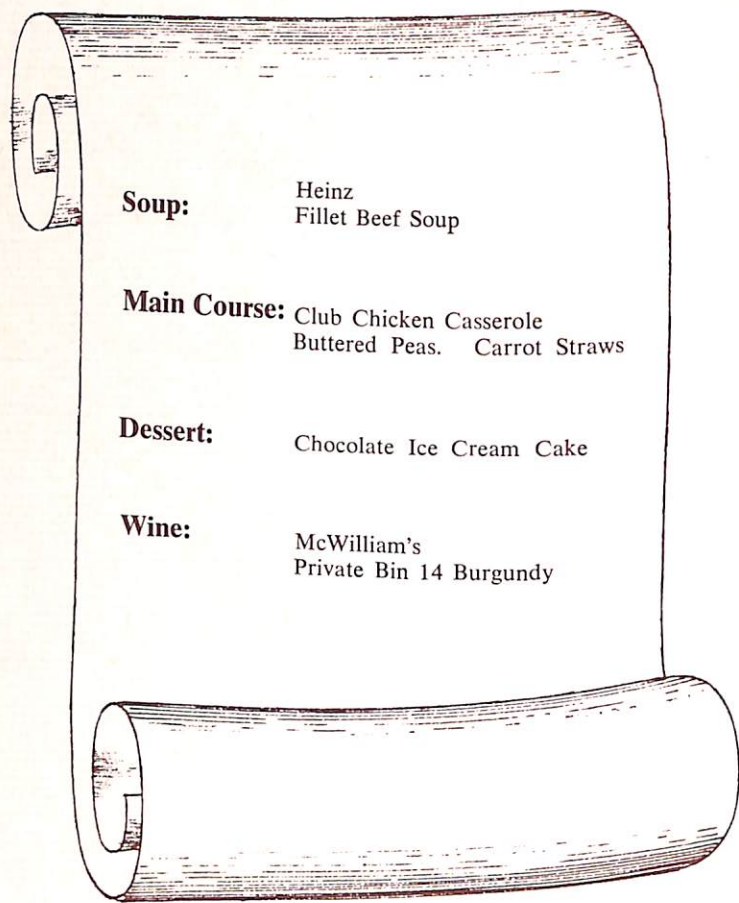
Combine $\frac{1}{2}$ cup plain flour, $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper. Cut 2 lb. fillet of veal into $\frac{3}{4}$ inch cubes and roll in flour mixture. Brown veal in a little heated oil. Add 1 can (15½oz.) HEINZ COLONIAL STOCK POT SOUP, $\frac{1}{2}$ cup sherry, 1 small onion stuck with a few cloves, 2 medium carrots cut in 1 inch pieces and 1 clove crushed garlic. Cover and simmer about 1½ hours until tender. In a small basin, beat 2 egg yolks with 1 tablespoon lemon juice and 1 dessertspoon cream. Stir into the veal and heat without boiling. Serve over rice.

Makes 6-8 serves.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Fillet Beef Soup

Main Course: Club Chicken Casserole
Buttered Peas. Carrot Straws

Dessert: Chocolate Ice Cream Cake

Wine: McWilliam's
Private Bin 14 Burgundy

McWILLIAM'S PRIVATE BIN 14 BURGUNDY
Made from a blend of Hermitage and Grenache grapes grown in the Riverina District of New South Wales this wine has the delicate aroma of the fruit, is full bodied and has a soft round palate. Serve at room temperature.



HEINZ CONDENSED GOURMET SOUP

SLICED BUTTON MUSHROOM—15½oz.

57

CLUB CHICKEN CASSEROLE

Melt 1 tablespoon butter in a pan and stir in 1 tablespoon flour, cook 1 minute. Add 1 can (15½oz.) HEINZ GOURMET SLICED BUTTON MUSHROOM SOUP and ½ cup milk and stir until the mixture boils and thickens. Add to this 2½ cups diced cooked chicken, 1/3 cup chopped green pepper, 1/3 cup diced celery, ½ teaspoon salt and a good pinch pepper. Have ready 3 cups cooked rice and place half in the bottom of a greased casserole. Add half the mushroom-chicken mixture, top with remaining rice and then remainder of the chicken. Cover and bake in a moderate oven for 30 minutes. If liked, top with ½ cup slivered toasted almonds.

Serves 8.



PERSONAL NOTES

Heinz Condensed Tomato Soup

Heinz' Dandenong factory is located nearest those areas in Australia where soil and climate combine to produce tomatoes possessing the finest possible flavour, colour and texture. Heinz tomatoes are grown specially for Heinz, and during the growing, are constantly inspected by Heinz Field Officers to ensure that from seed to vine-ripened fruit, all tomatoes meet Heinz rigid requirements.

In the Murray Valley, which is Heinz' main growing centre, acreage is planted progressively so that throughout the season, mature fruit, sun-ripened to perfection, and transported quickly in ventilated crates, is constantly arriving at the factory for processing. On arrival at the factory, each load is carefully examined by experienced Heinz Officers, and any fruit which does not conform to Heinz high standards of quality is destroyed.

The sorted pure tomatoes, after careful processing, are then passed into stainless steel kettles for instant cooking by a method designed to retain the Vitamin C content.

Each production is exhaustively checked for flavour, colour, aroma and body by Heinz Quality Control personnel.

Heinz believe, and consumer research confirms this, that the finished product is the finest tomato soup that it is possible to make, full-bodied with a rich, red colour, and possessing a true ripe tomato taste, carefully blended with selected spices and seasonings to produce an appetising aroma and flavour.

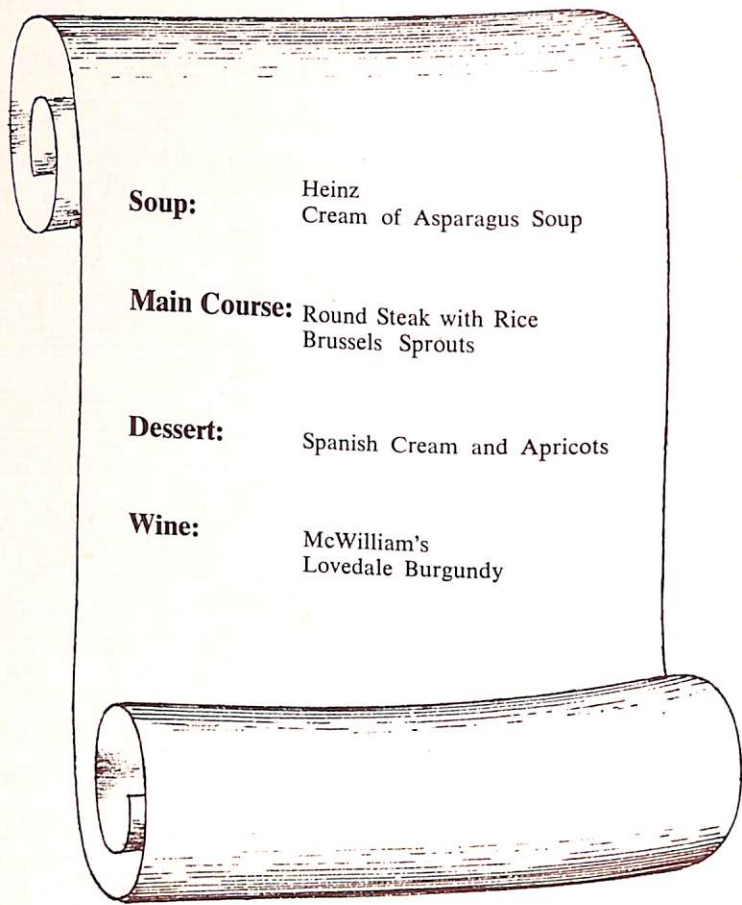
In the past Heinz Tomato Soup has been available in the 4½oz., 10oz., and 16oz., sizes.

The Heinz Company is now pleased to announce the introduction of a new 24oz. family size.

This new size is exclusive to Heinz, and offers the customers a definite saving as well as convenience of purchasing just one 24oz. can for a large family.



Suggested Menu



McWILLIAM'S LOVEDALE BURGUNDY
A full-bodied, dry red wine with an appealing bouquet
and well-rounded flavour. A favourite at barbecues.
Serve Lovedale Burgundy at room temperature.



HEINZ CONDENSED SOUP

TOMATO—16oz.



ROUND STEAK WITH RICE

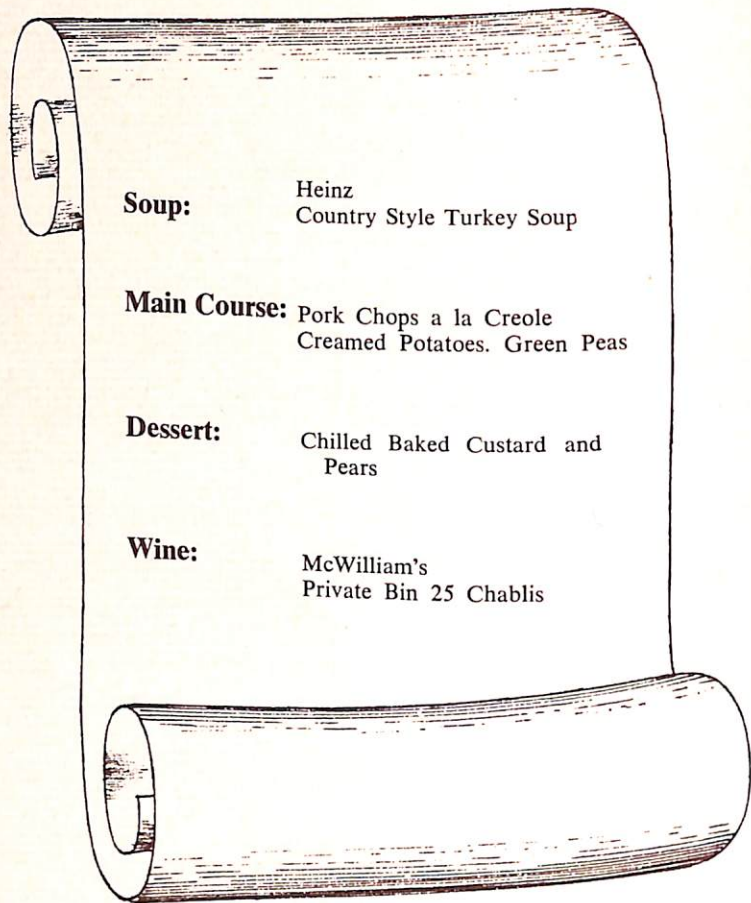
Remove the surplus fat from 1½ lb. round steak and rub into it about 1 or 2 table-
spoons of seasoned flour. Heat 1 table-
spoon of fat in a pan and brown the steak
on both sides. Lift out and place in a
casserole. Top the steak with 1 small green
pepper cut into strips, 2 onions, peeled
and sliced, 6 stuffed olives, sliced, and 1
teaspoon of sugar. Pour over the contents
of a 16oz. can of HEINZ TOMATO
SOUP. Cover and bake in a moderate
oven for about 2 hours or until the steak
is tender. Serve with freshly boiled rice.

Serves 4 or 5.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S PRIVATE BIN 25 CHABLIS
This wine was made from Semillon grapes grown in the Riverina District of New South Wales, where the soil is mostly heavy loam. The wine is dry, light and fresh with a generous bouquet and flavour and an intensely clean finish on the palate. To retain these qualities it did not receive any wood ageing and was bottled very young. Serve chilled.



HEINZ CONDENSED SOUP

TOMATO—10oz.



PORK CHOPS A LA CREOLE

Remove the surplus fat and the rind from 4 shoulder pork chops. Dust them with a little flour and fry until lightly cooked on both sides in a little oil or fat. Drain and place in a casserole. In a basin combine the contents of a 10oz. can of HEINZ TOMATO SOUP, $\frac{1}{2}$ soup can of water, 1 cup of chopped celery, 2 small onions, chopped, and 1 green pepper, chopped. Pour over the chops. Cover and bake in a moderate oven for about $1\frac{1}{2}$ hours, or until the chops are tender. Adjust the seasonings and serve with mashed potato and green peas.

Serves 4.



PERSONAL NOTES

Heinz Condensed Variety Soup

To Henry J. Heinz, who made the first of the 57 Varieties in the family home near Pittsburgh, Pennsylvania, nearly 100 years ago, there was one unchanging rule . . . use the finest ingredients and prepare and cook them with the utmost care and skill.

Today in Australia, because Henry J. Heinz' important rule is so carefully followed, each one of the wide range of Heinz Condensed Soups offers the housewife that priceless ingredient called QUALITY.

For example, only prime boneless beef, lamb and mutton, and the plumpest, tenderest young chickens and turkeys prepared under the supervision of the Department of Primary Industry are used in Heinz soups. While all vegetables are grown specifically for Heinz under the close supervision of Heinz Field Officers who watch them carefully from planting time to harvesting . . . ensuring only garden-fresh vegetables, cooked within hours of picking, garnish Heinz soups.

Each Heinz soup is cooked to perfection to retain all the goodness of only the best raw materials, painstakingly prepared by Heinz chefs, who have all the know-how of an International House at their command.

Over the past three years an extensive programme of product research has taken place. Each variety of Heinz soup was tested and compared with other competitive brands.

Today Heinz can rightfully claim that their soups offer the best quality, taste, and value.

For your convenience four of the most popular varieties—

Chicken Soup

Chicken Vegetable Broth

Pea with Ham Soup

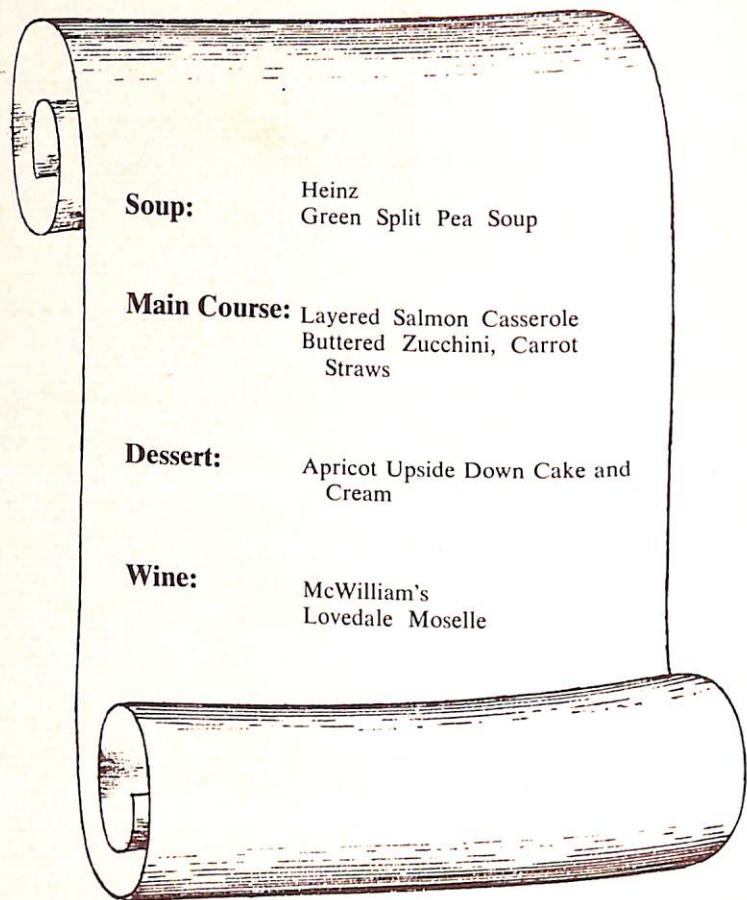
Vegetable Soup

have now been introduced in the new 24oz. family size.

This size offers a definite saving as well as the convenience of needing only one can for a large family.



Suggested Menu



Soup: Heinz
Green Split Pea Soup

Main Course: Layered Salmon Casserole
Buttered Zucchini, Carrot
Straws

Dessert: Apricot Upside Down Cake and
Cream

Wine: McWilliam's
Lovedale Moselle

McWILLIAM'S LOVEDALE MOSELLE
A light, delicate, white table wine with the full aroma and flavour of the grapes from which it was made. Lovedale Moselle is slightly sweet, well-balanced and crisp. It is a truly all-purpose white table wine which complements all foods. At its best when served chilled.



HEINZ CONDENSED SOUP

CREAM OF ASPARAGUS—15½ oz.

57

LAYERED SALMON CASSEROLE

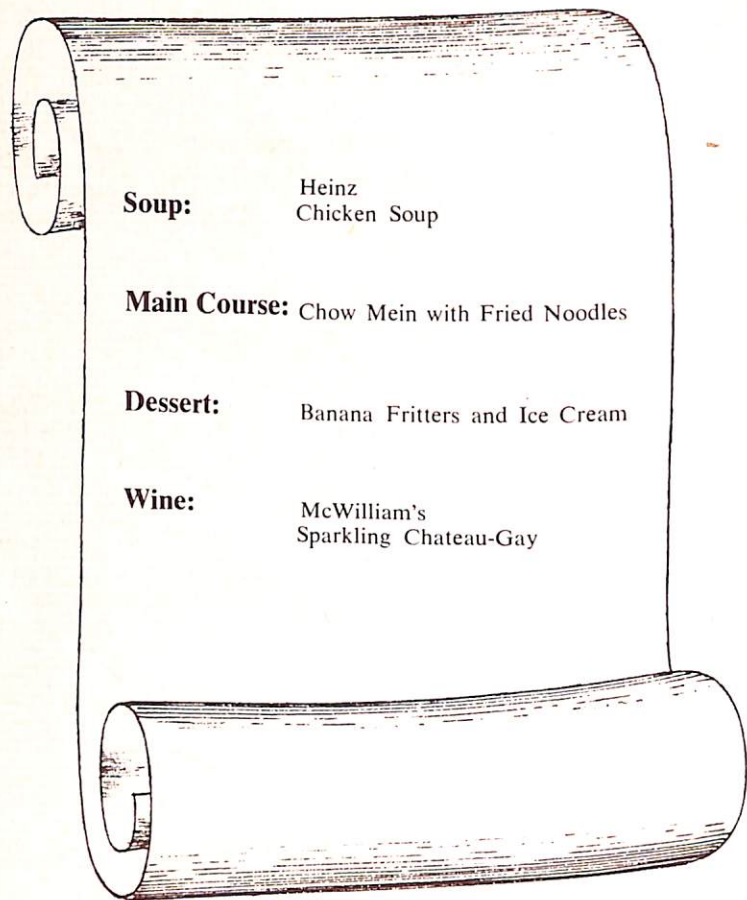
Melt 1 tablespoon butter in a saucepan and add 1 tablespoon plain flour. Stir until smooth, cook 1 minute then add the contents of a 15½ oz. can of HEINZ CREAM OF ASPARAGUS SOUP. Stir until the mixture boils and thickens. Now add 8 oz. flaked salmon, 1 teaspoon chopped parsley and a squeeze of lemon juice. Have ready 2 cups of freshly cooked rice. Alternate layers of cooked rice and salmon-asparagus mixture in a greased casserole, the top layer should be the salmon mixture. Sprinkle the top with buttered breadcrumbs and bake in a moderate oven until the sauce bubbles and the top browns.

Serves 4.



PERSONAL NOTES

Suggested Menu



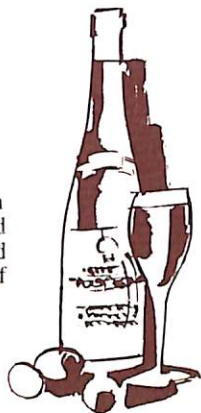
Soup: Heinz
Chicken Soup

Main Course: Chow Mein with Fried Noodles

Dessert: Banana Fritters and Ice Cream

Wine: McWilliam's
Sparkling Chateau-Gay

McWILLIAM'S SPARKLING CHATEAU-GAY
A light, sweet sparkling wine made by fermentation in special glass-lined tanks. The pronounced aroma and flavour are the result of careful blending of selected grape varieties grown in the Riverina District of New South Wales. Serve chilled.



HEINZ CONDENSED SOUP

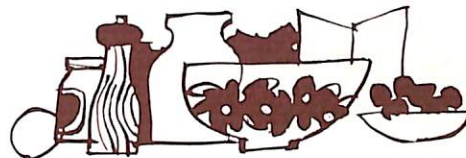
BEEF BROTH WITH VEGETABLES—15½oz.

57

CHOW MEIN

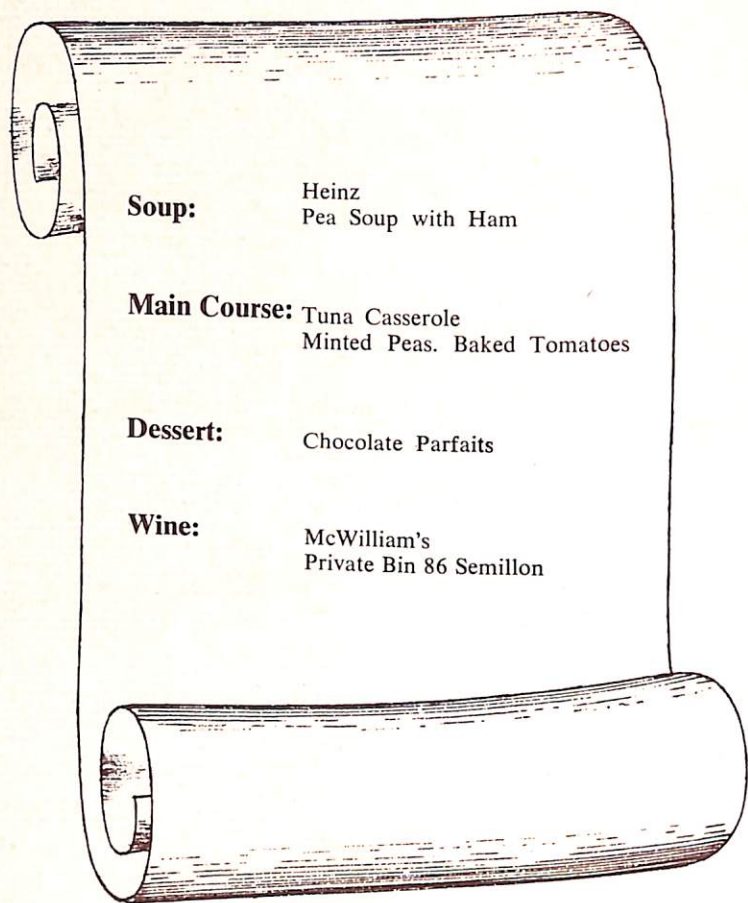
Cut 1 lb. lean pork into thin strips and fry at high heat in a little oil until well browned, about 10 minutes. Remove from the pan. Add another tablespoon of oil and cook 3 cups bias cut celery, 1 cup sliced onion and 1 cup sliced fresh mushrooms for about 3 minutes, until tender-crisp, stirring often. Blend together 2 tablespoons cornflour, ¼ cup water, and ¼ cup soya sauce. Add to this 1 can (15oz.) HEINZ BEEF BROTH WITH VEGETABLES and 1 soup can water. Add to the vegetables in the pan and stir until boiling and thickened. Now add the meat, 1 lb. bean sprouts and 1 can (5oz.) water chestnuts, drained. Cook together for five minutes. Serve over rice or noodles.

Serves 6.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Pea Soup with Ham

Main Course: Tuna Casserole
Minted Peas. Baked Tomatoes

Dessert: Chocolate Parfaits

Wine: McWilliam's
Private Bin 86 Semillon

McWILLIAM'S PRIVATE BIN 86 SEMILLON

To produce this wine the Semillon grapes grown in the Riverina District of New South Wales were allowed to remain on the vines until they became very ripe. Fermentation was then controlled by a combination of refrigeration and pressure which has helped to give the wine a full bodied distinctive white burgundy style. Serve chilled.



HEINZ CONDENSED SOUP

CREAM OF CELERY—15½oz.

57

TUNA CASSEROLE

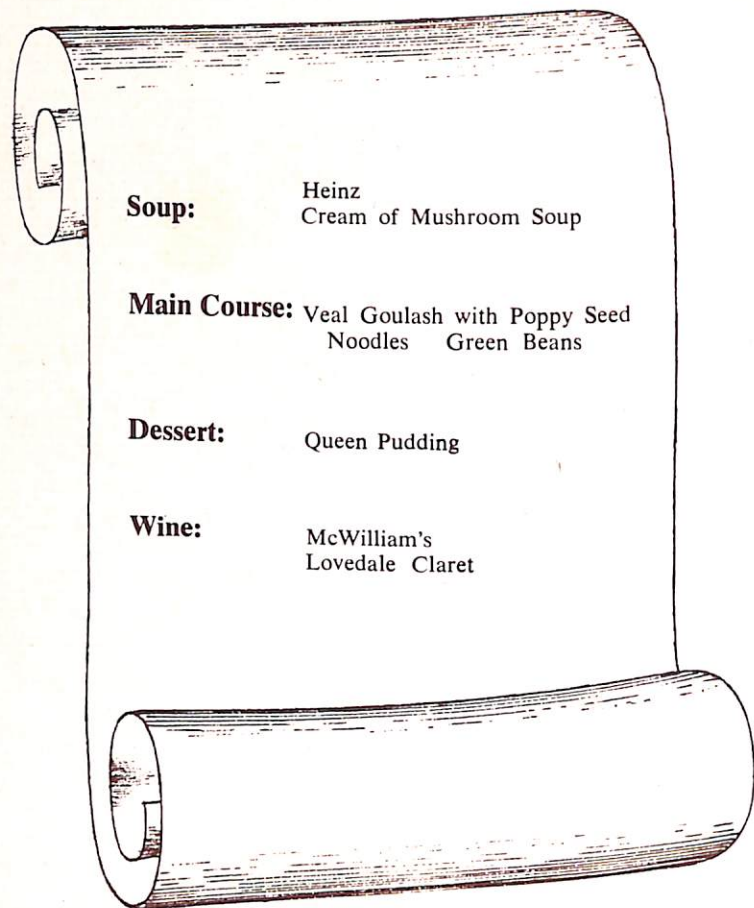
Melt 1 tablespoon of butter in a saucepan and saute 1 dessertspoon of chopped green pepper and 1 dessertspoon of chopped onion until soft. Stir in 1 tablespoon plain flour and ½ teaspoon paprika. Cook 1 minute. Add the contents of a 15½oz. can of HEINZ CREAM OF CELERY SOUP and ½ cup top milk or cream. Drain and flake 2 cans (each 7 oz.) of tuna and add to the mixture. Flavour with a squeeze of lemon juice. Pour into a greased casserole, top with ½ cup buttered breadcrumbs and bake in a moderate oven until bubbly.

Serves 4.



PERSONAL NOTES

Suggested Menu



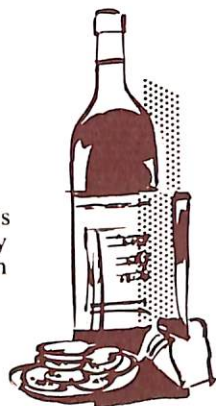
Soup: Heinz
Cream of Mushroom Soup

Main Course: Veal Goulash with Poppy Seed
Noodles Green Beans

Dessert: Queen Pudding

Wine: McWilliam's
Lovedale Claret

MCWILLIAM'S LOVEDALE CLARET
Dry, delicate, fragrant, this choice red table wine is a favourite with most main-course dishes, particularly with red meats. Serve Lovedale Claret at room temperature.



HEINZ CONDENSED SOUP

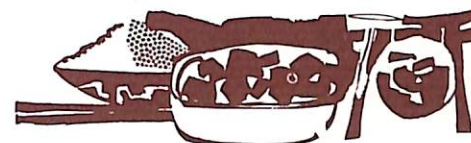
CHICKEN SOUP—15½oz.



VEAL GOULASH

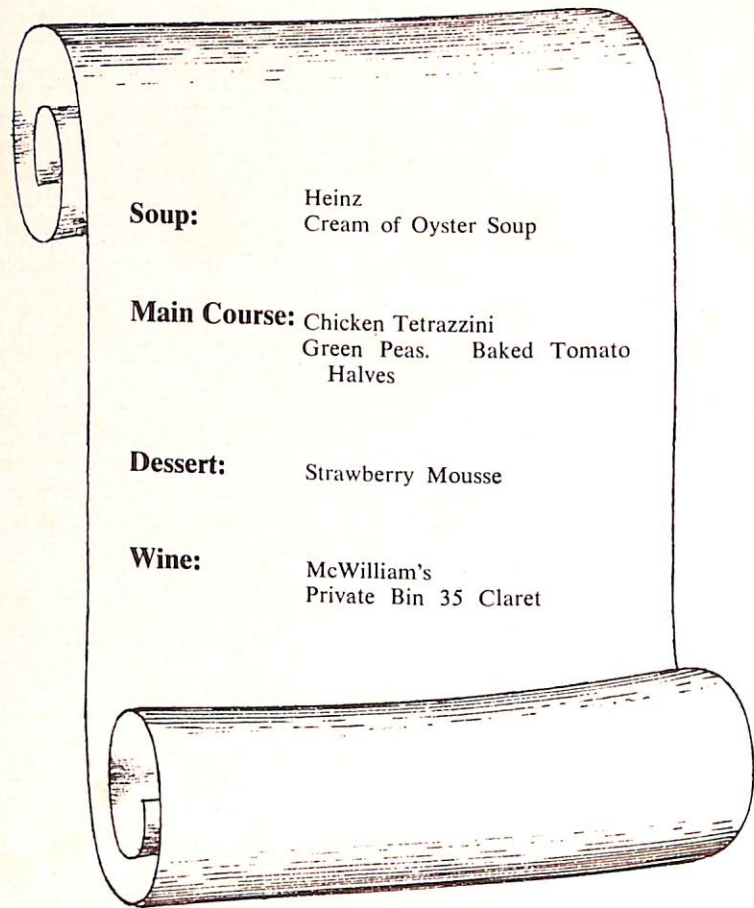
Cut 1½ lb. veal cutlets into cubes. Heat 1½ tablespoons of bacon drippings in a pan and saute the veal with 1 large onion, peeled and chopped, and 1 clove of garlic, crushed, until tender and a golden brown. Add the contents of a 15½oz. can of HEINZ CHICKEN SOUP, ½ teaspoon salt, a dash of pepper, ½ a soup can of water and a dessertspoon of paprika. Stir until boiling. Lower the heat and simmer until the meat is tender. Adjust the seasonings and stir in 1 or 2 tablespoons of fresh or sour cream. Stir and heat again until heated through but not boiling. Serve with plain or poppy seed noodles.

Serves 4 or 5.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Cream of Oyster Soup

Main Course: Chicken Tetrazzini
Green Peas. Baked Tomato
Halves

Dessert: Strawberry Mousse

Wine: McWilliam's
Private Bin 35 Claret

HEINZ CONDENSED SOUP

CHICKEN VEGETABLE BROTH—15½oz.



CHICKEN TETRAZZINI

Melt 3 tablespoons butter in a pan and stir in 2 tablespoons plain flour, cook 2 minutes. Add 1 can (15½oz.) HEINZ CHICKEN VEGETABLE BROTH and stir until boiling and thickened. Remove from the heat and stir in ½ cup cream and 2 tablespoons sherry. Divide the sauce in two and to one half add 1½ cups chopped cooked chicken, and to the other half add ½ lb. macaroni, cooked, and ½ lb. sauteed mushrooms. Place macaroni mixture in a greased casserole and slightly hollow out the centre. Place the chicken mixture in the centre and sprinkle the top with a little grated cheese. Bake at 375 degrees for about 20 minutes to heat through and lightly brown the top.

Serves 4.

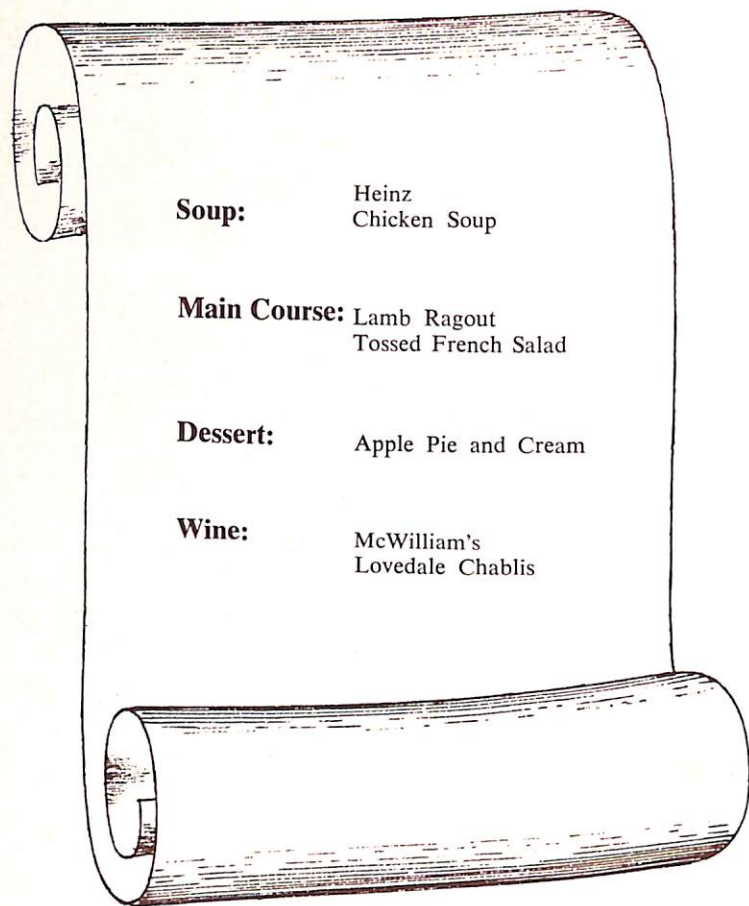


PERSONAL NOTES

McWILLIAM'S PRIVATE BIN 35 CLARET
The Hermitage grapes used to produce this wine were picked exclusively from our Hanwood Vineyards in the Riverina District of New South Wales. Here, controlled irrigation, accompanied by special pruning techniques, helps to produce grapes which give a "claret style", light and delicate, but at the same time full of flavour of the fruit and with a firm tannin finish. Serve at room temperature.



Suggested Menu



McWILLIAM'S LOVEDALE CHABLIS
A delicate, dry, white wine with a fragrant bouquet and fruity flavour, especially good with white meats and seafoods. Serve chilled.



HEINZ CONDENSED SOUP

LAMB SHANK BROTH—15½oz.



LAMB RAGOUT

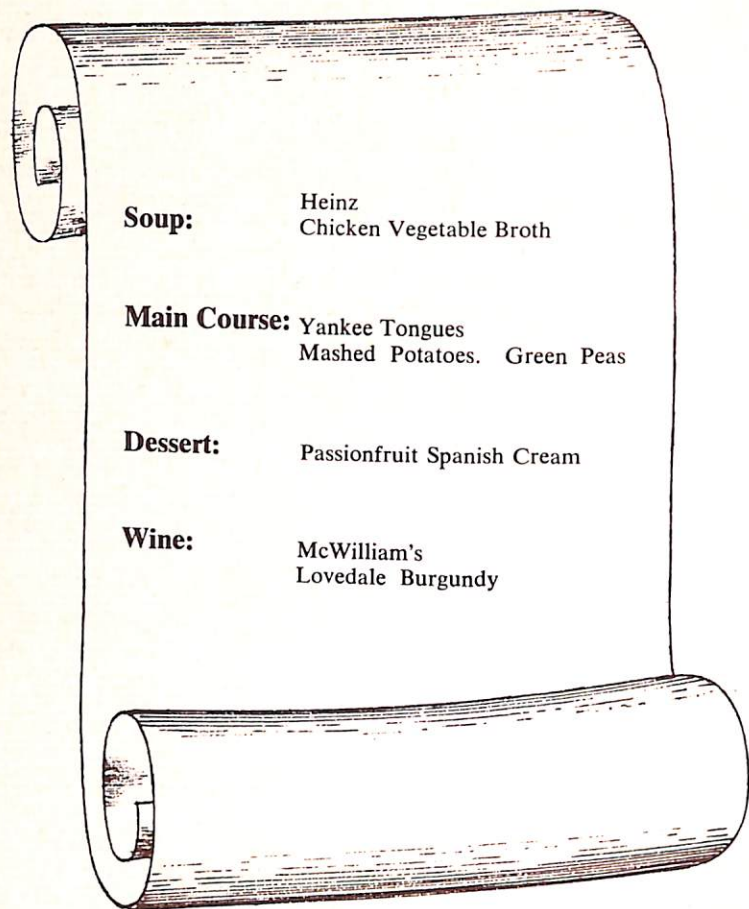
In a heavy pan heat 1 tablespoon oil and brown 2 lb. shoulder lamb chops that have been trimmed of all fat, until brown on both sides. Drain away any fat. Sprinkle the chops with 1 crushed clove garlic and 1 tablespoon plain flour, stirring until flour has been absorbed. Remove from pan and place in a casserole. To the pan add 1 can (15½oz.) HEINZ LAMB SHANK BROTH, ¼ soup can water, 1 tablespoon tomato paste and stir until boiling. Pour over the chops, cover and bake in a moderate oven for 1 hour. Add 2 dessertspoons dry sherry, 1 cup cooked peas and 4 medium potatoes, peeled and sliced. Cover and bake a further 45 minutes until the vegetables are tender. Just before serving sprinkle with 1 dessertspoon chopped parsley.

Serves 6.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Chicken Vegetable Broth

Main Course: Yankee Tongues
Mashed Potatoes. Green Peas

Dessert: Passionfruit Spanish Cream

Wine: McWilliam's
Lovedale Burgundy

McWILLIAM'S LOVEDALE BURGUNDY
A full-bodied, dry red wine with an appealing bouquet and well-rounded flavour. A favourite with barbecues and cheese dishes. Serve Lovedale Burgundy at room temperature.



HEINZ CONDENSED SOUP

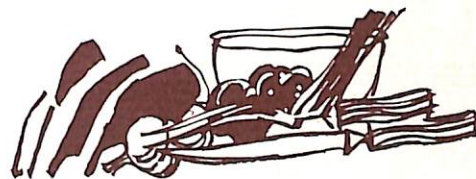
MINESTRONE—16oz.



YANKEE TONGUE

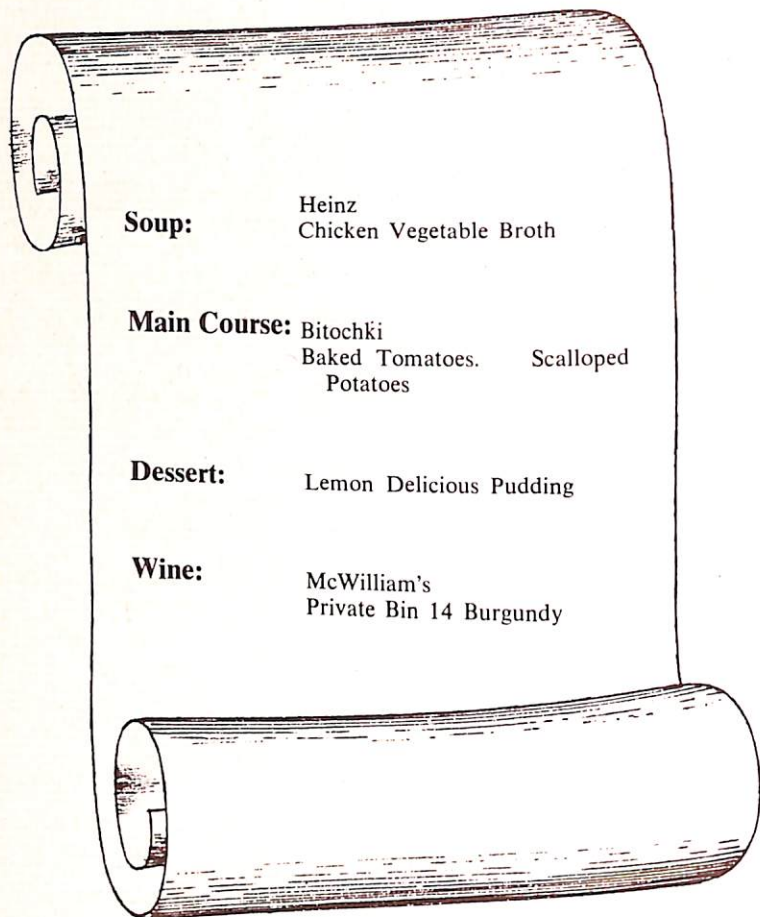
Soak 6 sheep's tongues in tepid water for 1 hour. Place in a pan, cover with water and simmer for about 2 hours until tender. Remove the skin, bones and any gristle. Slice the tongues and place in a greased casserole. Melt 1 tablespoon butter in a pan and stir in 1 dessertspoon plain flour, cook 1 minute. Add 1 can (16 oz.) HEINZ MINESTRONE SOUP, $\frac{1}{2}$ cup tomato juice and $\frac{1}{2}$ teaspoon Worcestershire sauce, stir until boiling and thickened and pour over the tongues. Cover and bake in a slow oven for about 1 hour.

Serves 4.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S PRIVATE BIN 14 BURGUNDY
Made from a blend of Hermitage and Grenache grapes grown in the Riverina District of New South Wales this wine has the delicate aroma of the fruit, is full-bodied and has a soft round palate. Serve at room temperature.



HEINZ GOURMET SOUP

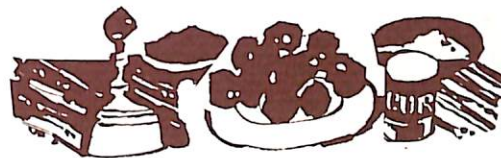
CREAM OF MUSHROOM—15½oz.



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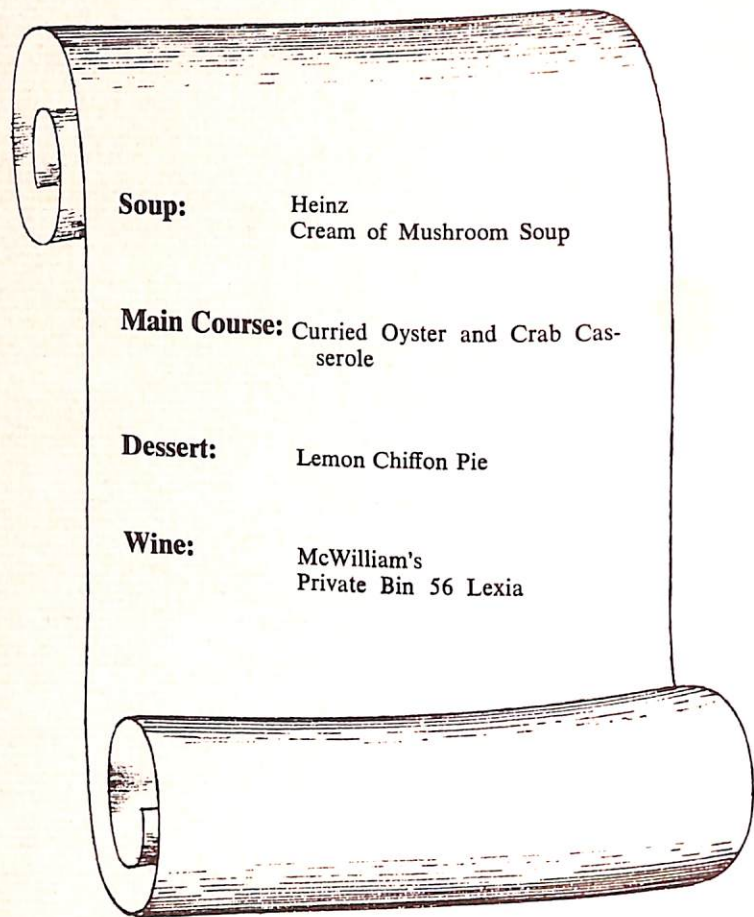
Into 1 lb. finely minced steak mix $\frac{1}{2}$ cup soft white breadcrumbs, 1 teaspoon salt, 1 tablespoon chopped onion and enough beaten egg to mix. Blend lightly, then take portions and roll into small balls. Roll each ball in more soft white breadcrumbs. Heat a little fat in a pan and fry the meatballs until lightly brown all over. Pour away any surplus fat. Over the meatballs pour the contents of a 15½oz. can of HEINZ CREAM OF MUSHROOM SOUP which has been mixed with $\frac{1}{2}$ cup can of water. Cover and simmer for 15 minutes. Let stand for the flavour to improve, thin down the sauce with milk if necessary, then reheat before serving.

Serves 3.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Cream of Mushroom Soup

Main Course: Curried Oyster and Crab Casserole

Dessert: Lemon Chiffon Pie

Wine: McWilliam's
Private Bin 56 Lexia

McWILLIAM'S PRIVATE BIN 56 LEXIA
This is a light dry white table wine made from the grape variety known as Lexia and was produced at our Robinvale Winery in Victoria. During fermentation the temperature was maintained below 55°F. and this has helped to retain in the wine a very powerful aroma of the grape as well as a tremendous volume of flavour. Serve chilled.



HEINZ CONDENSED SOUP

CREAM OF OYSTER—15½oz.

57

CURRIED OYSTER AND CRAB CASSEROLE

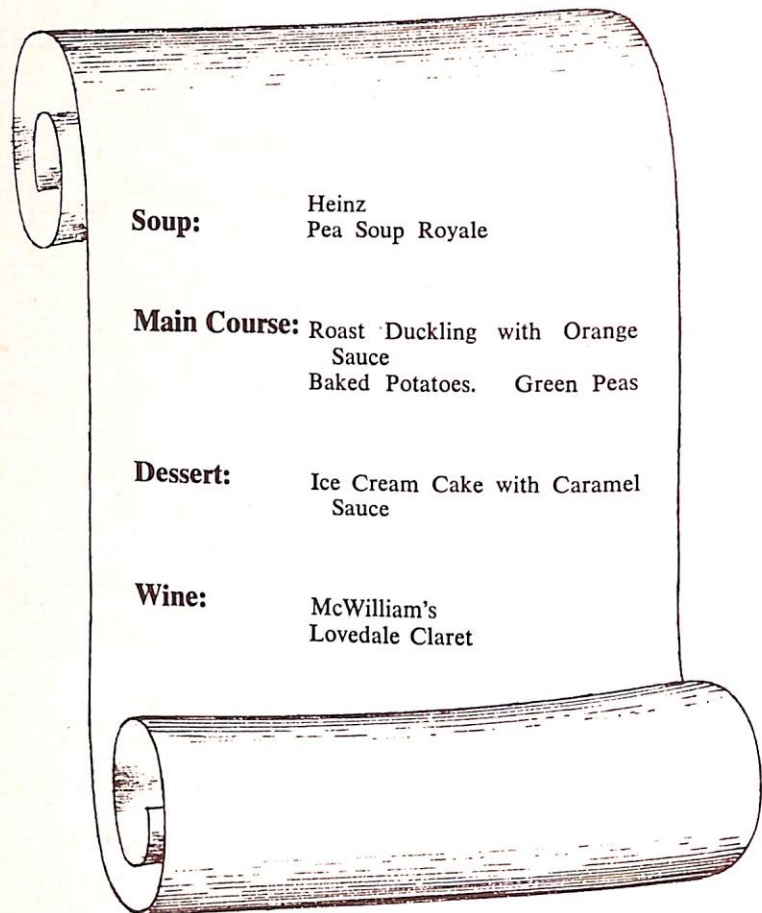
Take 3 cups of cooked rice and use to line the bottom and sides of a greased casserole. Melt 2 tablespoons butter in a saucepan and add 1 medium onion, chopped and 1 clove garlic, crushed. Cook until onion is soft but not brown. Stir in 2 level tablespoons plain flour, 2 level teaspoons curry powder and a dash of cayenne. Stir until smooth. Cook 1 minute. Add 1 can (15½oz.) HEINZ CREAM OF OYSTER SOUP and ¼ cup milk or cream. Stir until the mixture boils. Add 1 cup flaked cooked or canned crab meat and a squeeze of lemon juice. Pour into the rice lined dish and top with buttered breadcrumbs or crushed potato chips. Bake until bubbly. Serve with a lemon and parsley garnish.

Serves 6.



PERSONAL NOTES

Suggested Menu



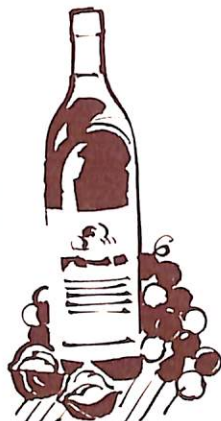
Soup: Heinz
Pea Soup Royale

Main Course: Roast Duckling with Orange
Sauce
Baked Potatoes. Green Peas

Dessert: Ice Cream Cake with Caramel
Sauce

Wine: McWilliam's
Lovedale Claret

McWILLIAM'S LOVEDALE CLARET
Dry, delicate, fragrant, this choice red table wine is a favourite with most main-course dishes, particularly with red meats. Serve Lovedale Claret at room temperature.



HEINZ CONDENSED SOUP

PEA SOUP WITH HAM—16oz.



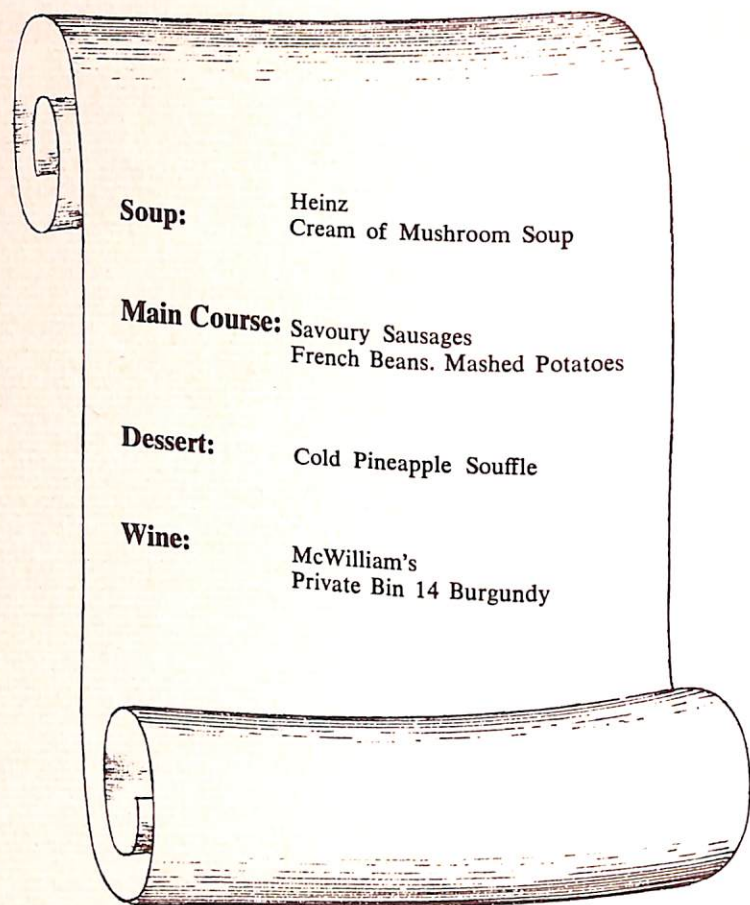
PEA SOUP ROYALE

Blend 1 can (16oz.) HEINZ PEA SOUP WITH HAM, with 1 can (16oz.) HEINZ CHICKEN SOUP, $\frac{1}{2}$ soup can water and $\frac{1}{2}$ soup can milk. Stir over the heat until boiling. Serve topped with fried croutons. To make the croutons, cut stale bread into $\frac{1}{2}$ inch cubes. Melt a little butter in a pan, add the bread cubes and toss until they are cooked to a golden brown. Drain on paper and serve with the soup.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Cream of Mushroom Soup

Main Course: Savoury Sausages
French Beans, Mashed Potatoes

Dessert: Cold Pineapple Souffle

Wine: McWilliam's
Private Bin 14 Burgundy

McWILLIAM'S PRIVATE BIN 14 BURGUNDY
Made from a blend of Hermitage and Grenache grapes grown in the Riverina District of New South Wales this wine has the delicate aroma of the fruit, is full-bodied and has a soft round palate. Serve at room temperature.



HEINZ CONDENSED SOUP

SCOTCH BROTH—16oz.



SAVOURY SAUSAGES

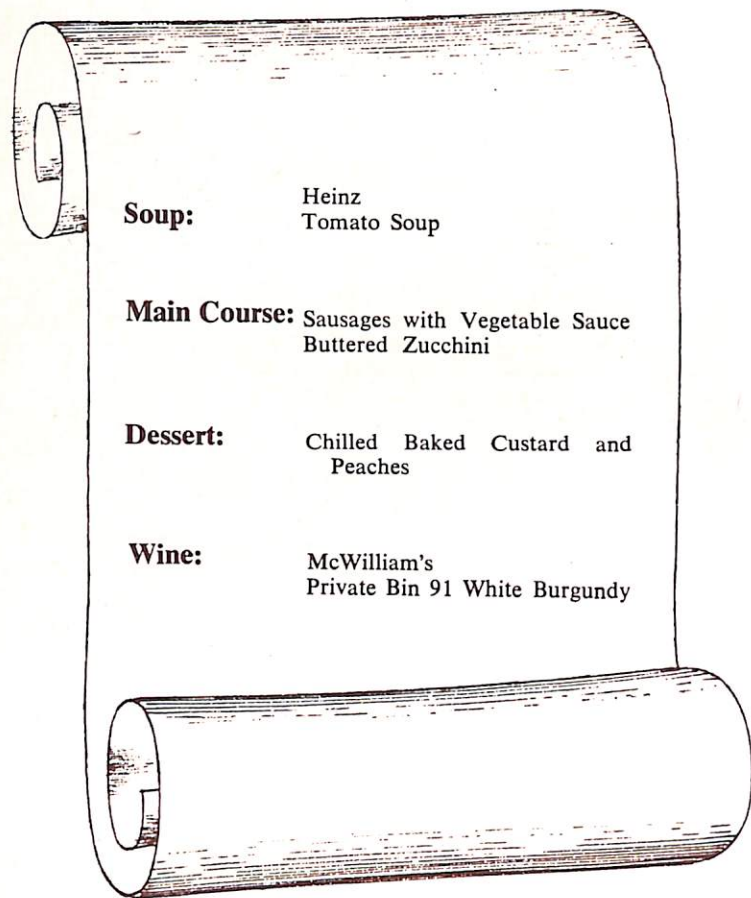
Place 12 sausages in tepid water and simmer about 10 minutes. Drain. Place 6 rashers bacon in warm water and simmer about 5 minutes. Drain and cut each rasher in two. Wrap each sausage in a half rasher of bacon and fasten with a toothpick. Fry until the bacon fat is clear and the sausages lightly browned. Drain well and place in a greased casserole. Sprinkle with 1 teaspoon sugar and pour over 1 tablespoon Worcestershire sauce, 1 can (16oz.) HEINZ SCOTCH BROTH and $\frac{1}{2}$ soup can water. Cover and bake in a moderate oven for about 45 minutes.

Serves 6.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S PRIVATE BIN 91 WHITE BURGUNDY

This wine is made from the grape variety known as White Hermitage or Ugni Blanc, grown in the Riverina District of New South Wales. It is dry, but at the same time full of flavour with a very frank taste of the fruit and an aroma of the ripe grape. Serve chilled.



HEINZ CONDENSED SOUP

VEGETABLE—16oz.

57

SAUSAGES IN VEGETABLE SAUCE

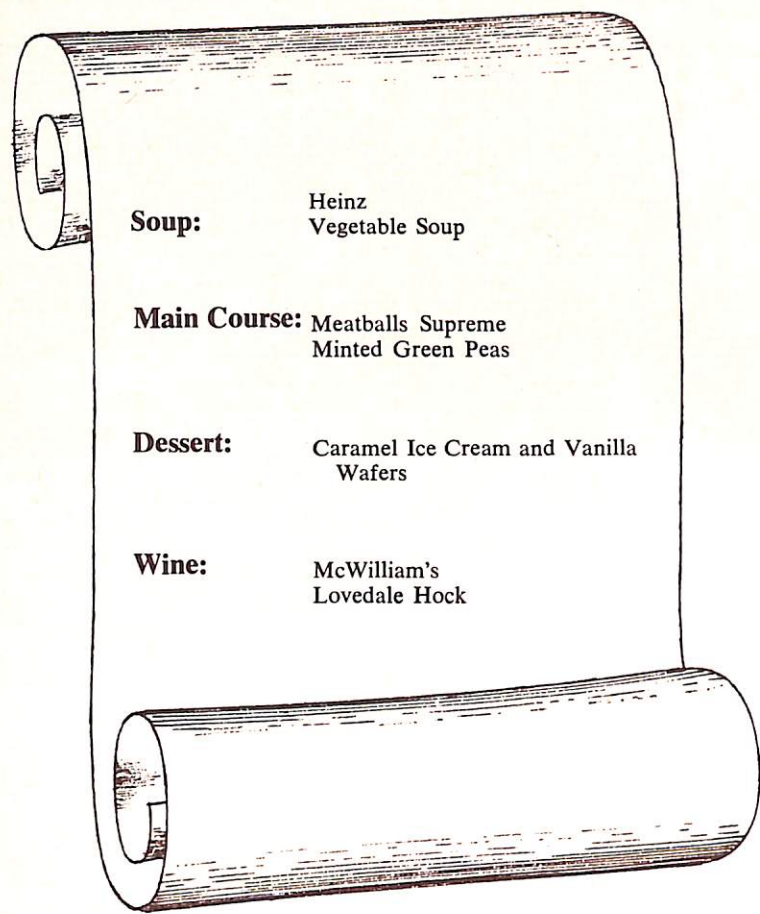
Brown 8 pork or beef sausages in a little hot fat, remove from the pan. Brown 1 medium onion, chopped, in the same pan, then stir in 1 tablespoon plain flour until smooth and cook 1 minute. Add 1 can (16oz.) HEINZ VEGETABLE SOUP, $\frac{1}{2}$ soup can water, 1 tablespoon vinegar and $\frac{1}{2}$ teaspoon Worcestershire sauce, stir until boiling. Add 1 tablespoon chopped parsley and return the sausages to the pan. Cover and cook gently for about 30 minutes.

Serves 4.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S LOVEDALE HOCK
This crisp, white wine is medium-bodied, fresh and delicate in bouquet and flavour. Made from Riesling grapes grown on our Hanwood Vineyards in the Riverina District of New South Wales. Serve chilled.



HEINZ CONDENSED SOUP

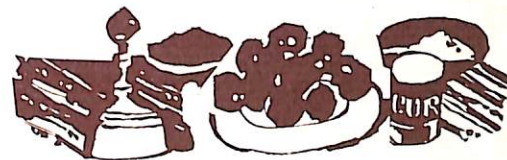
VEGETABLE BEEF—15½oz.

57

MEATBALLS SUPREME

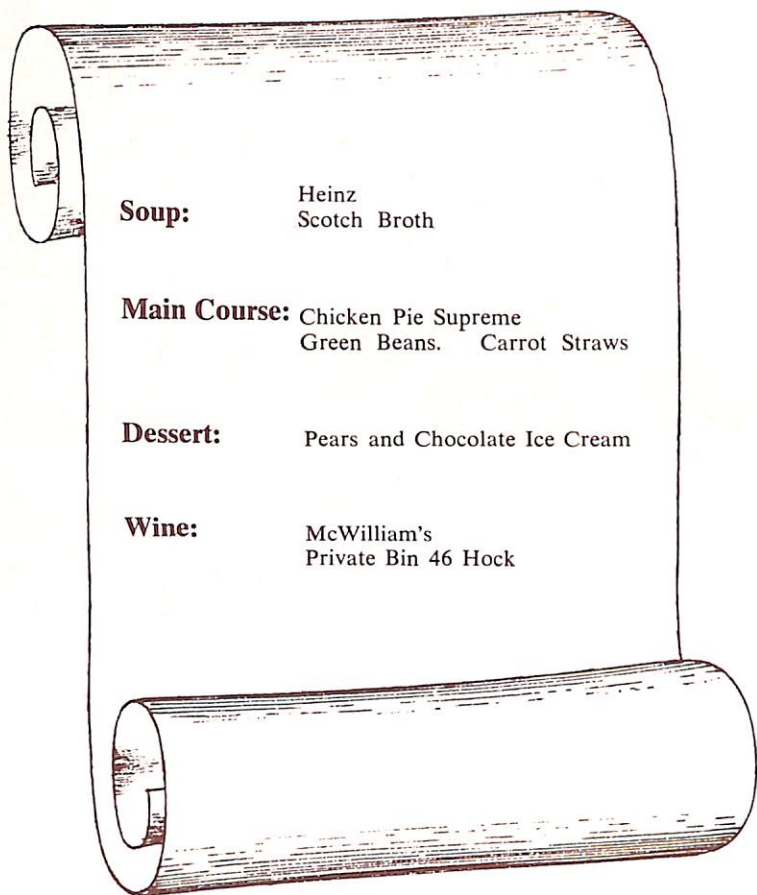
Remove the crusts from 3 slices bread (½ inch thick), place in a basin and sprinkle with ¼ cup milk and beat until smooth. Add 1 beaten egg. Mix in ¼ lb. finely minced beef, ¼ lb. finely minced pork, 1½ tablespoons minced onion or shallot, 1½ tablespoons chopped parsley, ¼ teaspoon salt and ¼ teaspoon pepper. Blend well and form into small balls in seasoned flour. Brown well on all sides in a little heated oil. Remove from the pan. Add to the pan 2 tablespoons tomato paste, 1 can (15½oz.) HEINZ VEGETABLE BEEF SOUP, 1 soup can water and stir until boiling. Add the meatballs, cover and simmer about 30 minutes. Stir in 2 tablespoons top milk, canned evaporated milk or cream and heat just below boiling point.

Serves 4-6.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Scotch Broth

Main Course: Chicken Pie Supreme
Green Beans. Carrot Straws

Dessert: Pears and Chocolate Ice Cream

Wine: McWilliam's
Private Bin 46 Hock

McWILLIAM'S PRIVATE BIN 46 HOCK

To produce this wine great care was taken to ensure that the Riesling grapes, grown in the Riverina District of New South Wales, were picked at their optimum maturity. This, coupled with the very cold temperature of fermentation, has helped to make an excellent hock style. It is light and delicate with a pronounced fruity bouquet and a crisp finish. Serve chilled.



58

HEINZ CONDENSED SOUP

CREAM OF ASPARAGUS—10oz.

57

CHICKEN PIE SUPREME

Remove skins from $\frac{1}{2}$ lb. cooked pork sausages and slice them thinly. Combine with 1 cup chopped cooked chicken and 2 chopped tomatoes. Place 1 can (10oz.) HEINZ CREAM OF ASPARAGUS SOUP in a basin and add 1 tablespoon milk. Fold in the sausages, chicken and tomato. Flavour with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Pour into a 9 inch tart plate. Sift 2 oz. plain flour, 2 oz. self-raising flour and a pinch of salt. Rub in 2 oz. margarine and mix to a firm dough with a little cold water. Knead lightly and roll to cover the pie plate. Make a few slits in the top and glaze with milk. Bake at 400 degrees for 30 to 40 minutes.

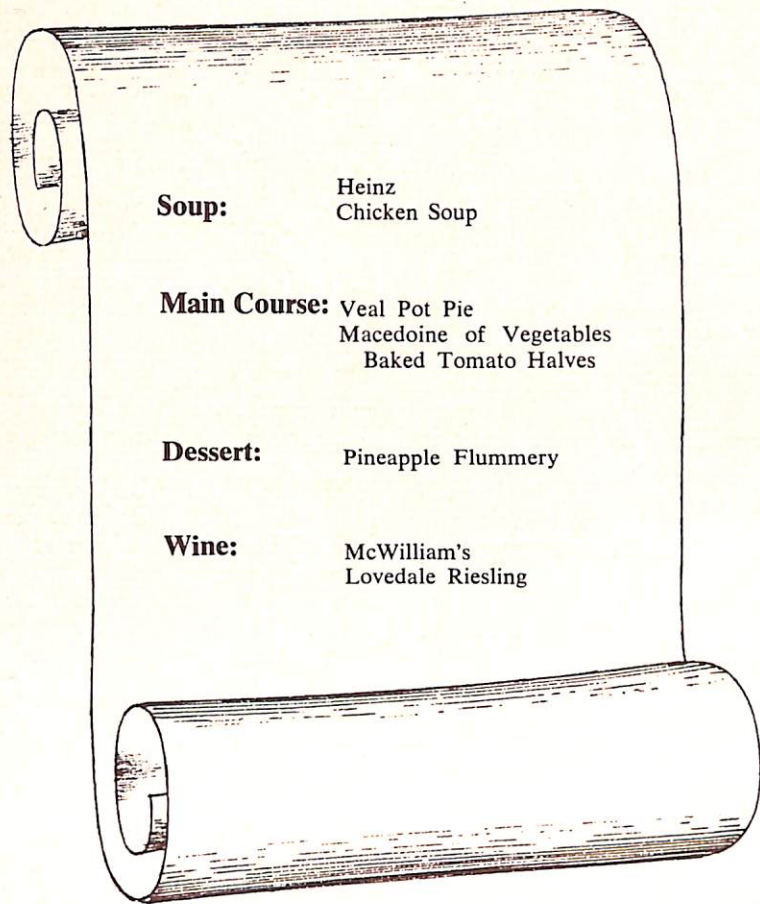
Serves 4-6.



PERSONAL NOTES

59

Suggested Menu



McWILLIAM'S LOVEDALE RIESLING
A dry, white table wine of pale golden tint, with a delicate flavour and bouquet. Lovedale Riesling is a great favourite with seafoods, chicken and other white meats. Serve chilled.



HEINZ CONDENSED SOUP

BEEF BROTH WITH VEGETABLES—10oz.



VEAL POT PIE

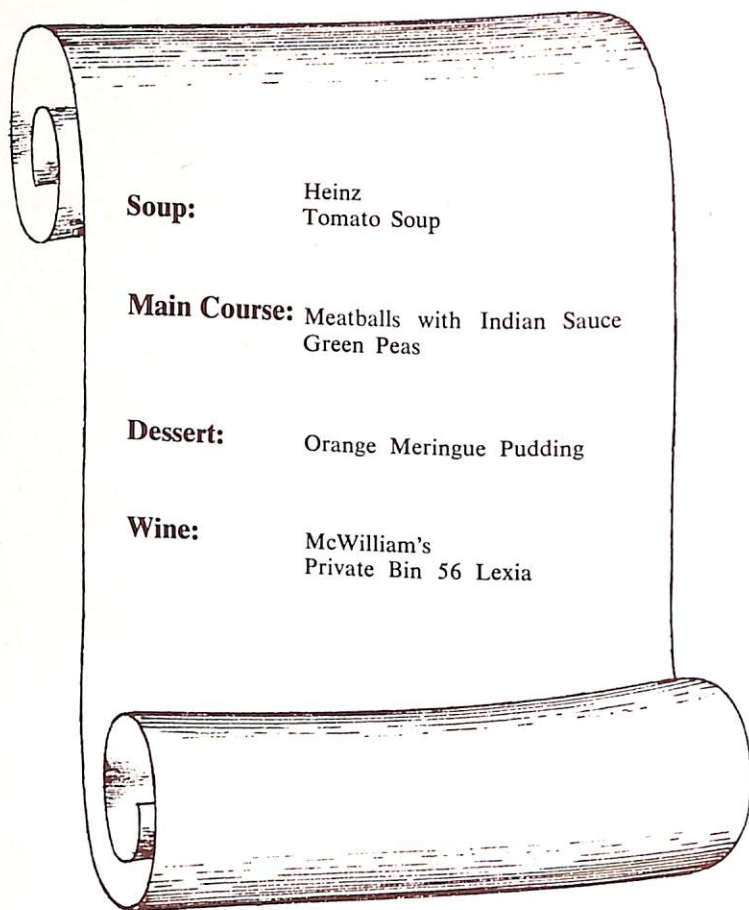
Place 1 can (10oz.) HEINZ BEEF BROTH WITH VEGETABLES in a saucepan and add $\frac{1}{2}$ soup can water. Add to this, 3 medium potatoes peeled and quartered, 1 crushed clove garlic and 1 crushed bay leaf, cover and simmer until potatoes are tender. Stir in 2 teaspoons chopped parsley and 3 or 4 cups diced cooked veal. Add salt and pepper to taste. Pour into a greased shallow casserole or tart plate. Make 4 oz. short crust pastry and roll to fit the top. Make a few slits in the top and glaze the pastry with milk. Bake at 425 degrees for 10 minutes, reduce the heat to 350 degrees and bake a further 20 minutes.

Makes 6 serves.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S PRIVATE BIN 56 LEXIA
This is a light dry white table wine made from the grape variety known as Lexia and was produced at our Robinvale Winery in Victoria. During fermentation the temperature was maintained below 55°F. and this has helped to retain in the wine a very powerful aroma of the grape as well as a tremendous volume of flavour. Serve chilled.



HEINZ CONDENSED SOUP

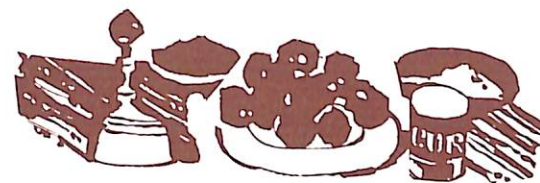
CREAM OF CELERY—10oz.

57

MEATBALLS WITH INDIAN SAUCE

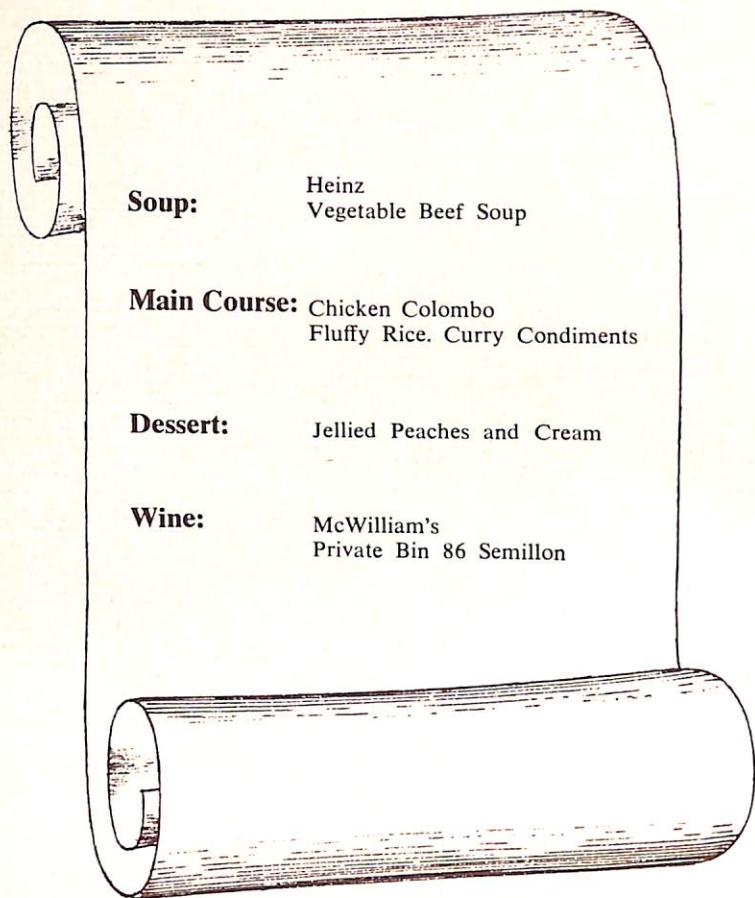
To make the meatballs, combine in a basin 1½ lb. minced steak, ½ cup fine white breadcrumbs, 2 tablespoons milk, 1 egg, 1 teaspoon salt and 1 clove of garlic, crushed. Mix, then take spoonful of the mixture and shape into 30 balls. Fry in a little butter until brown all over. Drain on paper. Now make the sauce. Heat ½ cup of butter in the pan, add one medium onion, finely chopped and cook until soft but not brown. Stir in 1 dessert-spoon curry powder and cook 1 minute. Add 1 tablespoon plain flour, 1 clove garlic, crushed, the contents of a 10 oz. can of HEINZ CREAM OF CELERY SOUP, 1 soup can of milk and a pinch of cayenne. Stir until boiling. Flavour with a squeeze of lemon juice. Add the meatballs, cover and simmer for 20 minutes. Adjust the seasonings and serve with fluffy rice.

Serves 4-5.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Vegetable Beef Soup

Main Course: Chicken Colombo
Fluffy Rice. Curry Condiments

Dessert: Jellied Peaches and Cream

Wine: McWilliam's
Private Bin 86 Semillon

McWILLIAM'S PRIVATE BIN 86 SEMILLON

To produce this wine the Semillon grapes grown in the Riverina District of New South Wales were allowed to remain on the vines until they became very ripe. Fermentation was then controlled by a combination of refrigeration and pressure which has helped to give the wine a full bodied distinctive white burgundy style. Serve chilled.



HEINZ CONDENSED SOUP

CHICKEN—10oz.



CHICKEN COLOMBO

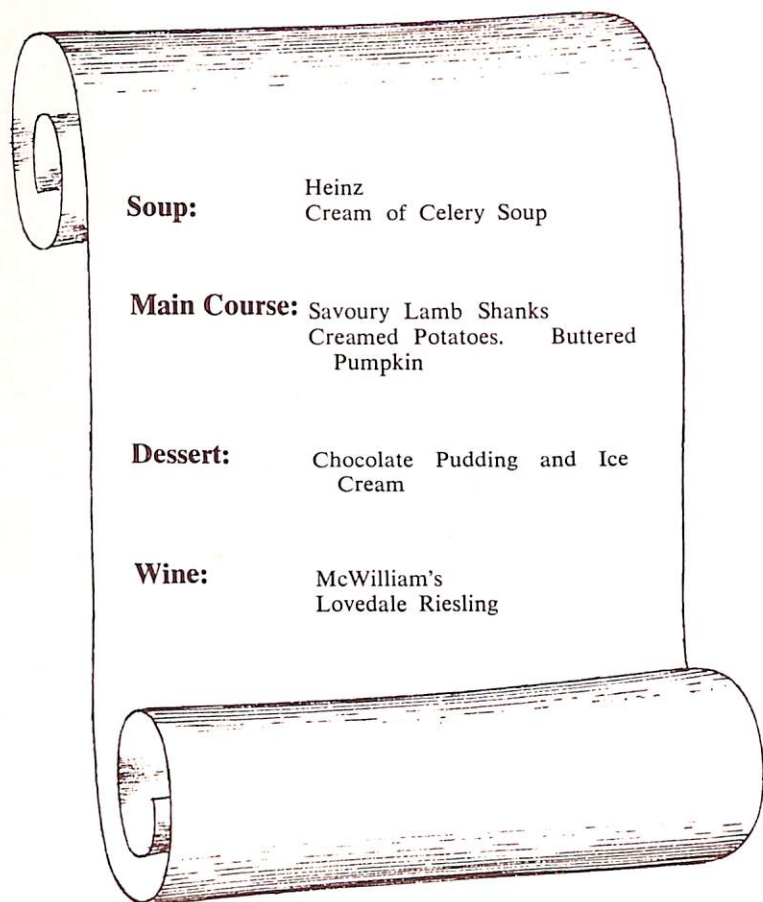
Peel and chop 1 onion and saute in 1 oz. butter for 5 minutes without browning. Cut 1 chicken into serving pieces and coat with seasoned flour, add to onion in pan and fry until brown on all sides. Lift out. Add 1 level dessertspoon curry powder, 1 teaspoon tomato paste and 1 can (10oz.) HEINZ CHICKEN SOUP. Stir until boiling. Replace the chicken in the pan, cover and simmer until tender, about 1 hour. Season to taste with salt and pepper if necessary. Meanwhile, slice 2 bananas and toss in a little butter until just beginning to soften. Add to the chicken. Serve over boiled rice.

Serves 4.



PERSONAL NOTES

Suggested Menu



Soup: Heinz
Cream of Celery Soup

Main Course: Savoury Lamb Shanks
Creamed Potatoes. Buttered
Pumpkin

Dessert: Chocolate Pudding and Ice
Cream

Wine: McWilliam's
Lovedale Riesling

McWILLIAM'S LOVEDALE RIESLING
A dry, white table wine of pale golden tint, with a delicate flavour and bouquet. Lovedale Riesling is a great favourite with seafoods, chicken and other white meats. Serve chilled.



66

HEINZ CONDENSED SOUP

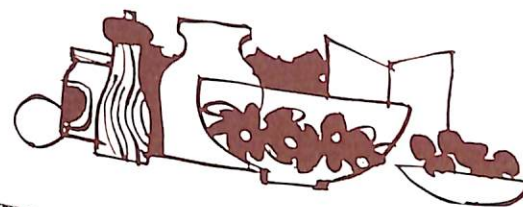
CHICKEN VEGETABLE BROTH—10oz.

57

SAVOURY LAMB SHANKS

Combine $\frac{1}{2}$ cup plain flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon garlic salt and $\frac{1}{2}$ teaspoon pepper. Use to coat 6 lamb shanks. Fry shanks until brown on all sides in $1\frac{1}{2}$ tablespoons oil. Remove from pan. To the oil remaining in the pan, stir in 1 tablespoon of remaining seasoned flour and cook 1 minute. Add 1 can (10oz.) HEINZ CHICKEN VEGETABLE BROTH and 1 soup can water. Stir until boiling and thickened. Return the shanks to the pan, cover and simmer for about $1\frac{1}{2}$ hours until the meat is easily removed from the bones. Remove the meat from the bones. Skim any fat from the gravy and blend in $\frac{1}{2}$ cup canned evaporated milk. Add 1 cup cooked peas, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper and return the meat to the gravy. Heat together for about 5 minutes without boiling.

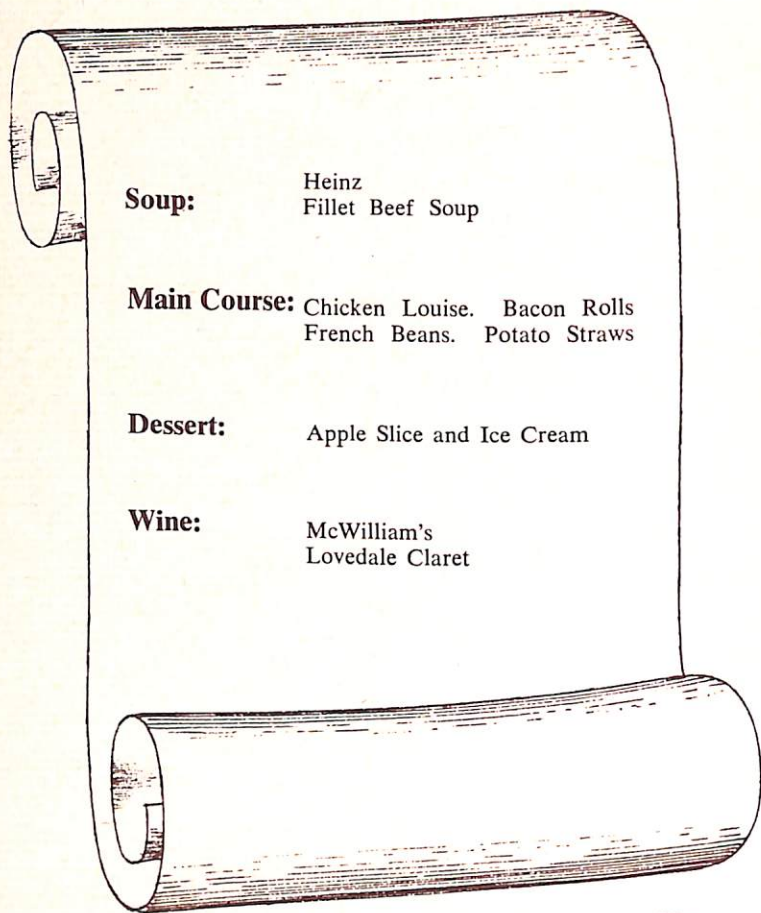
Serves 6.



PERSONAL NOTES

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Suggested Menu



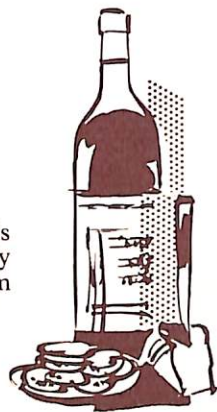
Soup: Heinz
Fillet Beef Soup

Main Course: Chicken Louise. Bacon Rolls
French Beans. Potato Straws

Dessert: Apple Slice and Ice Cream

Wine: McWilliam's
Lovedale Claret

McWILLIAM'S LOVEDALE CLARET
Dry, delicate, fragrant, this choice red table wine is a favourite with most main-course dishes, particularly with red meats. Serve Lovedale Claret at room temperature.



HEINZ CONDENSED SOUP

CREAM OF MUSHROOM SOUP—10oz.



CHICKEN LOUISE

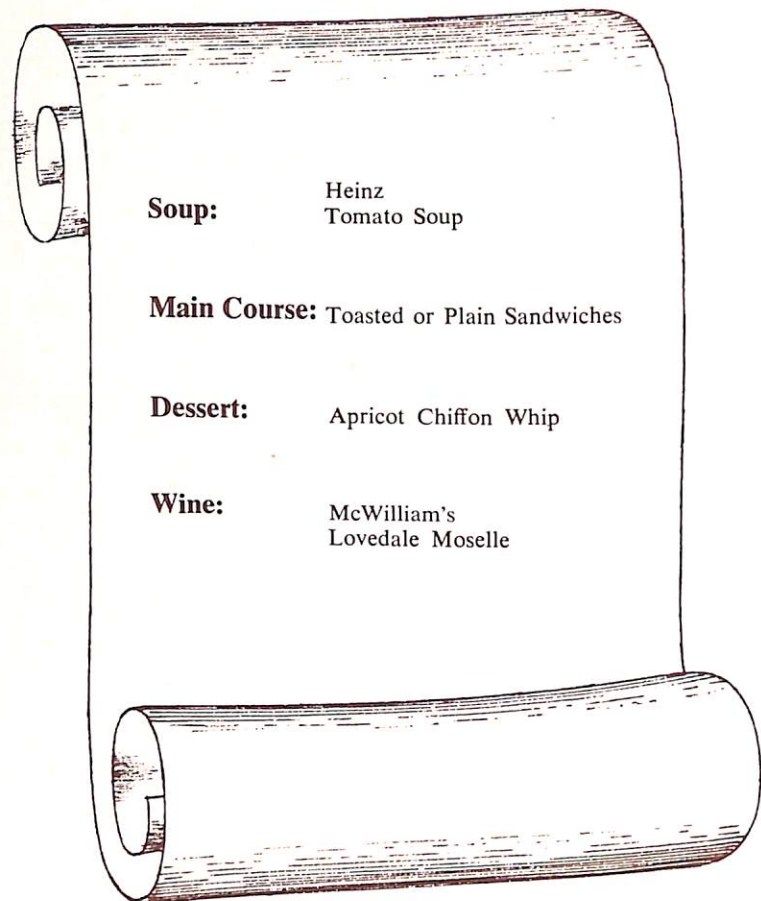
Cut a small roasting chicken into serving pieces, discarding the skin and carcase. Place in a casserole. Pour over the contents of a 10oz. can of HEINZ CREAM OF MUSHROOM SOUP. Cover and bake in a moderate oven for 45 minutes. Remove the rind from 2 rashers of bacon and cut the bacon into strips. Roll up the pieces and thread on a skewer. Place on a flat dish and bake in the oven with the chicken for about 10 minutes. To the chicken add $\frac{1}{2}$ lb. frozen peas and the cooked bacon. Cover and cook for another 15 minutes.

Serves 4.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S LOVEDALE MOSELLE
A light, delicate, white table wine with the full aroma and flavour of the grapes from which it was made. Lovedale Moselle is slightly sweet, well-balanced and crisp. It is a truly all-purpose white table wine which complements all foods. At its best when served chilled.



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HEINZ CONDENSED SOUP

PEA SOUP WITH HAM—10oz.

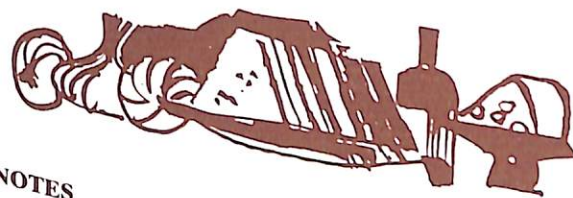
57

TOASTED SANDWICHES

Combine 1 can (10oz.) HEINZ PEA SOUP WITH HAM, with 1 teaspoon Worcestershire sauce and blend to a spreading consistency. Toast 8 slices of bread on one side only. Spread the untoasted side with the soup mixture. Top each with a thin slice of cheddar cheese. Grill until the cheese melts and browns. Cut into fingers and serve hot.

OR

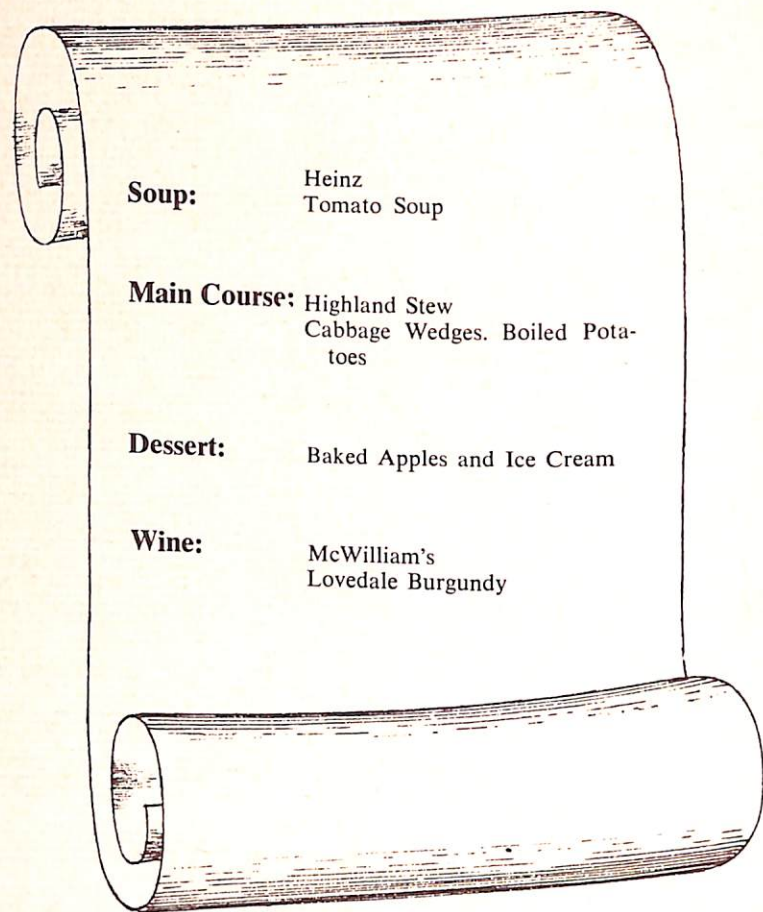
Place 1 can (10oz.) HEINZ PEA SOUP WITH HAM in a basin and add $\frac{1}{2}$ cup minced cooked meat, chicken or corned beef. Add 1 dessertspoon chopped onion and 1 dessertspoon chutney. Blend well and use as a sandwich filling.



PERSONAL NOTES

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Suggested Menu



McWILLIAM'S LOVEDALE BURGUNDY
A full-bodied, dry red wine with an appealing bouquet and well-rounded flavour. A favourite at barbecues. Serve Lovedale Burgundy at room temperature.



HEINZ CONDENSED SOUP

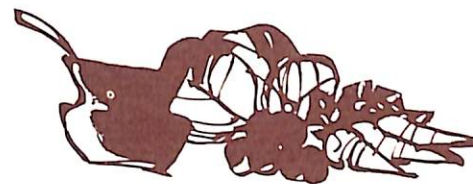
SCOTCH BROTH—10oz.

57

HIGHLAND STEW

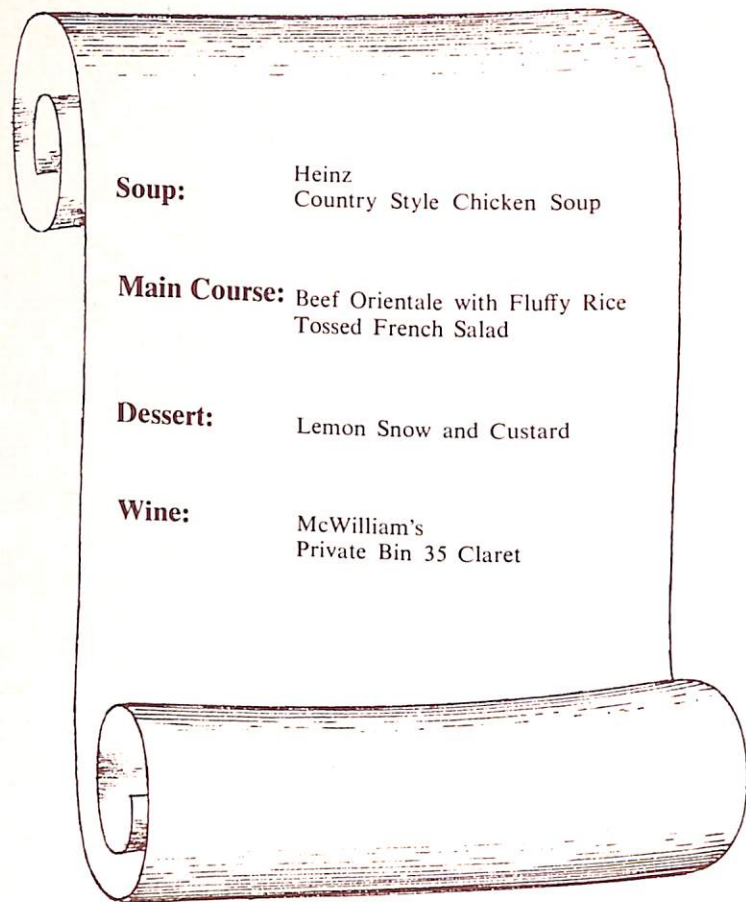
Remove the surplus fat from 2½ lb. lamb or mutton cut from the shoulder or the leg, then cut it into cubes. Heat 1 tablespoon fat in a pan and brown the meat lightly, stirring occasionally. Add 1 teaspoon nutmeg, ½ teaspoon crushed thyme, 2 medium onions, sliced, and 1 clove garlic, crushed. Pour over 1½ cups water. Cover and cook for about 50 or 60 minutes, or until the meat is tender. In another saucepan melt 1 tablespoon butter and stir in 1 tablespoon plain flour. Cook 1 minute then add the contents of a 10 oz. can of HEINZ SCOTCH BROTH. Stir until boiling. Combine with the cooked lamb, adjust the seasonings and cook for a further 10 minutes. Arrange 6 wedges of cooked cabbage on a hot platter and spoon over the stew.

Serves 6 to 8.



PERSONAL NOTES

Suggested Menu



McWILLIAM'S PRIVATE BIN 35 CLARET
The Hermitage grapes used to produce this wine were picked exclusively from our Hanwood Vineyards in the Riverina District of New South Wales. Here, controlled irrigation, accompanied by special pruning techniques, helps to produce grapes which give a "claret style", light and delicate, but at the same time full of flavour of the fruit and with a firm tannin finish. Serve at room temperature.



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HEINZ CONDENSED SOUP

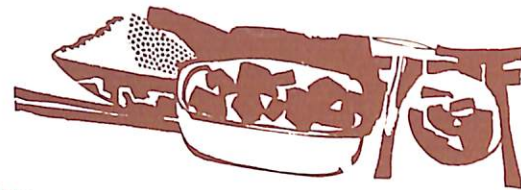
VEGETABLE BEEF—10oz.

57

BEEF ORIENTALE

Cut 1½ lb. topside steak into thin strips. Flour it lightly then fry quickly in 1 tablespoon oil in a pan until the meat is lightly browned. Lift out, add one medium onion, peeled and sliced. Cook until the onion is soft and lightly browned. Add the contents of a 10 oz. can of HEINZ VEGETABLE BEEF SOUP, 1 soup can of water, 1 clove garlic, crushed, ¼ teaspoon ginger, ¼ teaspoon thyme, pinch of pepper, ¼ teaspoon curry powder, and stir until boiling. Return the meat to the saucepan, cover and simmer for about 45 minutes, or until the meat is tender. Adjust the seasonings and flavour with a dessert-spoon of soy sauce. Serve with freshly boiled rice.

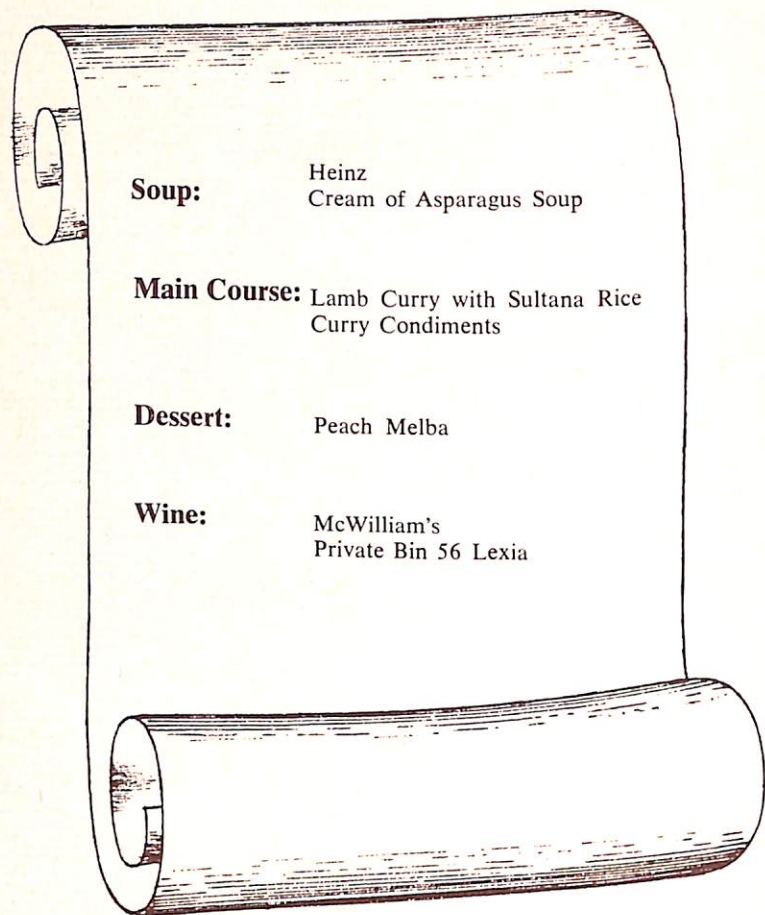
Serves 4.



PERSONAL NOTES

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Suggested Menu



Soup: Heinz
Cream of Asparagus Soup

Main Course: Lamb Curry with Sultana Rice
Curry Condiments

Dessert: Peach Melba

Wine: McWilliam's
Private Bin 56 Lexia

McWILLIAM'S PRIVATE BIN 56 LEXIA
This is a light dry white table wine made from the grape variety known as Lexia and was produced at our Robinvale Winery in Victoria. During fermentation the temperature was maintained below 55°F. and this has helped to retain in the wine a very powerful aroma of the grape as well as a tremendous volume of flavour. Serve chilled.



HEINZ CONDENSED SOUP

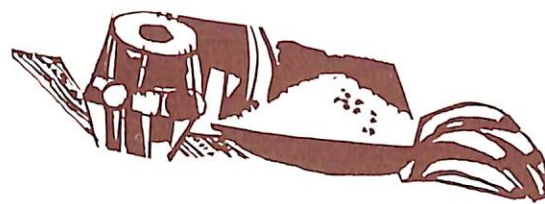
VEGETABLE—10oz.



LAMB CURRY

Coat 1½ lb. lamb leg or shoulder chops lightly with flour. Brown well on both sides in 2 tablespoons heated margarine or fat. Lift out. To the remaining fat in the pan add 1 dessertspoon curry powder and 1 crushed clove garlic, cook for a few minutes. Add 1 can (10oz.) HEINZ VEGETABLE SOUP, and ½ soup can water, stir until the mixture boils and thickens. Return chops to the pan and add 1 crushed bay leaf, cover and simmer about 1 hour. Add ½ cup peeled, cored and diced apple, 1 small peeled and sliced banana, 1 tablespoon chutney and a squeeze lemon juice. Cover and simmer until meat is tender. Adjust seasonings if necessary and add 1 tablespoon cream of top milk just before serving. Serve over boiled rice.

Makes 4-5 serves.



PERSONAL NOTES

The McWILLIAM'S Story

The McWilliam story began in 1877, when Mr. J. J. McWilliam, with his father and brothers, first planted grapes in the Corowa district of N.S.W.. Year by year the family business has grown until today McWilliam's Wines Pty. Limited are one of the largest wine producers in Australia. Following success at Corowa, J. J. McWilliam, in 1900, established vineyards and wine cellars of his own at Junee.

The Company's success story reached a vital stage in 1913, when the first wine grapes grown in the Murrumbidgee Irrigation Areas were planted by McWilliam's Wines, long before the town of Griffith existed. It would even be reasonable to assume that, but for the knowledge, imagination and tenacity of the late Mr. J. J. McWilliam, the State's greatest wine-producing district may not have been in the M.I.A.

It was this "grand old doyen" of the Australian wine industry who, on a visit to the area, recognised the ideal locality and conditions aided by irrigation for the growing of grapes, who visualised what the coming of the water would eventually mean to this "dry, unproductive land". Although advised against such a project, Mr. McWilliam, on August 2, 1913, was granted 100 acres of land which he held jointly with the eldest of his four sons.

The 100 acres comprised two farm areas situated in the Hanwood district, about three miles from Griffith, known as "McWilliam's Hanwood Vineyards and Winery".

During the winter of 1913, about 40,000 grape cuttings were sent from the Junee vineyards and put into the Hanwood nursery. The following year 20,000 rootlings were planted and another 20,000 given to a number of the new settlers as an added crop to citrus.

The first grapes were harvested in 1916. This amounted to 14 tons, with another 6 tons obtained from settlers—the lot went to Junee for processing. This crop established McWilliam's as the Riverina district's pioneer vigneron. The present winery was established in 1917, and that year's harvest of 170 tons was processed at Hanwood. This winery has been enlarged and modernised, and processes 8,000 tons of grapes annually. A second winery was established at Yenda, about 10 miles from Griffith, and has a distillery for the Company's brandy as well as being the site of the champagne cellars. This winery also processes 8,000 tons of grapes annually. Another winery at the village of Beelbanga has a capacity of 3,000 tons.

McWilliam's Wines Pty. Limited now process over 50 per cent. of the wine grape varieties grown in the Riverina district of N.S.W.

To keep abreast of modern varieties and for the varying and changing tastes of the public, also for their own research, McWilliam's have kept aside a 50-acre block of land at Hanwood where particular grapes of promise are grown under varying conditions. The grapes are later processed and tested. Taste, colour, bouquet, baume; these attributes and others must be considered so that only the best varieties are grown for commercial production.

McWilliam's Wines activities in the Pokolbin district of the Lower Hunter Valley are of special interest because of its historical associations. The Lower Hunter Valley is one of the oldest wine growing centres in Australia, the first vines being planted there by James Busby in 1830. The original Mount Pleasant property at Pokolbin, about five miles from Cessnock, was selected by Charles King. After the original Crown grant of land had been taken up by him, he planted a vineyard in 1880 and thus commenced Mount Pleasant Vineyards.

The present company of Mount Pleasant Wines Pty. Limited was incorporated in 1932 with members of the McWilliam family on the board and Maurice O'Shea as Manager and a Director. Shares were held equally by each family. For domestic reasons, the O'Shea family later sold their interest to McWilliam's Wines Pty. Limited, but Maurice O'Shea remained Manager and a member of the Board until he died in 1956. As the resources of Mount Pleasant Wines grew, the winery was expanded and new areas of land acquired for additional plantings.

The development of the Lovedale and Rosehill vineyards in the Lower Hunter Valley was delayed by the last war, but today they are expanding steadily. The latest addition to McWilliam's vineyards in the Lower Hunter Valley is the area now known as the Hundred Acre Vineyards, where planting is now in progress.

Robinvale, in the Murray Valley of Victoria, became the site for another McWilliam winery, and construction is now complete and processes 5,000 tons of grapes annually. Further expansion will bring this figure to 10,000 tons per year. Today, McWilliam's Wines Pty. Limited occupy an honoured position in an industry worth \$140 million a year to Australia. The Company is combining the most modern knowledge and the fruits of scientific research with the best of tradition of wine-making skills, aided by the finest and latest equipment produced in Australia and abroad.

