

A vintage-style photograph showing three green bell peppers cut lengthwise and filled with a mixture of pork and beans. The filling is a reddish-orange color, suggesting it might be a tomato-based sauce. The peppers are arranged on a light-colored surface, possibly a plate or a tablecloth. In the background, there are some green leafy vegetables, likely parsley, which are mentioned in the recipe as a garnish. The overall appearance is that of a classic home-cooked dish.

Pork and Beans in Pepper Shells: *Cut green peppers in half lengthwise, remove seeds, parboil 5 min. in salted water. Drain. Fill with Libby's Pork and Beans. Bake in hot oven (450°F.) until beans are browned. Garnish with parsley. Send for recipe booklets. Address Mary Hale Martin, Cooking Correspondent, Dept. C-18, Libby, McNeill & Libby, Chicago. Canadian Kitchens, Chatham, Ont., Canada*