Meet a great Chinese Cook

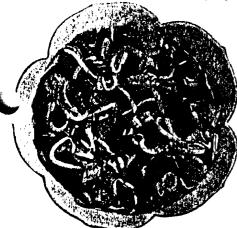
Mrs. Myra Schwartz of Bloomfield, N. J.



Myra 為利於前中文者:



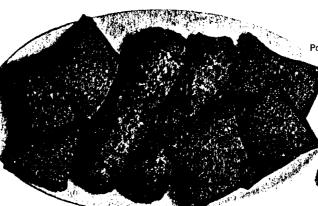
Why does a chicken cross the road? To get into Chun King chow mein, of course. Serve some the regular way, or over waffles at your next bridge club luncheon. It may even bring back mah-jongs.



Today, anyone can be a great Chinese cook. All you need is a freezer full of Chun King and a stove. Because today, the finest, freshest Chinese food this side of the Yangtze is cooked and frozen by Chun King. Our vegetables stay crisp. Our meats stay tender. Our egg rolls stay crunchy. That's what choice ingredients and flash-freezing do. Tonight, go Chinese at your house. Your family will eat it up.



Aunt Jenny sees to it that our cooking tastes the same as her good, old-fashioned, home made dishes. Here she is on our new chow mein package. Isn't she a doll!

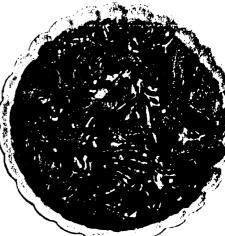


Chun King makes two kinds of egg rolls: King size and regular. Both habit forming.

This is the best chicken chow mein this side of Hong Kong. It can make you the best Chinese cook in Bombay, New York; Canton, Ohio; Tokio, North Dakota or wherever you're from.



You may have tasted fried rice before, but not like Chun King's. It's flash-frozen to stay as fresh as it leaves our stoves. Use it in place of potatoes.



This is sweet and sour pork.

Possibly the most exotic of all Chinese dishes.

The sauce is too much.

Keep a great Chinese chef in your freezer. The finest, freshest Chinese food is frozen by Chun King.

