

## OVEN BEEF BURGUNDY

2 lb. chuck or round beef  
1 tablespoon Kitchen Bouquet  
¼ cup Cream of Rice  
4 carrots  
2 cups thinly sliced onions  
1 cup thinly sliced celery  
1 clove garlic, minced  
2 teaspoons salt

⅛ teaspoon pepper  
⅛ teaspoon marjoram, crushed  
⅛ teaspoon thyme, crushed  
1 cup Burgundy or  
dry red wine  
1 can (6 oz.) or 2 cans (3 oz.)  
BinB Mushroom Crowns  
including broth

Trim excess fat from meat. Cut into 1½-inch cubes. Place in a 2½-quart casserole and toss gently with Kitchen Bouquet coating meat on all sides. Mix in Cream of Rice. Cut carrots in quarters lengthwise and in half crosswise. Add in carrots and remaining ingredients. Mix gently. Cover and bake in a pre-heated 325° oven until meat and vegetables are tender, about 2½ hours. Stir meat every 30 minutes. Serve with potatoes, rice, or noodles. 6 to 8 servings.

cry at certain tragic scenes. My children laugh and say, 'What is there to cry about?' I can't watch violence. They can. *Mondo Cane* was a picture in which the ugliest things were shown. When my son saw it I asked him, 'How can you stand it?'

"Human nature is cruel. You cannot stop it. But they are good-hearted, my children. I have taught them to be kind. It helped to nag them not to pull the wings off flies or

Soup is a quick answer for lunch. But why keep settling for the same old time, serve the super soup – rich Snow's Clam Chowder. Whether England style, simmered with milk – or the Manhattan version with a lent tomato flavor – Snow's Clam Chowder is a must-try and-eat treat with a delectable flavor. Your family will agree *Soup Just Can't*