



The
DEL MONTE FRUIT BOOK

Containing the FAVORITE FRUIT
RECIPES *of* AMERICA'S BEST
KNOWN COOKING AUTHORITIES



The DEL MONTE FRUIT BOOK

A PICKED COLLECTION OF RECIPES
COVERING THE BEST AND MOST PRACTICAL
SERVICE OF CANNED FRUITS
FOR EVERY OCCASION

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Why This Book Was Prepared

This book is the fifth collection of recipes published by the California Packing Corporation. It is a part of our general program of distributing the most accurate and complete information possible about the foods we pack.

In our other books, however, we have covered the many uses of the entire DEL MONTE line—canned fruits, vegetables and food specialties. Here we have concentrated on fruits alone. “The DEL MONTE Fruit Book” is planned as the last word on the practical, every-day service of these products.

Our 60 years’ experience in the canned fruit industry seemed to warrant the preparation of such a book and we have spared no effort to justify the confidence which we believe will be placed in it.

In effect, the present volume is a picked collection of the fruit recipes personally preferred by the most famous cooks in the country. The list of contributors on the next page speaks for the authority and excellence of the entire collection.

For their invaluable assistance in the preparation of this book we wish to make grateful acknowledgment to each of our contributors. All are recognized for their leadership in the home economics field and all are in closest touch with the problems of the modern home. With their assistance, we believe that we have compiled a valuable addition to the cooking library of every housewife—a collection of recipes from which you may choose at random—with full assurance of the goodness, excellence and healthfulness of each one.

Our Contributors

— who they are and what they have done

The contributors to "The DEL MONTE Fruit Book" have been chosen from among the most widely known home economics authorities in the country. Their favorite recipes, as selected for this book, reflect their wide, practical, cooking experience, as well as their thorough knowledge of the scientific preparation of foods.

MILDRED MADDOCKS BENTLEY

Consultant and writer on Home Economics; formerly Director and at present Advisor to Good Housekeeping Institute.

ALICE BRADLEY

Cooking Editor of the *Woman's Home Companion*; Principal, Miss Farmer's School of Cookery; and a teacher and lecturer of national reputation.

GENEVIEVE A. CALLAHAN

Home Department Editor, *Successful Farming* and other Meredith Publications.

HESTER CONKLIN

Consultant on Domestic Science subjects; contributor to *The Ladies' Home Journal*, *The Delineator*, *Woman's Home Companion* and *Pictorial Review*; formerly a teacher of Home Economics in New York and California.

HAZEL BLAIR DODD

Woman's Page Editor of the San Francisco *Bulletin*; formerly Home Economics Editor of the *Cleveland Plain Dealer*.

WINIFRED STUART GIBBS

Editor of *The American Food Journal* and Director of its Food Service Bureau.

CAROLINE B. KING

Food and Nutrition Specialist; author of "Caroline King's Cookbook"; Woman's Editor of *The Country Gentleman*; writer for *The Ladies' Home Journal*; and contributor to other women's magazines.

JESSIE A. KNOX

Director of the Forecast School of Cookery and well-known contributor to national magazines.

DELLA THOMPSON LUTES

Housekeeping Editor of *Modern Priscilla* and Director of The Priscilla Proving Plant.

MARION HARRIS NEIL

Formerly Cookery Editor of *The Ladies' Home Journal*; author of "The Something-Different Dish", "Salads, Sandwiches and Chafing Dish Recipes", "How to Cook in Casserole Dishes", etc.

PAULINE PARTRIDGE

Consultant on Domestic Science subjects; contributor to national magazines; Editor, Western Housekeeper Department, *Sunset*; a lecturer on household topics.

SARAH TYSON RORER

Principal of the Philadelphia Cooking School for 33 years. Author of "Mrs. Rorer's Philadelphia Cook Book" and sixteen other well-known works.

ANNA B. SCOTT

Food Economist and Cooking Expert; Director of the Food Page of the Philadelphia *North American*.

MARIE SELLERS

Home Economics Editor of *Pictorial Review* and Director of Pictorial Review Home Bureau.

SARAH FIELD SPLINT

Director of The McCall Testing Laboratories and Editor, Food Department, *McCall's Magazine*.

KATE BREW VAUGHN

Director, Home Economics Department, Los Angeles *Evening Express*; lecturer on dietetics and food preparation; for many years conductor of the Kate Brew Vaughn Cooking School.

Some facts that every woman should know about Canned Fruits

— and about DEL MONTE Fruits in particular

To use canned fruits intelligently and economically, every housewife should know something of the processes involved in their commercial production. Canning, in its highest development, is the preservation of food in as nearly its natural condition as possible, or in the condition in which it is generally used.

Canning is accomplished through the use of that great natural sterilizing agent — heat — and heat alone. There are no artificial preservatives of any kind needed or used in the canning of fruits. Each product is processed, hermetically sealed in cans and then heated to the temperature and for the time required to secure perfect sterilization for each individual variety. This simplicity of method makes canning at once the safest, cheapest and most successful way to keep food in perfect condition until it is needed.

In principle there is no real difference between home and commercial canning. But the large canner has in reality many advantages over the housewife, all of which make for greater certainty of results and uniformity of quality. His first-hand choice of raw materials, his equipment for handling them in large quantities by special machinery, his accurate devices for grading as to size and quality, his standardized methods of processing, canning and sterilizing, as well as his exacting sanitary precautions in the handling and packing of each product, all give him an immeasurable advantage over the woman in the kitchen.

Quality in canned fruits really begins with the production of the fruit material—in the proper selection of variety and seed and in

exercising a supervision and control over every stage in the growth, cultivation, harvest and delivery of the fresh fruits to the canning kitchens. The raw product must be of first class quality in every respect, uniform in size and development, and at just the proper stage of ripeness or maturity, to secure the best results.

And after it is delivered, it must be carefully graded both for quality and size. In canning, eternal vigilance is the price of quality, and only long experience equips men to select that which is suitable and reject that which is unfit.

Why DEL MONTE Quality Is Highest Quality

The DEL MONTE ideal of quality in canned foods traces its origin to the early days of California.

Long before the transcontinental railway was built—when settlers were still making their way slowly across the country in prairie schooners or sailing round the Horn—the founders of the DEL MONTE business were already in California, canning and preserving the golden harvest of its most fertile valleys.

They began as pioneers—in a new land and in a comparatively new industry—with very little capital but with a big ideal—an ideal, which, backed by the determined spirit of '49, has revolutionized the canning industry and given the whole world better things to eat.

That ideal was to can the finest fruits grown, and so to perfect the processes of canning that the finished product should retain its full natural flavor and freshness.

They believed that the way to secure these products was to locate their canneries in those sections where soil and climate combined to produce Nature's best. And they believed further, that to preserve that natural goodness at its best, the ripe fruits should be "packed where they ripen the day they are picked".

That was the principle upon which the DEL MONTE business was started over 60 years ago. And that is the principle upon

which it has grown and developed until today the California Packing Corporation is the largest canner of fruits and vegetables in existence and DEL MONTE quality is recognized the world over as the standard of excellence in canned foods.

A Far Search for DEL MONTE Flavor

Fine flavor in fruits is what "good breeding" is in people. One is just as much a matter of careful cultivation as the other. Both are developed only under the most favorable environment.

That explains why DEL MONTE's canneries are situated in the most favored spots of the West — each location selected for its special fitness to produce certain products of finer flavor and finer quality than can be grown anywhere else.

You will find them among the richest pineapple growing sections of sunny Hawaii; in the beautiful peach orchards of the San Joaquin and Sacramento valleys; among the justly famous apricot and prune orchards of the Santa Clara valley; in the raisin vineyards of Fresno; in short, wherever Nature offers her riches at their best.

It explains further why the California Packing Corporation owns and operates thousands of acres of the most highly developed orchards and gardens in these favored sections — why the specialists who prepare DEL MONTE Products have spent their lives in improving old varieties and propagating new ones to perfect DEL MONTE quality — why, in short, they devote their most vigilant attention to every stage in the growth, harvest and preparation of DEL MONTE Products, from the planting of the seed until the perfectly flavored product is ready to be served on your table.

The Economy of DEL MONTE Canned Fruits

Aside from their other advantages, the practical economy of DEL MONTE Fruits is an added recommendation for their general use today.

In the first place, all DEL MONTE Fruits are the pick of the finest crops. Then, again, there is no waste. All the work of preparation has been done and they reach your table ready to use just as they come from the can. When you consider, for instance, the amount of fresh fruit and sugar required to make the contents of one can, it does not take much figuring to ascertain which is the more economical way to buy them. A comparison of the price of almost any fresh fruit with that of the canned article will usually suffice to demonstrate the real economy of DEL MONTE Canned Fruits. And that, without even considering your own time and labor and the cost of fuel.

Perhaps the best proof of their economy is found in the fact that the finest hotels and restaurants use such a quantity of them in preference to the fresh product — the whole year round — in season or out.

What is true of large institutions is even more applicable to the home, where the woman is necessarily obliged to buy her raw materials in smaller quantities — from a smaller selection — and at correspondingly higher prices.

The DEL MONTE Label Your Guarantee of Quality

It is for these reasons that DEL MONTE today offers such a real service to busy housewives the nation over.

Confronted by the many varying qualities and the hundreds of brands on the market, you may choose DEL MONTE Fruits with the perfect assurance that you are getting just what you want. You always know in advance exactly what DEL MONTE quality is — the same uniform goodness in every variety — the same certainty of satisfaction, no matter where or when you buy.

Ask your grocer for DEL MONTE Canned Fruits. They will open up a host of tempting menu possibilities that are as convenient and economical as they are delicious and wholesome.

Cocktails & Appetizers

Apricot Cocktail

Cook 1 cup apricot syrup from DEL MONTE Apricots with 1 tablespoon yellow orange rind cut in fine bits and $\frac{1}{2}$ cup sugar for five minutes or until very thick. Cool and add juice and pulp of 1 orange. Cut in pieces 18 apricot halves and put in 6 cocktail glasses. On top of each cocktail arrange half apricots cut in halves, hollow side up, to resemble the petals of a flower. Cover with apricot-orange syrup and garnish with bits of pistachio nuts or almonds radiating from the center. Chill and serve very cold.

ALICE BRADLEY

Pears, Piquant

Cube well drained DEL MONTE Pears to make $1\frac{1}{2}$ cups. Add $\frac{1}{2}$ cup finely shredded celery and $\frac{1}{2}$ tablespoon finely chopped onion. To $\frac{1}{2}$ cup syrup from pears add 2 teaspoons lemon juice and $\frac{1}{2}$ teaspoon Worcestershire sauce. Chill pear mixture and place in cocktail glasses. Pour dressing over and serve.

HESTER CONKLIN

Pineapple Cocktail

Combine 2 cups DEL MONTE Crushed Pineapple, the pulp and juice of 1 grapefruit, 3 tablespoons lemon juice and 12 to 16 after dinner mints. Let stand about 30 minutes to allow the mints to dissolve. Sugar may be added if desired. Chill thoroughly and serve in cocktail glasses garnished with green cherries or fresh mint leaves.

WINIFRED STUART GIBBS

Tutti Frutti Cocktail

Drain 2 cups DEL MONTE Fruits for Salad, reserving syrup. Soak 6 marshmallows in the syrup 20 minutes. Dice fruit and arrange in 6 cocktail glasses. Place a marshmallow on each. Add juice of 1 orange to remaining syrup and pour over fruit. Serve very cold.

KATE BREW VAUGHN

Spiced Cherry Cup

Drain 2 cups DEL MONTE Royal Anne Cherries and remove pits. Boil 1 cup of syrup from cherries and $\frac{1}{2}$ cup sugar with a few small pieces of stick cinnamon and whole cloves for five minutes. Add $\frac{1}{4}$ cup orange juice and 1 tablespoon lemon juice, strain and pour over cherries. Chill and serve in cocktail glasses.

DELLA THOMPSON LUTES

Cherry and Pineapple Cocktail

Drain 1 cup each DEL MONTE Royal Anne Cherries and Crushed Pineapple and add 2 bananas diced, with strained juice of 1 orange. Chill, and serve with each portion a sprig of mint dipped in powdered sugar.

MARION HARRIS NEIL

Grape Flip

Drain 2 cupfuls DEL MONTE Grapes, reserving syrup. Remove seeds. Remove pulp from 1 grapefruit, reserving juice. Mix the fruit, add 2 tablespoonfuls powdered

sugar, chill and arrange in cocktail glasses. Mix fruit juice and syrup, sweeten to taste and pour over fruit in glasses. Garnish each with a red cherry.

SARAH TYSON RORER

Pineapple and Cucumber Appetizer

Drain 2 cups DEL MONTE Crushed Pineapple and chill. Add $\frac{1}{2}$ cup diced cucumber and 4 tablespoons capers and mix thoroughly. To $\frac{1}{2}$ cup syrup from pineapple add grated rind of 1 lemon and 2 teaspoons lemon juice. Fill cocktail glasses with pineapple mixture and pour dressing over each.

PAULINE PARTRIDGE

Peach Appetizer

From 2 cups of DEL MONTE Sliced Peaches, drain the syrup reserving it for later use. Cut slices in halves. To $\frac{1}{4}$ cup of syrup from the peaches add 1 tablespoon lemon juice, 1 tablespoon orange juice, 1 tablespoon sugar and $\frac{1}{4}$ cup finely diced sweet pickle. Chill the dressing and the pickles separately for an hour or more. Just before serving, arrange the peaches in cocktail glasses and pour over them the dressing.

GENEVIEVE A. CALLAHAN

Christmas Cocktail

Drain 2 cups DEL MONTE Crushed Pineapple and chill. Add 2 tablespoons each of chopped pimiento and green pepper. To $\frac{1}{2}$ cup stiff mayonnaise add $\frac{1}{2}$ tablespoon grated onion. Place cocktail mixture in glasses. Place a spoonful of mayonnaise in center of mixture but do not mix with it. The cocktail mixture should show beyond the mayonnaise. Garnish with pimiento cut in star shapes with radiating strips of the green pepper.

HAZEL BLAIR DODD

Peach Cocktail

Drain 2 cups DEL MONTE Sliced Peaches. To $\frac{1}{2}$ cup of peach syrup add juice of half an orange, 1 tablespoon of lemon juice and 1 or 2 tablespoons of powdered sugar. Stir until the sugar is dissolved, pour over the peaches and chill thoroughly. Then arrange this in 6 small sherbet cups and garnish with a maraschino cherry, or 2 crystallized or fresh mint leaves.

JESSIE A. KNOX

Prune Delight

Cut into small pieces $1\frac{1}{3}$ cups cooked and stoned DEL MONTE Dri-Pak Prunes. Mix with $\frac{2}{3}$ cup orange and $\frac{2}{3}$ cup DEL MONTE Sliced Pineapple cut in pieces. Add 2 tablespoons chopped preserved ginger, $\frac{2}{3}$ cup syrup from prunes and $\frac{1}{2}$ cup syrup from pineapple. Chill thoroughly. Serve very cold in cocktail glasses.

SARAH FIELD SPLINT

Green Gage Appetizer

Remove pits from DEL MONTE Green Gage Plums and measure 2 cups. Mash through strainer and add 1 cup orange pulp and 1 tablespoon lemon juice. Mix well. Put a spoonful of shaved ice into cocktail glasses and fill with mixture. Place a half maraschino cherry in center. Serve very cold. Powdered sugar may be passed if desired.

ANNA B. SCOTT

Royal Anne Cocktail

Drain and pit 1 cup DEL MONTE Royal Anne Cherries. With silver knife dice 1 cup Del Monte Pears, drained. Make 2 cups of juice, using $\frac{3}{4}$ cup pineapple juice, 1 cup orange juice and $\frac{1}{4}$ cup lemon juice. Chill fruit and juice on ice. To serve, combine juice and fruit in chilled glasses; top with spoonful of shaved ice.

MILDRED MADDOCKS BENTLEY

Cold Desserts

Pear Trifle

Arrange 6 halves DEL MONTE Pears, stem ends toward the center, on a round sponge cake about 8 inches in diameter. Make a boiled custard using 1 pint milk, and when lukewarm pour over the pears. When cold decorate with sweetened whipped cream (1 cup before whipping) and pistachio nuts or candied cherries. If the cake is stale, moisten with pear syrup and allow it to stand until softened before putting on the fruit.

MARIE SELLERS

Apricot Soufflé

Rub drained DEL MONTE Apricots through a purée sieve. To 1 cup of pulp add $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ cup sugar and heat in double boiler. Beat whites of 3 eggs stiff and dry, then fold them into the hot fruit pulp. Grease timbale or custard cups, sprinkle with sugar and fill with the fruit mixture. Set in a pan of hot water, bake until firm at 375° F. Chill, unmold, and serve with Golden Custard Sauce. For sauce, beat the 3 yolks slightly, add pinch of salt and $\frac{1}{4}$ cup sugar. Into this stir 2 cups hot milk. Cook in double boiler, stirring constantly, until mixture thickens. Pour into cold container, add 1 teaspoon vanilla, and chill. MILDRED MADDOCKS BENTLEY

Delicious Peach Dessert

Put 6 DEL MONTE Peach halves in 6 ice cream glasses, cut side up. Remove stones from 6 DEL MONTE Dri-Pak Prunes and chop fine. Add $\frac{1}{4}$ cup finely chopped pecans and enough syrup from peaches to make

a soft paste. Fill depression in the peaches with this mixture, place another peach half on top, cut side down, making a whole peach. Pour a spoonful of syrup from peaches over and sprinkle with chopped nuts. This may be served with whipped cream.

ANNA B. SCOTT

Baba Cakes—Fruit Sauce

Cream $\frac{2}{3}$ cup butter, add $\frac{1}{2}$ cup sugar and cream well together. Add 4 well beaten eggs and $1\frac{1}{2}$ cups flour sifted with 3 teaspoons baking powder and $\frac{1}{4}$ teaspoon salt. Beat until mixture is perfectly smooth. Bake in well greased muffin tins in a moderate oven, 380° F., 35 minutes. Drain DEL MONTE Fruits for Salad, reserving syrup. Dice fruit, replace in syrup and serve over Baba Cakes.

PAULINE PARTRIDGE

Pineapple Delicious

Soak $1\frac{1}{2}$ tablespoons gelatine in $\frac{1}{4}$ cup cold water 5 minutes and dissolve over hot water. Mix 2 cups DEL MONTE Crushed Pineapple and $\frac{1}{2}$ cup sugar with gelatine, set in a pan of crushed ice and stir until mixture thickens. Then add $\frac{1}{3}$ cup chopped nuts and 1 cup marshmallows cut in pieces. Fold in 1 cup heavy cream, stiffly beaten. Turn into individual molds that have been wet with cold water and chill thoroughly. Remove from molds and serve immediately.

SARAH FIELD SPLINT

Plums in Orange Jelly

Drain and stone $1\frac{1}{2}$ cupfuls DEL MONTE De Luxe Plums. Bring the

syrup to the boiling point and pour it onto 2 tablespoonfuls of softened gelatine; add $\frac{1}{2}$ cupful orange juice, 1 tablespoonful of lemon juice and 3 tablespoonfuls of sugar. Cool, add the plums and pour into a serving dish. When firm, serve plain or with whipped cream.

SARAH TYSON RORER

Strawberry Bavarian Cream

Soak $1\frac{1}{2}$ tablespoonfuls granulated gelatine in $\frac{1}{3}$ cupful cold water and dissolve in $\frac{1}{3}$ cupful boiling water. Add $1\frac{1}{4}$ cupfuls syrup drained from DEL MONTE Strawberries and stir well. When mixture begins to set, beat vigorously with a Dover egg beater and fold in 1 cupful whipping cream beaten until stiff. Pour into individual molds or one large mold and when firm, serve decorated with 1 cupful strawberries.

MARIE SELLERS

Peach Rice Pudding

Wash $\frac{1}{2}$ cup rice, cook in boiling salted water until tender and drain. Line bottom and sides of mold with rice, put 2 cups drained DEL MONTE Sliced Peaches in center, sprinkle with 2 tablespoons sugar, dot with 1 tablespoon butter and spread with 8 tablespoons orange marmalade. Cover with rice and bake 25 minutes in moderate oven, 350° F. When cold turn out on platter and serve with any desired sauce.

HESTER CONKLIN

Pineapple Mold

Soak $1\frac{1}{2}$ tablespoons gelatine in $\frac{1}{4}$ cup cold water; dissolve over hot water; add $\frac{1}{4}$ cup sugar, 1 cup syrup from DEL MONTE Sliced Pineapple and 1 tablespoon lemon juice. Cover bottom of 6 small molds, not

more than $1\frac{1}{2}$ inches in diameter, with one tablespoon mixture. Put a maraschino cherry in the center. When firm cover carefully with remaining jelly. Turn each mold out onto a slice of pineapple. Garnish with roses of whipped cream.

ALICE BRADLEY

Pear Meringues

Drain 6 DEL MONTE Pear halves and dip in $\frac{1}{3}$ cup of orange juice. Beat two egg whites until stiff, beat in four tablespoons of granulated sugar and continue beating until the mixture will hold its shape. Arrange pears on a flat baking dish, cut side up; fill centers with chopped candied orange peel and cover with a rounding spoonful of the meringue. Brown lightly in a moderate oven. Serve cold with pear syrup as a sauce.

JESSIE A. KNOX

Apricot Dessert

Add $\frac{1}{3}$ cup granulated tapioca to 1 cup boiling water and cook in double boiler until transparent; add $\frac{2}{3}$ cup sugar and $\frac{2}{3}$ cup of syrup drained from apricots. Cook till well blended. Remove from fire, add juice of $\frac{1}{2}$ lemon and while hot pour over stiffly beaten white of 1 egg. Beat well with whisk beater; add 1 cup or more DEL MONTE Apricots, and beat occasionally for 15 minutes. Chill and serve with whipped cream.

WINIFRED STUART GIBBS

Peach Island

Place 6 DEL MONTE Peach halves in a serving dish. Beat 2 egg yolks with 2 tablespoons of sugar and $\frac{1}{2}$ teaspoon of salt; add 1 cup of hot milk; cook in double boiler until thick; cool; add $\frac{1}{4}$ teaspoon of vanilla; fold in 2 beaten egg whites; pour over peaches and sprinkle with cocoanut.

PAULINE PARTRIDGE

Hot Desserts

Berry Cottage Pudding

Cream $\frac{1}{3}$ cup butter and 1 cup sugar together and add 1 well beaten egg. Mix and sift $1\frac{3}{4}$ cups flour, 4 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt and add to first mixture alternately with $\frac{1}{2}$ cup milk. Add 1 cup well drained DEL MONTE Loganberries and mix well. Bake in a shallow greased pan in a quick oven, 425° F., 20 to 25 minutes. Serve with hot foamy vanilla sauce.

SARAH FIELD SPLINT



Baked Pears, Parisian

Thoroughly drain $2\frac{1}{4}$ cups DEL MONTE Pears. Place pears in a greased baking dish and sprinkle with cocoanut. Bake quickly until cocoanut is brown. To the syrup drained from the pears add 3 tablespoons sugar and 1 tablespoon cornstarch mixed with 2 tablespoons cold water. Bring to the boiling point and allow to boil 10 minutes. Add 1 tablespoon each of lemon juice and butter and serve with the pears.

HESTER CONKLIN



Peach Macaroon Soufflé

Beat 2 egg whites until stiff and gradually beat in 6 tablespoons sugar. Fold in $\frac{1}{2}$ cup dried macaroon crumbs, 1 cup peach pulp made by rubbing DEL MONTE Sliced Peaches through a coarse sieve and 2 teaspoons lemon juice. Line ramekins with peaches, fill about $\frac{2}{3}$ with soufflé mixture and bake in a moderate oven until firm. Serve immediately. Time in cooking, 35 minutes. Temperature, 325° F.

DELLA THOMPSON LUTES

Baked Peaches

Butter a pudding dish and cover with a layer of DEL MONTE Sliced Peaches. Sprinkle with brown or maple sugar, generous bits of butter and bread or cracker crumbs. Shortening may be used instead of butter if one teaspoon salt is added. Repeat layers, making last one crumbs and butter. Pour over all $\frac{1}{2}$ cup peach syrup. Bake 40 minutes at 350° F. For 1 can peaches (about 2 cups) use $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup sugar and 1 cup crumbs.

MILDRED MADDOCKS BENTLEY



Peach Escondido

Sift 2 cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt and 2 tablespoons sugar. Cut in $\frac{1}{3}$ cup fat, add $\frac{2}{3}$ cup milk, mix and roll to $\frac{1}{4}$ inch in thickness. Place DEL MONTE Peach halves and $\frac{1}{4}$ cup syrup from peaches in a shallow buttered baking pan. Cover with dough and bake in a hot oven, 425° F., for 15 minutes. Serve with cream or hard sauce.

PAULINE PARTRIDGE



Little Plum Puddings

Place 2 DEL MONTE De Luxe Plums in the bottom of each of 6 small greased molds. Have ready 3 cups of boiled rice. Fill each mold with the rice. Beat 1 egg and add 1 cup of milk and 2 tablespoons sugar. Pour over rice and bake in a moderate oven for 20 minutes or until firm. Serve hot with sauce made by boiling plum syrup for 5 minutes with 2 tablespoons sugar, 1 tablespoon cornstarch and 1 teaspoon lemon juice.

JESSIE A. KNOX

Soufflé of Pineapple

Boil $\frac{1}{2}$ cupful rice in salted water until tender. Drain, add syrup drained from 2 cupfuls DEL MONTE Crushed Pineapple and cook over boiling water until very soft. Remove from fire and add 2 tablespoons butter, $\frac{1}{2}$ cupful sugar and 2 cupfuls pineapple. Beat 3 egg yolks until stiff and whip into rice. Add 2 tablespoons lemon juice. Beat 3 egg whites to a stiff dry froth and fold into mixture. Pour into buttered baking dish and bake in a moderate oven, 350° F., 30 minutes. Serve at once with hard sauce or whipped or plain cream.

CAROLINE B. KING

Deep Dish Cherry Pie

Pour $\frac{1}{4}$ cupful syrup drained from DEL MONTE Royal Anne Cherries on 2 teaspoonfuls cornstarch and mix well. Add 1 cup of the syrup and after stirring thoroughly boil 2 minutes. Remove from stove and add 1 tablespoon butter and 3 cupfuls of the stoned cherries. Invert a heavy china cup or small enameled funnel in center of baking dish and put in filling. Cover with crust rolled a little thicker than usual and slashed to allow steam to escape. Bake in a hot oven, 475° to 500° F., 12 to 15 minutes. Serve hot or cold. Sprinkle with powdered sugar if desired.

MARIE SELLERS

Apricot Sunday Pudding

Mix $\frac{3}{4}$ cup DEL MONTE Apricots, sliced, with twice as much soft crumbs. Pour into a greased baking dish, sprinkle with brown sugar, dot with butter, pour over $\frac{1}{4}$ cup of syrup from the apricots and $\frac{1}{4}$ cup of boiling water; bake 35 minutes, and serve plain or with hot syrup from the apricots.

HESTER CONKLIN

Pear Fluff

Sift 1 cup flour, 1 teaspoon baking powder and $\frac{1}{4}$ teaspoon salt together. Add $\frac{1}{4}$ cup milk, 1 well beaten egg, 1 tablespoon melted butter or shortening and 1 teaspoon lemon or orange extract. Mix well. Brush six custard cups with butter and put a teaspoonful of dough in the bottom of each. Place $\frac{1}{2}$ DEL MONTE Pear cut in small cubes in each cup, cover with dough and bake 25 to 30 minutes. Remove from cups to sauce dishes. Serve warm with syrup from pears. ANNA B. SCOTT

Apricot Shortcake

Bake regulation shortcake dough in individual portions, with melted butter between the layers of each so that they will separate nicely. Place halves of DEL MONTE Apricots and syrup between the layers. Top with a spoonful of whipped cream and an apricot half.

HAZEL BLAIR DODD

Peach Puffs

Mix $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, 1 cup flour, $\frac{1}{4}$ teaspoon salt, 2 teaspoons baking powder, $\frac{1}{2}$ cup milk, 1 egg and $\frac{1}{2}$ teaspoon vanilla as for plain cake. Drain syrup from 1 can DEL MONTE Sliced Peaches and place a layer of peach slices in the bottom of well buttered individual baking dishes or muffin tins. Cover peaches with cake batter and bake in a moderate oven about 25 minutes. Turn out the puddings so that the peaches are on top. Serve with hot Peach Sauce and hard sauce. To prepare Peach Sauce, mix $\frac{1}{4}$ cup sugar, a few grains salt and 1 tablespoon cornstarch. Add $\frac{1}{3}$ cup water and syrup drained from peaches. Cook, stirring constantly, until thick and clear. Remove from fire and add 2 teaspoons butter, 1 tablespoon lemon juice and a few grains nutmeg.

WINIFRED STUART GIBBS.

Frozen Desserts

Apricot Ice Cream

Scald 1 pint milk, stirring constantly. Mix 2 tablespoons flour and 2 tablespoons cold water to a smooth paste and add slowly to scalded milk, continuing stirring. When thickened cook over hot water 15 minutes. Add $\frac{3}{4}$ cup sugar and 2 well beaten egg yolks and cook 2 minutes. Strain custard and when cool add 1 cup cream and $1\frac{1}{2}$ cups pulp and syrup from DEL MONTE Apricots and freeze.

PAULINE PARTRIDGE

Pineapple Frappé

Boil 1 cupful of sugar and 2 cupfuls of water for 5 minutes. Add juice of 2 lemons, 2 cupfuls of water and 2 cupfuls of DEL MONTE Crushed Pineapple. Cool, strain and freeze to a mush.

SARAH TYSON RORER

Peach Mousse

Soak 1 tablespoon gelatine in $\frac{1}{4}$ cup cold water and dissolve over hot water. Drain 2 cups DEL MONTE Sliced Peaches and cut in small pieces. Add $\frac{1}{3}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 1 tablespoon lemon juice, $\frac{1}{8}$ teaspoon almond flavoring and gelatine. Mix well. Set in pan of cracked ice and stir until mixture thickens. Fold in 1 cup cream, stiffly beaten, and turn into mold. Pack in equal parts ice and salt for 3 to $3\frac{1}{2}$ hours. Drain off water several times during freezing and add more ice and salt if necessary. Remove from mold and serve immediately.

SARAH FIELD SPLINT

Blackberry Sherbet

Boil 1 cup sugar and 1 cup water for 1 minute. Cool, add the juice of 1 lemon and 2 cups DEL MONTE Blackberries and syrup and freeze to a mush. Stir in 2 stiffly beaten egg whites and continue freezing until firm; or pack and let stand an hour or more.

WINIFRED STUART GIBBS

Pears with Ginger Ice Cream

Put 1 cup syrup from DEL MONTE Pears in saucepan with $\frac{1}{3}$ cup sugar and 2 tablespoons syrup from jar of preserved ginger. Add 6 pear halves and simmer 15 minutes. Remove pears to a large plate; brush each pear delicately with pink color and chill. Cook syrup until thick; then chill. To serve, cut ginger ice cream in slices and place on individual plates. Put $\frac{1}{2}$ pear, cut side down, on each slice of cream with a strip of ginger to resemble a stem and pour the syrup around.

ALICE BRADLEY

Pineapple and Chocolate Cup

Drain 1 can DEL MONTE Sliced Pineapple and cut slices into small pieces. Cut pulp of 2 cantaloupes into balls or small pieces, add strained juice from 2 oranges and $\frac{1}{2}$ cup of syrup from pineapple. Chill and serve on chocolate ice cream in sherbet glasses. Serves 8 to 10 persons.

MARION HARRIS NEIL

Iceland Pears

Drain the syrup from DEL MONTE Pears; measure, and add water to make $1\frac{1}{2}$ cups liquid, and add the juice of 1 orange and $\frac{1}{2}$ lemon. Freeze and when nearly done, stir in $\frac{3}{4}$ cup of the drained pears cut in pieces, and pack for at least 1 hour.

HESTER CONKLIN

Frozen Pineapple Cream

Combine 3 cups DEL MONTE Crushed Pineapple with $\frac{1}{4}$ cup orange juice and $1\frac{1}{4}$ cups sugar. Let stand to mellow and chill. Add 1 cup cream, whipped, when ready to freeze. (Any other DEL MONTE fruit pulp may also be used.)

MILDRED MADDOCKS BENTLEY

Peach Surprise

For an individual serving, place one DEL MONTE Peach half in a round meringue shell large enough to hold it. Fill the hollow of peach with ice cream and pile on as much more as the peach will hold. Place another meringue shell on top of the cream, pressing it down slightly. Note: The meringue cases may be made at home or purchased in pairs very reasonably.

MARIE SELLERS

Peach Macaroon Ice Cream

Scald 2 cups milk. Beat 1 egg, add $\frac{1}{2}$ cup sugar and add part of scalded milk. Return all to double boiler and cook until thickened, stirring constantly. Add 1 cup dried macaroon crumbs and cool. Add 1 cup peach pulp made by pressing DEL MONTE Sliced Peaches through a sieve and 1 cup cream whipped until stiff. Freeze, using 3 parts of crushed ice to 1 part salt.

HAZEL BLAIR DODD

Apricot Manhattan Mousse

Prepare $1\frac{1}{4}$ cups apricot pulp by rubbing DEL MONTE Apricots through a coarse sieve. Add 3 tablespoons lemon juice and 4 tablespoons sugar and stir until sugar is dissolved. Whip $1\frac{1}{2}$ cups cream until stiff and add $\frac{1}{2}$ cup confectioners' sugar and $1\frac{1}{2}$ teaspoons vanilla. Put apricot mixture at the bottom of a quart mold, cover with whipped cream and seal tightly. Pack in 3 parts of ice to 1 of salt and let stand 3 hours.

DELLA THOMPSON LUTES

Frozen Peaches

Boil together for 3 minutes $\frac{3}{4}$ cup of syrup from DEL MONTE Sliced Peaches, $\frac{1}{2}$ cup of sugar and $1\frac{1}{2}$ cups of water. Let cool, add the juice of 2 oranges and 1 lemon, and freeze. When nearly done, add $\frac{3}{4}$ cup of the sliced peaches, pack and let stand at least 2 hours to ripen.

GENEVIEVE A. CALLAHAN

Apricot College Ice

Cut 2 cups DEL MONTE Apricots into small pieces and add to syrup from apricots mixed with juice of 1 lemon. Dissolve 1 cup sugar in 2 cups boiling water, cool and add to apricots and syrup. Freeze in 3 parts of ice to 1 part salt.

PAULINE PARTRIDGE

Pears with Orange Water Ice

Boil 1 quart water with 2 cups sugar 5 minutes. Add 2 cups orange juice, grated rind from 2 oranges and $\frac{1}{4}$ cup lemon juice. Strain, cool, freeze and serve heaped on halves of DEL MONTE Pears chilled on ice.

KATE BREW VAUGHN

DEL MONTE Frozen Fruits

You can't imagine a more delicious cold dessert than DEL MONTE Fruits *frozen in the can*. Such a wide variety for every preference or occasion—and so wonderfully easy to prepare.

The diagram below gives all the directions that are needed. Note that three hours is best for freezing, as the fruit then turns out in a perfect cylinder. But if you prefer it harder, use more salt or freeze it longer; or if softer, less salt or less freezing.

Simplicity itself! Ready for slicing and serving just as it comes from the can. With whipped cream, a delightful dessert. On lettuce with mayonnaise, a new and unusual salad.

The DEL MONTE Fruits most suitable for freezing are Sliced Peaches or Peach Halves, Crushed Pineapple, Pears, Apricots, Strawberries, Raspberries, Blackberries, Loganberries and Fruits for Salad.

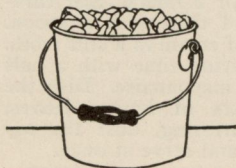
But remember this. Freezing

fruits in the can is distinctly a DEL MONTE idea. There are various grades of canned fruits on the market but only the right quality will freeze satisfactorily. It is the uniform high quality and even consistency of all DEL MONTE Fruits, and the fact that each DEL MONTE Fruit is packed in just the proper richness of syrup to make it congeal smoothly, that enable you to freeze these tempting ices so successfully right in the can.

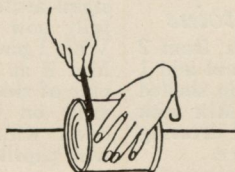
Every housewife can think of dozens of dainty touches to make these frozen fruits still more novel or tasty. For instance, the slices may be topped with a chocolate or a mocha sauce, or with meringue; slices of two different frozen fruits, such as strawberries and crushed pineapple, may be served together; and some hostesses like to lay a slice of frozen fruit over a round slice of sponge cake.

But however served, DEL MONTE Frozen Fruits will delight the most critical.

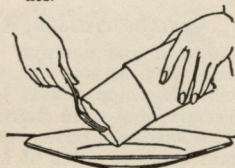
1 Pack one can DEL MONTE Fruit in an ordinary bucket—between equal layers of chopped ice and coarse or ice cream salt.



2 Let stand 3 hours. Take out can. Dip for an instant in hot water; punch hole in bottom; then open, cutting around side closely under top as shown below.



3 Turn out a firm cylinder of frozen fruit — ready for tempting, convenient service in many new and unusual hot-weather dainties.



Fruit Salads

Del Monte Fruit Salad

Drain syrup from DEL MONTE Fruits for Salad and chill thoroughly. Make nests of crisp lettuce leaves and fill them with the chilled fruit. Decorate the top of each portion with a spoonful of whipped cream dressing and a cherry. Whipped cream dressing is made by folding $\frac{1}{4}$ cup whipped cream into $\frac{1}{2}$ cup mayonnaise dressing. Serve with toasted crackers and cream cheese balls rolled in chopped nuts.

SARAH FIELD SPLINT

NOTE—This is only one illustration of the simple salads which may be prepared with DEL MONTE Fruits for Salad. It may be varied by other manners of serving and other dressings.

Jellied Apricot Salad

Moisten 1 package of gelatine in $\frac{1}{2}$ cupful of cold water and dissolve in 1 cupful of boiling water. Add 2 tablespoonfuls lemon juice and 1 tablespoonful sugar. Stir until blended and then add $\frac{3}{4}$ cupful of orange pulp and $\frac{3}{4}$ cupful of shredded celery. Mix and add $1\frac{1}{2}$ cupfuls DEL MONTE Apricots drained and cut into slices. Pour into mold that has been moistened in cold water and stand aside to stiffen. Serve on lettuce leaves with mayonnaise.

SARAH TYSON RORER

Grape Salad, Antoine

Drain and remove seeds from 2 cups DEL MONTE Grapes and add 1 cup diced apples and $\frac{1}{4}$ cup shelled pecans broken in pieces. Mix with well seasoned cooked salad dressing and serve in nests of lettuce.

HESTER CONKLIN

Cherry Melange Salad

Drain and chill 2 cups of DEL MONTE Royal Anne Cherries. Peel 3 bananas, cut in half and then in 3 lengthwise strips, and dip in orange or grapefruit juice. Arrange lettuce on individual plates and allow 6 pieces of banana, 12 cherries and 4 or 5 small sections of orange or grapefruit for each serving. Pour French dressing over the salad and serve at once.

JESSIE A. KNOX

Montfort Salad

Cut 6 slices of DEL MONTE Sliced Pineapple in two through the center, making two thin slices from each. Mash 2 cakes or 6 ounces of cream cheese, add $\frac{1}{4}$ cup cream, $\frac{1}{4}$ cup chopped nuts and 2 tablespoons chopped stuffed olives. Mix to a smooth paste. Put the pineapple slices together, sandwich fashion, with a thick layer of the cheese mixture as a filling. Chill and serve on lettuce with mayonnaise.

DELLA THOMPSON LUTES

Temple Salad

Pack an ice cream freezer as for making ice cream. Turn into the freezer 2 cans of DEL MONTE Fruits for Salad, add juice of 1 lemon, and stand aside for 2 hours. Stir carefully now and then with a spoon. Whip 1 pint of cream to a stiff froth. Mix it at serving time with a half pint of thick mayonnaise. Dish the fruit on nests of lettuce leaves, cover with dressing, dust the top with paprika and serve at once.

SARAH TYSON RORER

Prune and Pineapple Salad

Make an incision in 30 DEL MONTE Dri-Pak Prunes and remove pits. Pour 2 cups DEL MONTE Crushed Pineapple into strainer and allow to stand in cold place 1 hour. Then fill each prune with 1 spoonful of pineapple. Chill thoroughly. Arrange 5 prunes on lettuce leaves or shredded lettuce on salad plates with a spoonful of Cream Pineapple Mayonnaise. Garnish with 3 maraschino cherries cut in half. To prepare mayonnaise dressing, mix lightly $\frac{1}{3}$ cup drained pineapple with $\frac{1}{3}$ cup mayonnaise and $\frac{1}{3}$ cup whipped cream, being sure that all are cold.

ANNA B. SCOTT



Fruit Macedoine in Jelly Mayonnaise

Drain 2 cups DEL MONTE Fruits for Salad, reserving syrup. Soak 1 tablespoon gelatine in 2 tablespoons cold water and dissolve in 2 tablespoons boiling water. Add $\frac{1}{2}$ cup of the fruit syrup and 1 tablespoon lemon juice. Cool, and when mixture begins to stiffen fold in $\frac{1}{2}$ cup mayonnaise. Add the fruit, mold and chill. Turn out on bed of lettuce and serve with mayonnaise to which whipped cream has been added.

DELLA THOMPSON LUTES



Pear Salad Supreme

Fill the cavity of DEL MONTE Pears with pimiento cheese which has been pressed through a coarse sieve and mixed to a paste with cream. Place each pear flat side down on a bed of lettuce; sprinkle lightly with salt and put a bloom on the pear by scattering paprika lightly over the rounded part. Garnish with any salad dressing.

WINIFRED STUART GIBBS

Bouquet Salad

Break 1 large head of lettuce into small sections and arrange as border about individual serving plates. Drain 18 halves DEL MONTE Apricots, reserving syrup, and chill. Just before serving, arrange 3 apricots on each serving plate, placing a halved maraschino cherry in each cavity. Mold a small cream cheese into 6 cheese balls, place one in the center of each plate and dust lightly with paprika. Serve with Fruit Salad Dressing made as follows: Beat 2 egg yolks well, add 1 cup apricot syrup, the juice of 1 lemon, 1 tablespoon butter, $\frac{1}{4}$ teaspoon salt, 4 tablespoons sugar and a dash of paprika. Cook over hot water until very thick, fold in 2 stiffly beaten egg whites and more seasoning if required. Chill before serving.

CAROLINE B. KING



Luncheon Pear Salad

Mix very thoroughly $1\frac{1}{2}$ cups grated American cheese, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard and a dash of cayenne. Let stand to chill. Arrange DEL MONTE Pear halves in lettuce on salad plates; fill the pear hollows with the seasoned cheese and serve with mayonnaise or French dressing.

MILDRED MADDOCKS BENTLEY



Plum Crater Salad

Drain 6 DEL MONTE Green Gage or Egg Plums and chill in the refrigerator until very firm. Remove pits and replace with blanched almonds. Rinse out individual molds with cold water and place a plum in each. Soften 1 tablespoon granulated gelatine in $\frac{1}{4}$ cup cold water, dissolve in $\frac{1}{4}$ cup boiling water and add $1\frac{1}{2}$ cupfuls syrup from plums, 2 tablespoonfuls sugar and 2 teaspoonfuls lemon juice. Fill molds with this. When firm and cold un-

mold on lettuce and serve with fruit salad dressing. This salad may be varied by adding $\frac{1}{2}$ cupful fresh fruit such as white grapes, oranges, bananas and canned pineapple. In this case use only 1 cupful plum syrup.

MARIE SELLERS

Pineapple and Cheese Salad

Drain and dry the fruit from 1 can DEL MONTE Sliced Pineapple. Cut slices into strips and divide strips among lettuce-lined individual salad plates. Chill. Mix 2 cream cheeses with 1 teaspoon chopped chili, 1 tablespoon cream, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika and roll into balls. Set four balls on the pineapple. If desired, garnish with pimientos cut in fancy shapes. Serve with French dressing.

MARION HARRIS NEIL

Peachese Salad

Arrange 6 nests of lettuce leaves and in each nest shredded celery, green pepper cut in fine strips, and a DEL MONTE Peach half. In cavity of peach place a ball of cream or cottage cheese seasoned with salt and moistened with cream. Stick salted almonds cut in fine strips in the cheese. Serve with the following peach dressing: Heat $\frac{1}{2}$ cup peach syrup and pour slowly onto 2 egg yolks beaten until light. Cook and stir over hot water until thick; add few grains salt, 1 tablespoon lemon juice, 1 tablespoon sugar and $\frac{1}{8}$ teaspoon paprika. Chill before serving.

ALICE BRADLEY

Peach Porcupine Salad

Drain 6 DEL MONTE Peach halves and stick 4 whole cloves in each. Mix 4 tablespoons olive oil, 1 tablespoon lemon juice, 2 tablespoons grapefruit juice and a few grains

of salt and pepper and marinate peach halves in this dressing 30 minutes. Stick $\frac{1}{2}$ cup browned shredded almonds into peaches and serve on lettuce with dressing made from 2 tablespoons currant jelly, 3 tablespoons olive oil, 1 tablespoon lemon juice and $\frac{1}{8}$ teaspoon salt.

PAULINE PARTRIDGE

Apricot and Banana Salad

Slice bananas to make 1 cup and arrange on lettuce on salad plates. Mask with mayonnaise to which an equal amount of firmly whipped cream has been added. Top each with 2 well drained, chilled halves of DEL MONTE Apricots. If desired, cut 2 slices DEL MONTE Pineapple in small sections and add with bananas.

HAZEL BLAIR DODD

Pineapple Golf Salad

Cut small balls from either a cantaloupe or watermelon to make 1 cup. Place slices of DEL MONTE Sliced Pineapple on lettuce on 6 salad plates and arrange melon balls on each slice. Sprinkle lightly with finely chopped mint and serve with French dressing.

KATE BREW VAUGHN

Peach and Coconut Salad

Mix 2 cups of well drained DEL MONTE Sliced Peaches with $\frac{1}{2}$ cup of diced celery hearts and $\frac{1}{2}$ cup of shredded coconut. Sprinkle with 1 tablespoon of lemon juice and serve with a French dressing made of $\frac{1}{4}$ cup orange juice, $\frac{1}{4}$ cup olive oil, $\frac{1}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon paprika, all shaken up together. Arrange on inside leaves of lettuce, sprinkle with coconut and dot with currant jelly.

GENEVIEVE A. CALLAHAN

Pastries & Cakes

Maraschino Pear Pie

Drain and chop 2 cups DEL MONTE Pears. Chop $\frac{1}{2}$ cup maraschino cherries. Add $\frac{1}{2}$ cup syrup from pears and 3 tablespoons of lemon juice and bring to the boiling point. Add $\frac{1}{2}$ cup sugar mixed with 2 tablespoons flour. Cook until thickened, stirring constantly. Add 1 tablespoon butter and cool. Line a pie plate with pastry, put in the filling and lay narrow strips of pastry over the top. Bake in a hot oven. Time in cooking, 25 minutes. Temperature, 450° F.

DELLA THOMPSON LUTES

Apricot Frangipane

Bake 2 rounds of thick pastry about nine inches in diameter, removing the center of one piece, leaving a ring one inch wide. Cool and place the ring on the circle. Fill the center with a cream made from 2 cups of scalded milk, $\frac{3}{4}$ cup of sugar, 2 tablespoons of cornstarch and 3 beaten eggs cooked together until thick. Place drained chilled DEL MONTE Apricots close together over the cream and serve very cold.

JESSIE A. KNOX

Prune and Lemon Pie

Drain and stone $1\frac{1}{4}$ cups cooked DEL MONTE Dri-Pak Prunes and cut them in pieces. To the syrup drained from the prunes add hot water to make $1\frac{3}{4}$ cups of liquid and heat. Mix $\frac{1}{2}$ cup sugar and 4 tablespoons cornstarch with $\frac{1}{4}$ cup cold water and add to the heated mixture; bring to the boiling point,

stirring constantly, and cook in double boiler 40 minutes. Pour on to 2 egg yolks and cook until they thicken. Remove from fire and add 1 tablespoon butter, $\frac{1}{4}$ teaspoon grated lemon rind, $\frac{1}{4}$ cup lemon juice and the prunes. Pour into a baked crust and cover with a meringue made of the 2 egg whites beaten until stiff to which 5 tablespoons sugar have been added, and the mixture beaten until smooth. Brown in a moderate oven, 375° F.

HESTER CONKLIN

Little Grape Tarts

Add $\frac{1}{3}$ cup sugar to 2 cups DEL MONTE Grapes and syrup; cook until grapes are tender. Add $1\frac{1}{2}$ tablespoons cornstarch mixed to a paste with a little cold water and cook until thick and clear. Remove from the fire and add the juice of 1 lemon, $\frac{1}{2}$ tablespoon of butter and a sprinkling of nutmeg. Roll out a plain pastry $\frac{1}{8}$ inch thick and cover individual tins. Prick several times and bake in a hot oven, 400° F. Fill each shell with grape mixture. Cover with meringue and brown in a slow oven, 325° F.

WINIFRED STUART GIBBS

Peach Pie

Drain $2\frac{1}{4}$ cups DEL MONTE Sliced Peaches. Fill a pastry-lined pie pan with them. Sprinkle with $\frac{1}{2}$ cup brown sugar that has been mixed with 1 tablespoon flour. Pour over all $\frac{1}{2}$ cup syrup drained from the peaches. Put on top crust and bake in a hot oven until brown.

PAULINE PARTRIDGE

Del Monte Raisin Pie

Add grated rind and strained juice of 2 lemons and 1 orange to 2 cups DEL MONTE Seeded Raisins. Then add $1\frac{1}{2}$ cups hot water, 1 cup walnut meats coarsely chopped and 1 cup granulated sugar. Mix, turn into a saucepan and bring to the boiling point. Thicken with 2 teaspoons cornstarch mixed with a little cold water and let simmer for 2 or 3 minutes. Turn out and allow to cool. To bake, first line a pan with one crust, fill about half full of raisin mixture, then add a very thin crust, fill balance of pan with mixture and add top crust brushed over with milk or beaten egg. Bake in moderate oven.

MARION HARRIS NEIL

Del Monte Royal Anne Cherry Tarts

Sift 1 cup flour and $\frac{1}{4}$ teaspoon salt together. Cut in $\frac{1}{4}$ cup butter and add only enough ice water to hold ingredients together. Chill dough and divide into 6 parts. Roll out each piece very thin. Place over inverted muffin tins, prick crust and bake in quick oven, 450° F., for 10 minutes. Make filling by cooking 1 cup syrup drained from DEL MONTE Royal Anne Cherries with $\frac{3}{4}$ cup sugar for 15 minutes. Pit 2 cups cherries and add with 1 teaspoon lemon juice to the syrup. Cook slowly until thick. Cool. Just before serving fill tart shells and garnish with unsweetened whipped cream.

SARAH FIELD SPLINT

Peach Dreams

Boil together until thick $\frac{1}{2}$ cupful sugar and $\frac{1}{2}$ cupful syrup drained from DEL MONTE Sliced Peaches. Add 2 cupfuls of the fruit and cook very slowly until most of the liquid

has been absorbed by peaches. Fill 6 tartlet shells, made from rich pastry and baked over muffin pans, with peach filling. Decorate with 2 tablespoonfuls shredded blanched almonds lightly browned after shredding.

MARIE SELLERS

Strawberry Tartlets

Mix in saucepan $\frac{1}{2}$ cup sugar and 2 tablespoons flour and add slowly 1 cup syrup from DEL MONTE Strawberries. Stir and cook 2 minutes; add 2 egg yolks and $\frac{1}{4}$ teaspoon salt; stir and cook 2 minutes over hot water. Add 1 cup strawberry fruit. Chill and serve in individual pastry cases topped with whipped cream or meringue.

ALICE BRADLEY

Smothered Peaches

Beat 3 eggs well, add 1 cupful granulated sugar and beat to a thick batter. Add 4 tablespoons cold water and beat again. Sift together 1 cup pastry flour, 1 teaspoonful baking powder and $\frac{1}{4}$ teaspoonful salt and whip into eggs and sugar. Add $\frac{1}{2}$ teaspoonful extract of lemon and 2 tablespoonfuls butter melted and hot. Bake in a round or oval mold in a moderate oven. When cool remove center from cake. Drain syrup from $1\frac{1}{2}$ cupfuls DEL MONTE Peach halves and bring to the boiling point. Add 1 tablespoonful lemon juice and 1 tablespoonful gelatine softened in a little cold water. Add more sugar if desired. Cool almost to the point of congealing. Arrange halves of peaches in cake and pour cold and stiffening jelly over them. Set aside to chill. Just before serving, pile 1 cupful cream, whipped, over the top and garnish with ripe berries, maraschino cherries or shredded almonds.

CAROLINE B. KING

One Crust Cherry Pie

Line pie plate with pastry. Rub together $\frac{1}{4}$ cup butter, $\frac{1}{3}$ cup flour, and 1 cup sugar until coarse crumbs. Pit and drain $2\frac{1}{2}$ cups DEL MONTE Royal Anne Cherries. Sprinkle half the crumbs over the pastry and on them place the fruit. Crowd as many cherries as possible into the plate. Sprinkle with a bit of mace, add 4 tablespoons cherry syrup, and cover with the remaining crumbs. Bake 50 minutes at 400° F.

MILDRED MADDOCKS BENTLEY

Peach Pastries

Bake and cool individual pastry shells. Put $\frac{1}{2}$ cupful of DEL MONTE Seeded Raisins through the food chopper and add $\frac{1}{4}$ cupful walnut meats, chopped fine. Moisten with syrup from the peaches; mix and fill the cavities in peach halves.

SARAH TYSON RORER

Raspberry Turnovers

Cut circles 3 inches in diameter of flaky pastry rolled $\frac{1}{8}$ inch thick. Moisten half the edge of circle with cold water and in center place 1 tablespoon of cooled mixture made from 2 cups DEL MONTE Raspberries cooked until thickened with 2 tablespoons sugar, 2 tablespoons cornstarch and $\frac{1}{4}$ teaspoon cinnamon. Fold $\frac{1}{2}$ of circle over making edges meet. Press together and brush with beaten egg, prick and chill before baking. Dust with granulated sugar before serving.

HESTER CONKLIN

Pineapple Tarts

Put 3 cups DEL MONTE Crushed Pineapple into top of double boiler. When at the boiling point add 3 egg yolks beaten with 3 tablespoons sugar and 1 tablespoon lemon juice. Stir until thick and remove from

fire. When cold fill into tart shells baked as usual. Beat the whites of eggs until dry and add 2 tablespoons sugar. Decorate each tart with four mounds of meringue, dust with powdered sugar and place in very moderate oven to dry. Before serving put a little pineapple on each and a cherry cut into rings. Tart shells may be made from rich pie crust or puff paste and are baked in individual tart pans or large muffin pans.

ANNA B. SCOTT

Pineapple Upside Down Cake

Cream $\frac{1}{3}$ cup butter, add 1 cup sugar and cream thoroughly together. Add 2 well beaten eggs. Mix and sift $1\frac{3}{4}$ cups flour, 2 teaspoons baking powder and $\frac{1}{4}$ teaspoon salt and add to first mixture alternately with $\frac{1}{2}$ cup milk. Add 1 teaspoon vanilla. Melt 2 tablespoons butter in an iron frying pan and add 1 cup brown sugar, stirring until smooth. Spread with a layer of well drained DEL MONTE Crushed Pineapple, pour batter over this and bake 45 minutes in a moderate oven, 375° F. Turn out on a plate, cool, spread with whipped cream and serve.

PAULINE PARTRIDGE

Pineapple Cream Cake

Beat 4 egg yolks with $1\frac{1}{4}$ cups of sugar until very light. Add $\frac{3}{4}$ cup syrup drained from DEL MONTE Crushed Pineapple and 1 tablespoon crushed pineapple. Stir in $2\frac{1}{2}$ cups flour sifted 3 times with 1 teaspoon baking powder and $\frac{1}{4}$ teaspoon baking soda. Fold in stiffly beaten whites of 3 eggs and bake in two greased layer pans in a moderate oven. For a filling, beat 1 cup of cream until stiff, fold in 1 cup of drained pineapple and $\frac{1}{2}$ cup powdered sugar. Put between layers and on top of cake.

JESSIE A. KNOX

Prune Cake with Prune Filling

Put 2 cups DEL MONTE Dri-Pak Prunes in saucepan with $1\frac{1}{2}$ cups water and simmer 30 minutes. Drain, reserving the liquid and cut prunes in pieces. Cream $\frac{1}{2}$ cup butter or butter substitute; add 1 cup sugar slowly; then add 1 egg and 2 egg yolks and beat thoroughly. Mix 1 cup prunes, cooked and cut in pieces, with $2\frac{1}{2}$ cups flour sifted with $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon mace and $\frac{1}{4}$ teaspoon clove, and add to first mixture alternately with $\frac{1}{2}$ cup prune syrup mixed with 1 teaspoon soda. Put in two cake pans 8x8 inches square, lined with paper and greased; bake 25 minutes in a moderate oven or at 375° F. Put prune filling between the layers and plain frosting on the top and sides. Garnish with bits of prunes. To prepare filling, put in top of large double boiler 2 cups brown sugar, 2 teaspoons lemon juice, $\frac{1}{3}$ cup prune juice and 2 egg whites, unbeaten. Stir until sugar is dissolved and beat with Dover egg beater over hot water 8 minutes or until very light and thick. Add $\frac{1}{3}$ the mixture to $\frac{1}{2}$ cup of the cooked prunes cut in pieces and add $\frac{1}{3}$ cup walnut meats broken in pieces and a few grains salt. Use between the layers of cake. Use remaining mixture for top and sides of cake.

ALICE BRADLEY

Peach and Almond Cake

Cream 4 tablespoons butter and gradually add 1 cup sugar creaming well together. Add 2 well beaten eggs, beat thoroughly and add $\frac{1}{2}$ teaspoon lemon extract. Mix and sift $1\frac{1}{2}$ cups flour, $\frac{1}{8}$ teaspoon salt and $2\frac{1}{2}$ teaspoons baking powder and add to mixture alternately with $\frac{1}{2}$ cup milk. Bake in two layers in

a moderate oven, 375° F., for 20 minutes. Sprinkle one layer with granulated sugar and 3 tablespoons chopped blanched almonds before baking. Put together with Peach Filling made as follows: Whip 1 gill cream until stiff; sweeten slightly; spread on bottom layer of cake. Then cover with well drained DEL MONTE Sliced Peaches. Place the other layer of cake on top.

HAZEL BLAIR DODD

Gold and White Del Monte Cake

Cream $\frac{1}{2}$ cup butter or shortening and 1 cup sugar together until very light. Add 2 cups flour sifted with $\frac{1}{4}$ teaspoon salt and 2 teaspoons baking powder alternately with $\frac{3}{4}$ cup milk. Then fold in stiffly beaten whites of 3 eggs. Brush two layer cake pans with shortening and dust with flour. Pour in mixture, bake in moderate oven 20 to 25 minutes. Put layers together with apricot filling made as follows: Drain 2 cups DEL MONTE Apricots 30 minutes. Mash through strainer and bring to a boil in top of double boiler. Beat 3 egg yolks with 3 tablespoons sugar and add to apricot pulp. Mix thoroughly, cool and put between layers.

ANNA B. SCOTT

Loganberry Saucer Cakes

Cream $\frac{1}{2}$ cup butter and $\frac{3}{4}$ cup sugar, add 4 well beaten egg yolks, then stiffly beaten egg whites in alternate spoonfuls with 1 cup flour. Add 2 cups milk, beat well and divide mixture into 8 well greased saucers. Bake in a moderate oven 15 to 20 minutes. Drain and heat 2 cups DEL MONTE Loganberries. Turn out cakes and cover with loganberries. Sift a little sugar on top and serve with the fruit juice heated.

MARION HARRIS NEIL

Miscellaneous

Roast Beef with Browned Pears

Prepare the roast as usual, browning it in a hot oven, and when it is nearly finished place DEL MONTE Pears which have been well drained and lightly dipped in flour all about it, to brown in the fat; serve the pears as a garnish with the roast beef, sprinkling them with paprika after removing from the oven.

CAROLINE B. KING

Scrambled Eggs with Apricots

Beat 5 eggs slightly; add $\frac{1}{2}$ cupful of the syrup from DEL MONTE Apricots, 1 teaspoonful of salt and $\frac{1}{8}$ teaspoonful of pepper, and pour into a hot frying pan in which 1 tablespoonful of fat has been melted. Cook over low fire, stirring constantly until mixture is creamy. Pour over toast and put a half apricot on each serving.

SARAH TYSON RORER

Pork Chops with Fried Pineapple

Cook the chops in a hot frying pan without extra fat, turning often until well done and crisply brown. Remove to hot dish and set in a warm place. Drain the syrup from 2 cups of DEL MONTE Crushed Pineapple (for 6 chops) and turn the fruit into the hot fat, stir over the fire until lightly browned. Arrange as a border about the chops, adding a few strips of red pimiento for color contrast.

CAROLINE B. KING

Strawberry Pancakes

Sift together 2 cups flour, 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Beat 2 eggs well and add 1 tablespoon sugar. Add this to first mixture, then 1 cup milk and $\frac{1}{2}$ cup cream. Beat well. Bake in hot greased frying pan, browning on both sides. Put 1 tablespoon drained DEL MONTE Strawberries on center of each cake and roll up. Sprinkle with powdered sugar. Serve with heated syrup.

HESTER CONKLIN


Peaches with Jelly En Casserole

Place 6 drained DEL MONTE Peach halves in a greased casserole and pour over sauce made by melting 1 glass currant jelly in 1 cup boiling water and adding juice of 1 lemon. Bake 15 minutes uncovered in moderate oven, 400° F. This is a good accompaniment to lamb, mutton, beef or fowl.

PAULINE PARTRIDGE


Peaches and Sweet Potatoes

Parboil medium sized sweet potatoes. When slightly tender cut in slices lengthwise and drain thoroughly. Drain 2 cups DEL MONTE Sliced Peaches, reserving syrup. Melt butter in casserole to thoroughly grease bottom and sides. Put in a layer of sweet potatoes and sprinkle lightly with brown sugar. Over this place a layer of sliced peaches, again sprinkling with sugar. Repeat until all have been used, sprinkling top layer of sugar lightly with cinnamon. Add $\frac{1}{4}$ cup

hot syrup from peaches in which 1 tablespoon butter has been melted and bake in moderate oven, 375° F., until tender. Cover with a layer of marshmallows and brown just before serving.  HESTER CONKLIN


Baked Ham with Pineapple

Select a thick slice of ham; trim it carefully and remove all surplus fat. Soak in cold water half an hour; drain and simmer in fresh water 5 minutes; strain off water. Remove to a baking dish; place in oven of moderate temperature to brown lightly. After 5 minutes arrange quartered slices of DEL MONTE Sliced Pineapple about the ham and leave them to brown delicately in the fat. When the meat is cooked and both it and the pineapple are a tempting brown, pour over it a cup of pineapple syrup; then cook gently 5 to 10 minutes. Serve ham on warm platter, arrange pineapple about it and pour sauce over all. Garnish with shredded green pepper.

 CAROLINE B. KING

Pear Fritters


Sift 1½ cups flour, ¼ teaspoon salt and 2 teaspoons baking powder together, add 1 egg and ¾ cup of milk. Thoroughly drain DEL MONTE Pears and dip each in batter. If not completely coated add more flour to batter and dip again. Fry in deep fat, sprinkle with powdered sugar and serve with syrup from pears.

 KATE BREW VAUGHN

Breaded Pork Tender- loins with Apricots


Cut one pork tenderloin or fillet in crosswise sections about one inch thick; flatten well with cleaver or large knife; dip in well beaten egg,

then in fine bread crumbs and sauté in drippings or butter to a delicate brown, taking care that the pork is well cooked throughout. Remove to hot dish. Drain 1 cup of DEL MONTE Apricots well and dip each piece of fruit in a little flour. Sauté in the fat from the tenderloins, turning carefully with spatula. Arrange the apricot halves about the pork fillets, and garnish with parsley. Make gravy from the fat in the pan, adding half a cupful of apricot syrup.

 CAROLINE B. KING

Peaches with Rice Cakes

Cook 1 cup rice in 3 cups milk with ¼ teaspoon salt in double boiler until liquid is absorbed and rice is tender. Add ¼ cup butter, grated rind and juice of ¼ medium sized lemon and ¼ cup sugar and mix thoroughly. Cool, form into flat cakes, adding a little flour if needed to make of consistency that can be handled. Dip in flour and fry on hot griddle. Serve with a DEL MONTE Peach half for each cake. Add lemon juice to taste to syrup from peaches and serve as a sauce.

 HAZEL BLAIR DODD

Pot Roast of Veal with Plums

Flour and season 2 pounds of fleshy veal which has been cut in pieces for serving. Brown in fat rendered from fat salt pork, then place in heavy kettle; add ½ cupful of hot water, 2 tablespoonfuls vinegar, 2 cloves, a teaspoonful of salt, and 4 peppercorns. Cover closely and simmer 1 hour, then add a cupful DEL MONTE Green Gage Plums with one cupful of their syrup. Continue cooking slowly till meat is tender and well done. When serving arrange plums about meat, strain and thicken gravy and serve in a sauce boat. CAROLINE B. KING

Punches & Drinks

Christmas Punch

Boil 1 cup water and 2 cups sugar together for 10 minutes. Add 1 cup Orange Pekoe tea, 2 cups white grape juice, juice of 5 lemons and 6 oranges and 2 cups DEL MONTE Crushed Pineapple and syrup. Allow to stand 30 minutes, strain and add sufficient ice water to make 1½ gallons of liquid. Add 1 cup maraschino cherries and 4 cups charged water. Pour over block of ice in punch bowl. This amount serves about 50 persons.

KATE BREW VAUGHN

Fruit Tea Punch

Drain 2 cups DEL MONTE Fruits for Salad and cut fruit in small pieces. Pour 1 quart boiling water over 3 tablespoons Ceylon tea and steep 5 minutes. Strain and cool, adding 3 tablespoons sugar, 3 slices lemon, 6 cloves and syrup drained from fruit. When thoroughly chilled pour over fruit in glasses and garnish with a sprig of mint. This amount serves about 15 persons.

PAULINE PARTRIDGE

Loganberry Dulcet

Boil to a thin syrup ½ cup sugar in 1 cup water. Strain juice from 2 cups DEL MONTE Loganberries, pressing well to obtain all possible. With this mix well the juice of 1 orange and 1 lemon. Add 1 cup DEL MONTE Crushed Pineapple and set in cold place to ripen several hours. Half fill several glasses with crushed ice, pour in the Dulcet, and drop one or two mint leaves into each glass.

CAROLINE B. KING

Honolulu Tea

To 2 quarts of strong cold tea add the juice of 6 lemons, 2 cups of DEL MONTE Crushed Pineapple with its syrup, 1 cup of maraschino cherries with their syrup, and a syrup made by boiling together 2 cups sugar and 1 cup water for five minutes. Chill and serve with cracked ice. This quantity will serve about 20 persons.

GENEVIEVE A. CALLAHAN

Raspberry Punch

Add to 2 cups DEL MONTE Raspberries and syrup, the juice of 3 medium sized lemons. Make a syrup using 1¼ cups sugar and 1 pint water. Chill thoroughly and add to fruit. Strain and pour over square of ice in punch bowl. Slice 1 lemon in thin slices and add. Just before serving, add 1 quart carbonated water. This will make about 24 glasses.

HAZEL BLAIR DODD

Mixed Fruit Frappé

Mix juice of 3 lemons and 3 oranges with 6 tablespoons powdered sugar and chill thoroughly. Add ½ cup white grape juice, syrup drained from DEL MONTE Fruits for Salad and 1 quart ice water. Dice fruit and place ¼ cup in each glass. Pour iced liquid over and top with 1 tablespoon ice cream or water iced. This amount serves about 12 persons.

HESTER CONKLIN

NOTE—Whenever fruit syrup remains in the preparation of other recipes, remember that it can always be utilized in combination with numberless other simple drinks—adding both color and flavor to old favorites.

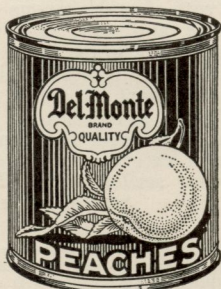
Measurements and Sizes of Containers

Level measurements should be used in all recipes contained in this book. Unless otherwise specified, each recipe will provide 6 moderate portions. Measurements and quantities of fruits have been specified as 1 cup, $\frac{1}{2}$ cup, etc., rather than 1 can, $\frac{1}{2}$ can, etc.

A word or two on the sizes of containers, however, may be of assistance to the housewife in purchasing canned products intelligently. The most important containers in which DEL MONTE Canned Fruits are packed are No. 2½, No. 2 and No. 1 size cans. With the exception of berries and sliced peaches, fruit is graded for size, the large fruit being packed in No. 2½ cans, medium sized fruit in No. 2 and fruit of a trifle smaller size in No. 1.

This grading does not affect the quality in the slightest, for as a matter of fact, the smaller and medium sized fruit, when selected for quality and full tree-ripened, is just as delicious as the larger sized fruit which goes into No. 2½ cans. All have the same splendid flavor—all are packed in the same rich syrup.

The net contents will always be found specified on the labels. There is some variation, according to the variety of the product, but generally speaking, the No. 2½ (large can) will contain from 27 to 30 ounces net; the No. 2 (medium can) from 18 to 20 ounces; and the No. 1 (small can) about 15 ounces.



No. 2½



No. 2



No. 1

DEL MONTE CANNED FOODS

"A variety for every menu need"

Every busy housewife is sure to appreciate the relief which DEL MONTE offers in preparing the daily round of menus. The great variety of products packed under this brand helps to solve many a difficulty by offering a wide, easy selection from the world's finest fruits, vegetables and food specialties.

You will find an emergency shelf well-stocked with DEL MONTE Products the greatest convenience. There is a feeling of security in its possession, and it always proves an economy and help. By having a supply constantly on hand, you will be prepared for every occasion; and their ease of preparation and service enables you to add a tasty touch or a dainty dish to any meal at a moment's notice.

To help you in ordering from your grocer, we append a list of the most important items in the DEL MONTE line.

Leading grocers everywhere handle them, but if by any chance your grocer does not have in stock some certain variety that you require, request him to get it through his jobber. Or if you will send us your grocer's name and address, we will mail him a complete list, together with sizes of cans and other details with which he should be familiar.

DEL MONTE APRICOTS are brought to you with all the exquisite flavor of the tree-ripened fruit. Naturally tart, they blend with the rich syrup in which they are canned and provide a dessert especially pleasing with heavier foods.

DEL MONTE BERRIES come from the most favored valleys of the West, where—morning-fresh and sparkling—they are canned the day picked. Blackberries, gooseberries, loganberries, red raspberries and strawberries—all are packed in nothing but their own delicious juice and pure granulated sugar.

DEL MONTE ROYAL ANNE CHERRIES are packed with their pits—for the distinctive flavor which this gives them—and canned in a syrup that enhances all their natural delicacy. Most acceptable in simple desserts. Delightful in salads.

DEL MONTE GRAPES: California is known as the Vineland of America for its many varieties of wonderful grapes. Here, from vineyards of years' cultivation, are selected these delicately flavored Muscatels.

DEL MONTE PEACHES (Halves) are noted for that lusciousness—that fine, rich flavor—found only in the best tree-ripened products. A large percentage of DEL MONTE Peaches are grown right in our own orchards. Both Yellow Clings and Yellow Freestones are available under the DEL MONTE Brand.

DEL MONTE PEACHES (Sliced) are exactly the same Yellow Cling Peaches as packed in halves—with the same natural goodness and flavor—but specially prepared for instant use, ready to serve in the many tempting dishes where you would naturally first slice the fruit.

DEL MONTE BARTLETT PEARS are grown in the finest pear orchards of the Pacific Coast and packed in just the proper syrup to preserve all of their delicacy, aroma and flavor. Unexcelled for shape, appearance and taste.

DEL MONTE PINEAPPLE: Golden ripe and fragrant—with all the rich, mellow flavor of the finest sun-ripened fruit. For your convenience, it is packed two ways—sliced, for use as a dessert fruit; and crushed, just as delicious and fine in quality, but ready for quick, convenient use in hundreds of other dishes.

DEL MONTE PLUMS: The Pacific Coast is noted for its great variety of plums. Under the DEL MONTE Brand three varieties are packed: Green Gage, Egg and De Luxe. All are equally good, but the De Luxe variety, a sweet purple plum from Oregon and Washington, is especially delicious as a breakfast fruit.

DEL MONTE PRESERVES, JELLIES AND JAMS are absolutely pure, all prepared from fully ripened fruits and berries and granulated

sugar, in kitchens that are noted for their up-to-date equipment. In their preparation no coloring, preservatives, or fillers of any kind are used. Packed mostly in glass, and in many tempting varieties.

DEL MONTE FRUITS FOR SALAD eliminate all the work of buying, preparing and putting together the different varieties you would naturally select for this use. A real economy in time and money.

DEL MONTE CHERRIES (Maraschino type): Prepared from fully ripened Royal Annes, grown in the best cherry districts in California. The finishing touch for fruit punches, salads, cakes, ices and confections.

DEL MONTE DRI-PAK PRUNES are selected, sun-dried prunes, packed by special vacuum process in cans without syrup, but moist and tender. Delicious as a confection just as they come from the can; or may be cooked in half the usual time. No. 2½ and No. 1 cans, also 5 lb. cans.

DELMONTE ASPARAGUS: All DEL MONTE Asparagus is thoroughbred stock—grown from selected seed in the rich delta lands of California—cut at the moment of perfection, and canned at once, before its fibre can toughen or its delicate flavor vanish. Graded and packed according to thickness and circumference of spears, and each size shown on the label—Giant, Colossal or Mammoth, where extra large spears are wanted; Large, Medium and Small, where a greater number of portions are necessary. Long spears in large can; tender tips in smaller cans.

DEL MONTE PORK AND BEANS are the finest of their kind—prepared from specially selected, hand-picked, small, white California beans—cooked at an even, steady temperature until each bean is tender, mealy and easy to digest. DEL MONTE Tomato Sauce and lean, tender pork are then added—giving them a final, distinctive appeal—and making them the only competitor of the old-time family bean pot.

DEL MONTE RED PIMIENTOS: These ripe sweet peppers are grown in the warm climate of southern California and only the most perfect, ripe, red fruit is used. They are particularly delicious, as well as decorative, for salads, garnishes, stuffings, etc.

DEL MONTE SPINACH: Spinach at its best. Grown in the most fertile sections of California, cut when the leaves are still young and

tender, washed and rewashed until every trace of sand is removed, and then quickly packed with all its freshness and delicacy.

DEL MONTE TOMATO SAUCE is especially prepared for use in cooking—a ready-balanced sauce that adds charm and flavor to even the most commonplace foods. Not to be confused with catsup or chili sauce. Made from the finest tomatoes, fresh green peppers and carefully selected native and imported herbs and spices.

DEL MONTE CATSUP is a delicious blend, distinctly our own. Juicy, red-ripe tomatoes are combined with spices and other ingredients to make the finest and most appetizing catsup known today.

DEL MONTE PICKLES are uniformly crisp, tender, fine in texture and of unexcelled flavor. Packed in cans. As a result they are always fresh and appetizing. Many different varieties are available—Sweet Midgets, Sweet Gherkins, Sour Gherkins, Sweet Mixed, Sweet Slices, Sour Mixed, Chow Chow and Dills.

DEL MONTE SALMON is the kind of rich, red salmon you like so well—caught right from the cold northern waters of Alaska. Noted for its firm yet tender flesh, its fine texture and unsurpassed flavor.

MANY OTHER VARIETIES of staple food products are packed under the **DEL MONTE** Brand, each with the same goodness and flavor so characteristic of very item in the line. Following is a partial list:

Prepared Prunes	Peas	Sauerkraut
String Beans	Green Chili Peppers	Brussels Sprouts
Beets	Pumpkin	Squash
Tomatoes	Sweet Potatoes	
Tomato Puree	Prepared Mustard	
Chili Sauce	Sweet Relish	
Raisins, Seeded	Raisins, Seedless	Dried Fruits



*"To make appetites
glad every day
in the year"*

