

# DEL MONTE TOMATO SAUCE RECIPES





# DEL MONTE

## Tomato Sauce Recipes

A book of over 100 practical, economical and conveniently made dishes for all occasions, illustrating the wide usefulness and almost unlimited possibilities of DEL MONTE Tomato Sauce in the improvement of every-day cooking.

Originated and Tested  
By HESTER M. CONKLIN and PAULINE D. PARTRIDGE  
Consultants on Domestic Science  
Contributors to National Magazines  
Teachers and Lecturers on  
Home Economics Subjects

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## What DEL MONTE Tomato Sauce Is



HERE is just one standard by which cooking is judged—its flavor. And back of flavor—back of the most successful creations of chef or housewife—in many instances is a rightly-seasoned condiment or sauce. This little book introduces one such sauce which good cooks, the world over, have delighted in, and describes just a few of the many tempting and convenient ways of using it.

DEL MONTE Tomato Sauce is a creator of flavor. It is made from selected red, ripe tomatoes, fresh peppers, and just enough other pure seasoning ingredients to give it the proper tang and wholesome, zestful goodness. It is not like any other sauce—the recipe is an original one, tested and proven in DEL MONTE kitchens.

### *Why It Fills a Long Felt Cooking Need*

Every housewife who has strained tomatoes and gone through the other processes necessary for making tomato sauce in her own kitchen, will readily appreciate the value of a rightly-seasoned, always-ready sauce like this that we are packing under the DEL MONTE label.

Its remarkable adaptability makes it equally delicious with both the stronger and the more delicately flavored vegetables. With hot and cold meats, soups, macaroni or rice, boiled or baked beans—its uses are legion and its possibilities for adding taste appeal and flavor are almost without limit.

### *How to Use It to Best Advantage*

DEL MONTE Tomato Sauce is literally an *every-meal* no less than an *every-day* possibility for the housewife who would put variety and charm into her menu. Even the breakfast eggs and bacon are the better for its use. Luncheon salads, soups and entrees may, in many instances, be greatly improved by the addition of DEL MONTE Tomato Sauce,

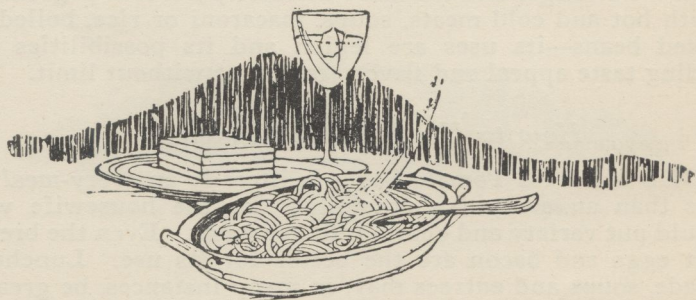
and it imparts wholesomeness as well as a distinctive piquant touch to the heavy dinner, the light supper or the picnic lunch.

DEL MONTE Tomato Sauce brings into the menu many dishes which would seldom appear if it were necessary to make an elaborate sauce or gravy each time to accompany them. It simplifies the preparation of soups, salads, sandwiches and dressings. It may often be used to convert "left-overs" into tempting dishes, full of charm and attractive to both the eye and the appetite.

Many housewives who have made the acquaintance of DEL MONTE Tomato Sauce consider it as much a staple as pepper and salt, and use it with almost the same freedom. To be sure of always having a supply on hand, they buy this sauce by the dozen cans.

The recipes contained in this booklet are intended only as suggestions to the housewife. She will evolve from them ideas of her own for the use of DEL MONTE Tomato Sauce, which may be as helpful as any mentioned in these pages.

DEL MONTE Tomato Sauce may be used just as it comes from the can, and served either hot or cold. The can contains one cup, and is taken as the standard of measure in the following recipes, each of which serves six persons. Level measurements are used in all the recipes.





## APPETIZERS

**OYSTER COCKTAIL**—Mix 6 tablespoons of DEL MONTE TOMATO SAUCE, 3 tablespoons of vinegar, 6 teaspoons of finely chopped celery and 2 teaspoons of Worcestershire sauce. Add 3 dozen small oysters and serve in cocktail glasses set in a bed of crushed ice.

**CLAM COCKTAIL**—Mix 6 tablespoons each of DEL MONTE TOMATO SAUCE and lemon juice, 1 tablespoon of horseradish, a few drops of Worcestershire sauce and 1 teaspoon each of celery salt and curry powder. Remove the hard heads from 3 dozen Little Neck clams, mix with the sauce and allow to stand on ice 1 hour before serving.

**CRAB COCKTAIL**—Mix 6 tablespoons each of DEL MONTE TOMATO SAUCE and lemon juice and add 1 teaspoon of Worcestershire sauce and  $1\frac{1}{2}$  cups of crab flakes. Cut 3 well shaped green peppers in halves crosswise, scrape out seeds and core and wash and drain thoroughly. Fill each half with cocktail. Place on a bed of crushed ice and serve.

**LOBSTER COCKTAIL**—Mix 6 tablespoons each of DEL MONTE TOMATO SAUCE and grapefruit juice. Mix with  $1\frac{1}{2}$  cups of lobster meat, cut in pieces, chill thoroughly and serve in cocktail glasses.

**TUNA COCKTAIL**—Flake 1 can of DEL MONTE TUNA in fine flakes and combine with 6 tablespoons of chopped DEL MONTE RED PIMIENTOS. Mix 6 tablespoons of DEL MONTE TOMATO SAUCE, 2 tablespoons of lemon juice, 1 tablespoon of grated horseradish and 6 tablespoons of orange juice. Scoop out the halves of 3 oranges and cut saw teeth around the tops, line with fringed wax paper, fill with fish and place on individual doiley covered plates.

**CUCUMBER AND TOMATO COCKTAIL**—Pare and dice 1 small cucumber and slice 1 dozen each of small onions and radishes. Mix  $\frac{1}{2}$  can of DEL MONTE TOMATO SAUCE and  $\frac{1}{4}$  cup of thick mayonnaise. Combine and chill for 1 hour before serving.

**GRAPEFRUIT AND TOMATO COCKTAIL**—Cut 3 grapefruit in halves, remove pulp and cut edges into points. Separate the pulp into small pieces, discarding the white membrane. Mix with 3 tablespoons of powdered sugar and set aside in a cold place for 30 minutes. Combine 8 tablespoons of DEL MONTE TOMATO SAUCE, 6 tablespoons of mayonnaise and 3 tablespoons of finely chopped



green peppers and the grapefruit. Serve in small cocktail glasses. Fill each half of grapefruit with crushed ice and imbed the glass in the center.

**ASPIC COCKTAIL**—Pour  $\frac{1}{2}$  can of boiling DEL MONTE TOMATO SAUCE and  $\frac{1}{2}$  cup of boiling water over  $\frac{1}{2}$  envelope of gelatin softened in  $\frac{1}{4}$  cup of cold water. Stir until gelatin is dissolved and strain into moulds so that jelly is not more than  $\frac{1}{2}$  inch thick. Set aside in a cold place. When firm cut into  $\frac{1}{2}$  inch dice and mix with  $\frac{1}{2}$  cup of diced pineapple. Mix 6 tablespoons of DEL MONTE TOMATO SAUCE, 3 tablespoons of mild vinegar, 1 tablespoon of chopped celery and 1 tablespoon each of minced onion and green pepper. Pile the aspic and pineapple in cocktail glasses, pour sauce over, and serve in a bed of crushed ice.

**SARDINES ITALIAN STYLE**—Prepare 6 rounds of buttered toast, on each place a round of red pimiento and on this place boned sardines. Over all pour a sauce composed of 4 tablespoons each of DEL MONTE TOMATO SAUCE and lemon juice.

## SOUPS

**CLEAR TOMATO SOUP**—Buy 1 pound of shin beef and bone and have the bone cracked into pieces at the market. Soak in 1 quart of cold water for at least 1 hour. Bring to the boiling point, add a sliced onion and  $\frac{1}{2}$  teaspoon of salt and cook below the boiling point for 3 hours. Strain the stock, cool, remove fat, add 1 can of DEL MONTE TOMATO SAUCE, heat thoroughly and serve.

A larger quantity of stock may be made if desired as it will keep in a cold place for several days.

**NOODLE OR ALPHABET SOUP**—Prepare stock as in Clear Tomato Soup, add 1 cup of boiling water, 2 tablespoons of fine noodles or alphabets, boil 15 minutes in the stock, add 1 can of DEL MONTE TOMATO SAUCE, heat, and serve.

**FAMILY SOUP**—Prepare Clear Tomato Soup and add  $\frac{1}{2}$  cup each of diced boiled carrots, turnips and potatoes, and  $\frac{1}{2}$  cup of finely shredded boiled cabbage.

**TOMATO BOUILLON**—Dissolve 5 bouillon cubes in 5 cups of boiling water, add 1 can of hot DEL MONTE TOMATO SAUCE and serve.

**TOMATO AND CLAM BOUILLON**—To 1 large can of minced clams and liquid add 1 cup of cold water, bring slowly to the boiling point and strain. Heat and add 1 can of DEL MONTE TOMATO

**SAUCE** to the strained liquid. Pour onto a stiffly beaten egg white just before serving.

**JELLIED VEAL BOUILLON**—Prepare veal stock as beef is prepared in the Clear Tomato Soup recipe. Allow the stock to cool and remove all the fat. Add 3 tablespoons of minute tapioca and cook until tapioca is transparent. Add 1 can of DEL MONTE TOMATO SAUCE and pour into bouillon cups. Allow to stand in a cold place until stiff and serve very cold.

**CREAM OF TOMATO SOUP**—Melt  $1\frac{1}{2}$  tablespoons of butter in a saucepan. Gradually add 2 tablespoons of flour, stirring constantly. When perfectly smooth add 3 cups of cold milk, a little at a time, mixing thoroughly. Add 2 teaspoons of sugar and  $\frac{1}{4}$  teaspoon of soda to 1 can of DEL MONTE TOMATO SAUCE and when first mixture reaches the boiling point pour in Tomato Sauce. Serve at once.

**POTATO SOUP**—Peel, slice and boil 3 medium sized potatoes with 1 sliced onion until potatoes are very soft. Rub through a strainer with the liquid in which they were cooked and add 1 can of DEL MONTE TOMATO SAUCE. Cream 1 tablespoon of butter with 2 teaspoons of flour, add to the liquid and bring to the boiling point. Strain and serve.

**OYSTER STEW DEL MONTE**—Heat 1 quart of oysters in their liquor until the oysters are plump and the edges curl. Remove the oysters to the soup tureen, and to the liquor add 1 can of DEL MONTE TOMATO SAUCE, 2 cups of boiling water and 3 tablespoons of butter. Bring to the boiling point and pour onto the oysters.

**TOMATO AND CELERY SOUP**—Cook 2 cups of chopped celery in 3 cups of boiling water until it is very tender and rub through a strainer with liquid. Add 1 can of DEL MONTE TOMATO SAUCE and 2 tablespoons of butter creamed with 2 tablespoons of flour, bring to the boiling point, stirring constantly, and serve.

**TOMATO AND CHICKEN SOUP**—Add 1 can of DEL MONTE TOMATO SAUCE to 3 cups of chicken stock. Cream 1 tablespoon of butter and 1 tablespoon of flour together. Add to the soup, bring to the boiling point, stirring constantly, and serve.

**TOMATO AND CORN SOUP**—Add 3 cups of water and 2 tablespoons of sugar to 1 can of corn. Cover and cook slowly 45 minutes, stirring frequently. Rub through a coarse strainer and add 1 can of DEL MONTE TOMATO SAUCE and 1 tablespoon of butter creamed with 1 tablespoon of flour. Bring to the boiling point, stirring constantly, and serve.



**VEGETABLE CHOWDER**—Cut a slice of bacon in small pieces and cook slowly with a finely chopped onion for 5 minutes. Add 1 quart of boiling water and  $\frac{1}{2}$  cup each of potatoes, parsnips, carrots and turnips cut in pieces. Cook until the vegetables are tender. Add 1 can of DEL MONTE TOMATO SAUCE and 6 crackers broken in pieces. Bring to the boiling point and serve with pilot bread.

**CLAM CHOWDER**—Cook 2 tablespoons each of chopped salt pork and onion slowly for 10 minutes. Add 3 cups of boiling water and 2 cups of thinly sliced potatoes, and cook until potatoes are tender. Add 1 can of DEL MONTE TOMATO SAUCE, 1 can of minced clams and 6 crackers broken in small pieces. Cook 15 minutes and serve. If fresh clams are available use 1 pint.

**BAKED BEAN SOUP**—Mix 2 cups of cold baked beans, 1 slice of onion and 3 cups of boiling water, boil slowly for 30 minutes and press through a strainer. Cream 1 tablespoon of butter with 1 tablespoon of flour and add to the hot mixture with 1 can of DEL MONTE TOMATO SAUCE. Bring to the boiling point and serve.

## FISH AND SEA FOODS

**CODFISH CAKES WITH TOMATO SAUCE**—Soak  $\frac{1}{2}$  pound of codfish in cold water for 2 or 3 hours, shred, cover with cold water, bring to the boiling point and drain. Add 2 medium sized potatoes sliced, cover with boiling water, boil until potatoes are tender and drain. Mash thoroughly, add pepper and a well beaten egg, cool and form into flat cakes. Fry, arrange on a platter, and serve in hot DEL MONTE TOMATO SAUCE.

**TUNA LOAF WITH TOMATO SAUCE**—Flake 1 can of tuna, add 1 cup of fine crumbs, 1 beaten egg and 1 can of DEL MONTE TOMATO SAUCE. Put into a greased loaf pan and bake until firm. Turn out on platter. Serve with heated Tomato Sauce over it.

**SCALLOPED CLAMS**—Drain the liquid from 1 large can of minced clams. Put alternate layers of the clams and fine cracker crumbs in a greased baking dish. Before putting on the top layer of crumbs pour over 1 can of DEL MONTE TOMATO SAUCE. Dot the top layer of crumbs with pieces of butter. Bake until brown. Liquid from clams may be used for Tomato and Clam Bouillon.

**FRIED OYSTERS IN TOMATO SAUCE**—Wash 1 quart of oysters and dry thoroughly by laying on a towel. Beat 2 eggs and add 2 tablespoons of cold water. Roll oysters in crumbs, dip in egg and roll again in crumbs. Brown in deep hot fat, put in serving dish and pour 2 cans of hot DEL MONTE TOMATO SAUCE over them.



**DEVEILED SCALLOPS**—Clean 1 quart of scallops, cover with water, bring to the boiling point and drain. Melt 2 tablespoons of butter, add 1 teaspoon of flour, mix thoroughly, add 1 can of DEL MONTE TOMATO SAUCE and bring to the boiling point. Put scallops in a flat greased baking dish, pour the sauce over them, cover with fine cracker crumbs, dot with pieces of butter and bake until brown.

**SOFT SHELL CRABS DEL MONTE**—Clean 1 dozen small crabs and sprinkle with salt and pepper. Beat 2 eggs and add 2 tablespoons of cold water. Roll the crabs in fine crumbs, then in egg and again in crumbs. Fry in deep fat, turning so that they will brown on both sides. Arrange on a hot platter and serve with DEL MONTE Tartare Sauce.

**SLICED HALIBUT IN TOMATO SAUCE**—Put 6 small or 3 large slices of halibut in a roasting pan, sprinkle with salt and pepper and place a thin slice of onion on each piece of fish. Add enough hot water to just cover the bottom of the pan. Bake 15 minutes. Pour 1 can of DEL MONTE TOMATO SAUCE over the fish, bake 10 minutes more and serve.

**SHRIMP AND TOMATO PIE**—Wash, drain, and clean 1 can of shrimps, and cut them in pieces. Add 1 cup each of sliced cooked potatoes and cooked peas. Place in a greased baking dish and pour 1 can of DEL MONTE TOMATO SAUCE over all. Cover with a crust of pastry which has been slashed to let out the steam and bake 35 minutes.

**FISH EN CASSEROLE**—Flake left-over fish (there should be at least 1 cup), add 1 can of DEL MONTE TOMATO SAUCE, put in a greased baking dish, cover with fine crumbs, dot with pieces of butter, sprinkle a few drops of Worcestershire sauce over the top and bake until brown.

**DEVEILED CRAB**—Mix 1 cup of flaked crab meat, the whites of 3 hard cooked eggs finely chopped, and  $\frac{1}{2}$  can of DEL MONTE TOMATO SAUCE. Put in shells or ramekins, spread with mayonnaise and garnish the top with the egg yolks pressed through a strainer, and a sprig of parsley. Serve very cold.

**STUFFED BAKED FISH**—Clean the fish (about  $2\frac{1}{2}$  pounds) and continue opening almost to the tail. Mix thoroughly 2 cups of crumbs,  $\frac{1}{2}$  teaspoon each of sage and salt, 1 teaspoon of minced onion,  $\frac{1}{2}$  can of hot DEL MONTE TOMATO SAUCE, and  $\frac{1}{2}$  cup of boiling water and allow to stand for 30 minutes. Add 1 well beaten egg and 2 tablespoons of melted butter. Fill the cavity in

the fish and tie around with a string, or sew to hold the stuffing in place. Surround with hot water in a baking pan, cover and bake 45 minutes, removing the cover the last 15 minutes to brown. Serve with hot DEL MONTE TOMATO SAUCE.

*FINNAN HADDIE DEL MONTE*—Cut the fish in strips, of which there should be 1 cup, cover with cold water, bring to the boiling point slowly and drain. This should be done three times. Separate into flakes, reheat in 1 can of DEL MONTE TOMATO SAUCE, sprinkle with finely chopped parsley and garnish with slices of lemon.

*STEAMED SALMON WITH TOMATO SAUCE*—Place slices of salmon in a piece of cheese cloth and steam over boiling water for 25 minutes. Chop the whites from 2 hard cooked eggs and add to 1 can of hot DEL MONTE TOMATO SAUCE. Arrange fish on serving dish, pour over the sauce and garnish with egg yolks pressed through a strainer.

*BROILED MACKEREL IN TOMATO SAUCE*—Split the fish, clean, remove head and soak over night in a large quantity of cold water. Drain, again cover with cold water, slowly bring to the boiling point, boil 5 minutes and drain. Cream 1 tablespoon of butter with 1 tablespoon of flour, rub over the fish and broil for 10 minutes. Place on a hot platter, surround with hot DEL MONTE TOMATO SAUCE and serve.

## ENTREES

*TOMATO AND RICE CROQUETTES*—To 1½ cups of cooked rice add ½ can of DEL MONTE TOMATO SAUCE and 1 egg beaten until light. Cook in a double boiler until egg thickens the mixture. Remove from the stove and add ¼ cup of grated cheese, stirring until the cheese is melted. Spread on a plate to cool, form into croquettes, roll in crumbs and brown in the frying pan. Serve with Tomato Sauce.

*SHRIMPS WITH TOMATO SAUCE*—Boil ½ cup of rice until tender, drain and reserve ½ cup of the stock. Drain and clean 1 can of shrimps and rinse in cold water. Mix 1 can of DEL MONTE TOMATO SAUCE and the rice stock, add 1 tablespoon of butter creamed with 1 tablespoon of flour and bring to the boiling point, stirring constantly. Add the shrimps and pour over the hot rice in the serving dish. If fresh shrimps are available use 1 cup.

*EGGS DEL MONTE*—Melt 1 tablespoon of butter, add 1 tablespoon each of finely chopped onion and green pepper, cook 3 minutes



and add 1 can of DEL MONTE TOMATO SAUCE. Boil for 5 minutes, remove from fire, add 3 well beaten eggs and cook over a low fire until thick, but do not allow to boil after eggs have been added. Serve on slices of toast or hot crackers.

**CHICKEN LIVERS AND BACON IN TOMATO SAUCE**—Clean 6 livers and cut each liver in half. Wrap a thin slice of bacon around each piece and fasten with a skewer or tooth pick. Put in a roasting pan, pour in 1 can of DEL MONTE TOMATO SAUCE and bake until bacon is crisp and brown. Arrange on platter, remove tooth picks or skewers, and serve surrounded with Tomato Sauce.

**TOMATO AND EGG CROQUETTES**—Finely chop 3 hard cooked eggs. Melt 2 tablespoons of butter, add 1 tablespoon of minced onion, cook 2 minutes, and add 4 tablespoons of flour and 1 can of DEL MONTE TOMATO SAUCE. Bring to the boiling point, stirring constantly, add the eggs and  $\frac{1}{2}$  cup of fine cracker crumbs. Spread on a plate and when cool shape into croquettes, roll in crumbs and fry. Serve surrounded by Tomato Sauce.

**DEL MONTE CHOP SUEY**—Melt 2 tablespoons of fat and add 1 finely chopped onion and  $\frac{1}{2}$  pound of chopped raw beef. Cook until meat is brown. Add 1 can of DEL MONTE TOMATO SAUCE and 1 cup of cooked rice, cook slowly for 10 minutes and serve.

**CREAMED DRIED BEEF WITH TOMATO**—Separate  $\frac{1}{4}$  pound of dried beef into pieces, cover with cold water, bring to the boiling point and drain. Melt 1 tablespoon of butter, add 1 can of DEL MONTE TOMATO SAUCE and stir constantly until it boils. Add beef, remove from fire, add 2 tablespoons of grated cheese, stir until it melts and serve.

**TOMATO AND CHICKEN PATE**—Bring 1 can of DEL MONTE TOMATO SAUCE and 2 cups of chicken stock to the boiling point and thicken with 2 tablespoons of butter creamed with 2 tablespoons of flour, stirring constantly. Add 2 cups of chicken cut in pieces, 1 small can of mushrooms and 1 tablespoon of DEL MONTE SLICED GREEN CHILE. Cook in a double boiler for 15 minutes and pour into hot pate shells.

**TOMATO FRITTERS**—Bring 1 can of DEL MONTE TOMATO SAUCE to the boiling point. Mix 2 tablespoons of corn starch with  $\frac{1}{2}$  cup of cold water, add slowly to the hot Tomato Sauce and cook for 5 minutes, stirring constantly. Pour onto a beaten egg and cook in a double boiler 2 minutes or until egg thickens the mixture. Put into a greased loaf pan and when cold and firm cut in slices, dip in crumbs and fry until brown.



**BAKED BEANS WITH TOMATO SAUCE**—Soak 2 cups of small white beans over night in cold water to cover. Drain, add 1 small onion,  $\frac{1}{8}$  teaspoon of soda, 1 teaspoon of salt and boiling water. Cook till tender, drain, remove onion and add 1 can of DEL MONTE TOMATO SAUCE, 1 teaspoon of dry mustard, 2 tablespoons of sugar and 1 cup of hot water. Pour into a baking dish, and put a small piece of fat salt pork in the center, leaving only the rind exposed. Bake for 1 hour.

**CHICKEN AND OYSTERS IN TOMATO**—Cut 1 cup of cold cooked chicken in small pieces and drain 1 cup of oysters. Heat 1 can of DEL MONTE TOMATO SAUCE,  $\frac{1}{2}$  cup of chicken stock and  $\frac{1}{2}$  cup of finely chopped celery, add 1 tablespoon of butter creamed with 1 tablespoon of flour and stir until it boils. Add the chicken and oysters and cook until the oysters are plump.

**SWEETBREADS IN TOMATO SAUCE**—Parboil 1 large sweetbread for 12 minutes, drain, separate in pieces discarding connective tissue and dredge lightly with flour. Melt 1 tablespoon of butter in the frying pan and brown the sweetbread in it. Add 1 can of DEL MONTE TOMATO SAUCE and when hot serve on rounds of buttered toast.

**TONGUE IN TOMATO JELLY**—Pour 1 can of hot DEL MONTE TOMATO SAUCE and 1 cup of boiling water onto 1 envelope of gelatin softened in  $\frac{1}{2}$  cup of cold water. Remove the roots and skin from the cooked tongue and place it in a loaf pan. Pour gelatin mixture over it and set aside in a cold place until firm. Serve cut in slices.

**MEAT SOUFFLE**—Add 1 can of DEL MONTE TOMATO SAUCE, 1 cup of fine crumbs and 3 well beaten egg yolks to 1 cup of finely chopped cooked meat. Fold in 3 stiffly beaten egg whites, pour into a greased baking dish and bake 40 minutes or till light and firm.

**DEL MONTE HASH**—Mix 2 cups each of chopped beef and potatoes, season, add a little chopped onion and enough DEL MONTE TOMATO SAUCE to moisten. Spread in a hot greased frying pan and cook over a low fire until a crust is formed over the bottom. Fold like an omelet and serve surrounded with hot DEL MONTE TOMATO SAUCE.

## MEATS

**HUNGARIAN GOULASH**—Mix 1 cup of beef stock with 2 cans of DEL MONTE TOMATO SAUCE, bring to the boiling point and thicken with  $\frac{1}{4}$  cup of flour combined with cold water to make a smooth mixture. Add  $1\frac{1}{2}$  cups each of cooked meat cut in pieces, sliced boiled carrots, and diced boiled potatoes, and 1 small onion chopped. Boil over a low fire for 10 minutes and serve.

**SPANISH CHICKEN**—Separate a fowl in pieces and stew. When tender add 1 can of DEL MONTE TOMATO SAUCE, thicken with flour mixed to a smooth paste with cold water, cook for 10 minutes and serve.

**MINCED FOWL IN TOMATO SAUCE**—Chop the whites of 2 hard cooked eggs and mix with  $1\frac{1}{2}$  cups of finely minced fowl. Add 1 can of DEL MONTE TOMATO SAUCE, and  $\frac{1}{2}$  cup of chicken stock and bring to the boiling point. Pour into serving dish and garnish the top with the egg yolks pressed through a coarse strainer.

**PAN BROILED HAM IN TOMATO SAUCE**—Cover a slice of ham with cold water, bring to the boiling point and drain. Fry until the edges of the fat are brown and remove to a hot platter. Add 1 tablespoon of flour to the fat remaining in the pan and mix thoroughly. Add 1 can of DEL MONTE TOMATO SAUCE, bring to the boiling point, pour over the ham and serve.

**VEAL DEL MONTE**—Cut 2 slices of veal (there should be about  $1\frac{1}{2}$  pounds) into small pieces. Cover the trimmings and bones with 2 cups of cold water, bring to the boiling point, strain and add 1 can of DEL MONTE TOMATO SAUCE. Dip each piece of veal into fine crumbs, then in egg and again in crumbs, fry until brown and put in a double boiler. In the frying pan put 3 tablespoons of fat, add 5 tablespoons of flour and brown. Remove from fire, add stock and Tomato Sauce and bring to the boiling point. Pour over the veal and cook 2 hours in the double boiler or in the casserole in the oven.

**LAMB CHOPS ON EGGPLANT WITH TOMATO SAUCE**—Slice eggplant very thin, sprinkle lightly with salt, arrange in a pile with a weight on top and allow to stand at least 1 hour. Pour off juice, dip each slice in crumbs, in beaten egg and last in crumbs, and fry till tender and brown in hot fat. Broil chops and place each one on a slice of fried eggplant, pour hot DEL MONTE TOMATO SAUCE over and serve.

**LAMB PASTY AND TOMATO SAUCE**—Mix 1 cup of chopped cooked lamb, 1 cup of chopped boiled potatoes, and  $\frac{1}{2}$  can of DEL



**MONTE TOMATO SAUCE.** Make a pie crust and roll a trifle thicker than for pie. Cut in 6 inch circles. In one half put a few slashes to allow steam to escape. In the other half place 2 tablespoons of the lamb mixture. Moisten edges, press together and bake until brown. Serve with hot DEL MONTE TOMATO SAUCE.

**BAKED MUTTON CHOPS**—Trim 6 chops, roll and fasten with skewers. Fry till brown, remove, and add 1 tablespoon of flour to the fat in the pan. When it has browned add 1 can of DEL MONTE TOMATO SAUCE and  $\frac{3}{4}$  cup of hot water and bring to the boiling point. Pour into a shallow baking dish, place chops in this, sprinkle all with fine crumbs and bake until brown.

**BOILED DINNER**—Boil a piece of corned beef in a large amount of water until tender. Remove to a part of the stove where it may be kept hot. Boil small whole potatoes, whole carrots, turnips cut in halves and cabbage sliced, in separate saucepans in the corned beef stock, adding more boiling water if necessary. When they are tender drain the vegetables and arrange on a hot platter around the corned beef. Heat 2 cans of DEL MONTE TOMATO SAUCE and pour over all.

**BEEF LOAF WITH TOMATO SAUCE**—Mix 2 pounds of chopped beef, 1 cup of crumbs,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  can of DEL MONTE TOMATO SAUCE and 1 beaten egg. Shape into a loaf, place in a roasting pan and surround with hot water. Bake for 1 hour and remove to a hot platter. Pour the remaining  $\frac{1}{2}$  can of Tomato Sauce into the liquid remaining in the pan, thicken like gravy and serve with the meat.

**BAKED HAM WITH TOMATO SAUCE**—Boil a piece of ham (3 to 4 pounds) for 1 hour. Drain and rub the surface with brown sugar. Place in a roasting pan, surround with hot water and bake for  $1\frac{1}{2}$  hours, basting frequently. Add 1 can of DEL MONTE TOMATO SAUCE to the liquid in the pan 15 minutes before it is done. After removing the ham thicken the liquid in the pan with 1 tablespoon of flour mixed until smooth with a small amount of cold water and serve as a gravy.

**PORK CHOPS EN CASSEROLE**—Sprinkle 6 small chops with sage, salt and pepper, fry until brown and place in the casserole. To the fat in the frying pan add 3 tablespoons of flour and when it is brown add 1 cup of water and 1 can of DEL MONTE TOMATO SAUCE. Bring to the boiling point, pour over the chops, cover and bake for 1 hour.

**PORK AND TOMATO PIE**—Cut  $1\frac{1}{2}$  pounds of blade pork in pieces, sprinkle with sage, salt, and pepper, fry until brown and add 1 sliced onion, 1 cup of water and 1 cup of diced potatoes, cover and cook very slowly till meat and potatoes are tender, adding more water if necessary. Put into a greased baking dish, pour over 1 can of DEL MONTE TOMATO SAUCE and cover with a biscuit dough, slashing it in order to allow steam to escape. Bake until crust is brown.

**ROAST CHICKEN AND TOMATO SAUCE**—Dress and clean a 3 or 4 pound fowl. Mix 1 cup of cracker crumbs and  $\frac{1}{4}$  cup of hot water and allow to stand 10 minutes. Add  $\frac{1}{2}$  can of DEL MONTE TOMATO SAUCE, 1 tablespoon of melted butter and  $\frac{1}{4}$  teaspoon each of sage, salt and pepper. Stuff the fowl and sew up opening. Cream 2 tablespoons of butter with 2 tablespoons of flour and rub over outside surface of fowl. Place on its back on rack in the roasting pan and when brown cover and roast 30 minutes. Then turn the fowl over on the breast and roast for 30 minutes more. If fowl is not covered while roasting it should be basted frequently. Bread crumbs may be used instead of cracker crumbs, using  $1\frac{1}{2}$  cups instead of 1 cup as they do not swell like cracker crumbs. When the fowl is done remove to hot platter and add remainder of can of Tomato Sauce to liquid in the pan and thicken like gravy.

**BRAISED TONGUE WITH TOMATO SAUCE**—Remove the roots and skin from a boiled tongue. Place it in a deep pan and surround with 1 cup each of sliced carrots and celery,  $\frac{1}{2}$  cup of sliced potatoes and  $\frac{1}{4}$  cup of chopped onion, and pour over  $1\frac{1}{2}$  cups of boiling water and 1 can of DEL MONTE TOMATO SAUCE. Cover closely and cook slowly until vegetables are tender.

**MARYLAND CHICKEN WITH TOMATO SAUCE**—Dress, clean and cut up 2 small chickens. Sprinkle with salt and pepper and dip each piece in flour, then in beaten egg and last in fine crumbs. Place in a greased baking dish and bake in a hot oven 35 minutes. Baste twice during the baking with  $\frac{1}{4}$  cup of melted butter. Arrange on a platter and pour over it 1 can of hot DEL MONTE TOMATO SAUCE.

**BROILED STEAK WITH TOMATO SAUCE**—Rub steak over with DEL MONTE TOMATO SAUCE, place on hot broiler and when thoroughly browned on both sides remove to hot platter. Surround with hot DEL MONTE TOMATO SAUCE and garnish with slices of lemon sprinkled with paprika.

**VEAL STEW AND TOMATO WITH DUMPLINGS**—Cut  $1\frac{1}{2}$  pounds of veal into pieces, add 3 cups of boiling water and boil 10 minutes, reduce heat and cook very slowly for  $1\frac{1}{2}$  hours. Remove



meat from stock and discard bone and tough membrane. Add 1 can of DEL MONTE TOMATO SAUCE to 2 cups of the stock and thicken with  $\frac{1}{2}$  cup of flour mixed till smooth with a small amount of cold water. Add the meat and cook slowly while dumplings are steaming. To make dumplings, mix and sift 2 cups of flour, 4 teaspoons of baking powder and  $\frac{1}{2}$  teaspoon of salt, rub into this with the tips of the fingers 2 teaspoons of butter, add  $\frac{3}{4}$  cup of milk, mix thoroughly with a knife and turn out on a well floured board. Shape or cut into rounds and steam in a greased colander over boiling water 15 minutes. Remove to serving dish and surround with the stew.

## VEGETABLES

*FRIED SUMMER SQUASH WITH TOMATO SAUCE*—Wash squashes and cut in thin slices. Add 2 tablespoons of cold water to a well beaten egg. Dip the squash in fine crumbs, then in the beaten egg and last in crumbs. Fry until brown and tender. Arrange on hot platter and pour hot DEL MONTE TOMATO SAUCE around them.

*PEA AND TOMATO TIMBALES*—Bring  $\frac{1}{2}$  can of peas and all the liquid in the can to the boiling point and rub through a strainer. Add to the strained pulp 2 beaten eggs, 2 tablespoons of butter, and  $\frac{1}{2}$  can of DEL MONTE TOMATO SAUCE, and turn into 6 greased moulds. Bake in a slow oven until firm. Turn out and serve with remainder of Tomato Sauce and peas heated and poured around them.

*TOMATO AND CORN PUDDING*—Mix 1 can of corn, 1 can of DEL MONTE TOMATO SAUCE, 2 tablespoons of sugar, 1 tablespoon of butter and 2 well beaten eggs. Bake in a moderate oven until firm.

*SPINACH FRENCH STYLE*—Drain and finely chop 1 can of DEL MONTE SPINACH. Melt 1 tablespoon of butter, add 1 tablespoon of flour and 1 can of DEL MONTE TOMATO SAUCE, bring to the boiling point, stirring constantly, add the spinach, cook 5 minutes and serve.

*PARSNIP FRITTERS*—Wash and slice 6 large parsnips and boil in salted water till tender. Drain, mash and add  $\frac{1}{4}$  cup of DEL MONTE TOMATO SAUCE, 1 beaten egg, and  $\frac{1}{2}$  cup of crumbs. Cool, form into flat cakes and fry. Serve surrounded with hot DEL MONTE TOMATO SAUCE.

**LIMA BEANS AND BACON IN TOMATO SAUCE**—Soak 2 cups of lima beans over night. Drain, cover with boiling water, add 1 teaspoon of salt,  $\frac{1}{8}$  teaspoon of soda, and 1 small whole onion and cook until beans are tender. Drain, discard onion, and mix 1 can of DEL MONTE TOMATO SAUCE with the beans. Spread in a baking dish, cover with thin slices of bacon and bake until bacon is crisp and brown.

**MACEDOINE OF VEGETABLES**—Cut carrots to make 1 cup and turnips to make  $\frac{1}{2}$  cup in small fancy shapes or strips and boil separately in salted water until tender. Drain and add 1 cup of cooked peas and 1 can of DEL MONTE TOMATO SAUCE and heat. Just before serving add the yolk of 1 egg and 1 tablespoon of lemon juice.

**VEGETABLE AND TOMATO SOUFFLE**—Boil 1 cup each of diced carrots and turnips until very soft and press through a strainer or colander. Mix with 1 can of DEL MONTE TOMATO SAUCE and the well beaten yolks of 3 eggs. Fold in the stiffly beaten whites, pour into a greased baking dish and bake 30 minutes.

**SCALLOPED CABBAGE WITH TOMATO SAUCE**—Shred a small cabbage and boil until tender. Drain thoroughly and mix with 1 can of DEL MONTE TOMATO SAUCE. Pour into a greased baking dish, cover with crumbs, dot with pieces of butter and bake until brown.

**STUFFED EGGPLANT AND TOMATO**—Cook a medium sized eggplant in boiling water for 15 minutes. Cut a slice from the stem end and with a spoon remove pulp. Chop the pulp, add 1 can of DEL MONTE TOMATO SAUCE, 1 cup of soft crumbs,  $\frac{1}{2}$  tablespoon of finely chopped onion and 1 beaten egg. Cook in a double boiler over boiling water for 5 minutes. Refill eggplant, cover with crumbs, dot with pieces of butter and bake until brown.

**FRIED STRING BEANS DEL MONTE**—Fry 3 tablespoons of chopped bacon slowly for 3 minutes. Dredge 1 can of thoroughly drained DEL MONTE String Beans with 2 tablespoons of flour. Add to the bacon and fry 10 minutes, stirring frequently. Add 1 can of DEL MONTE TOMATO SAUCE, cook till thoroughly heated and serve.

**BRUSSELS SPROUTS IN TOMATO SAUCE**—Wash Brussels sprouts, remove the wilted leaves and soak in cold salted water 15 minutes. Drain and boil until tender. Drain again, add 1 can of DEL MONTE TOMATO SAUCE, and when thoroughly heated, serve.



**STUFFED PEPPERS WITH TOMATO SAUCE**—Cut a slice from the stem end of 6 small green peppers, remove seeds and inside veins and boil 10 minutes. Mix 1 finely chopped onion,  $\frac{1}{2}$  cup of chopped boiled ham,  $\frac{1}{2}$  cup of fine crumbs and  $\frac{1}{2}$  can of DEL MONTE TOMATO SAUCE. Refill the peppers, cover with bread crumbs, dot with pieces of butter and bake 25 minutes.

**ASPARAGUS WITH TOMATO SAUCE**—Wash asparagus tips and tie in bunches. Boil until tender, drain, and arrange on slices of buttered toast. Pour hot DEL MONTE TOMATO SAUCE over all and serve.

## SALADS

**DEL MONTE FRENCH DRESSING**—Mix 2 tablespoons of powdered sugar,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of paprika, 2 tablespoons each of vinegar and DEL MONTE TOMATO SAUCE and stir or beat until sugar dissolves. Add 4 tablespoons of olive or salad oil and beat until thoroughly mixed. This should be prepared just before it is served.

**BOILED SALAD DRESSING**—Mix  $\frac{1}{2}$  teaspoon of salt, 1 teaspoon of mustard, 1 tablespoon of sugar,  $\frac{1}{4}$  teaspoon of paprika and  $\frac{1}{2}$  tablespoon of flour, add 1 can of DEL MONTE TOMATO SAUCE slowly, stirring constantly, 1 well beaten egg and 1 tablespoon of melted butter. Cook over boiling water until thick. Strain and cool.

**MAYONNAISE DEL MONTE**—Beat 1 egg yolk until light, add 1 tablespoon of vinegar or lemon juice,  $\frac{1}{4}$  teaspoon each of salt, mustard and paprika, and  $\frac{1}{2}$  cup of olive or salad oil, a tablespoon at a time, beating constantly with a Dover egg beater. Add 1 tablespoon of DEL MONTE TOMATO SAUCE. Set aside in a cold place until ready to serve.

**DEL MONTE TARTARE SAUCE**—To Mayonnaise DEL MONTE add 1 tablespoon each of chopped pickle, onion and red pimiento.

**STUFFED EGG SALAD**—Cut 3 hard cooked eggs in halves lengthwise. Remove yolks, mash, add 2 tablespoons of DEL MONTE TOMATO SAUCE and 1 tablespoon of DEL MONTE RIPE OLIVES, chopped. Refill the whites and place a half on lettuce for each person. Serve with Mayonnaise DEL MONTE.

**SALMON SALAD**—Drain 1 can of DEL MONTE SALMON, separate into flakes and mix with  $\frac{1}{4}$  cup each of finely sliced celery

and chopped pickle. Mix with Mayonnaise DEL MONTE and serve on lettuce.

**COTTAGE CHEESE SALAD**—Mix 1 cup of cottage cheese,  $\frac{1}{2}$  cup of DEL MONTE RIPE OLIVES, chopped,  $\frac{1}{4}$  cup of chopped walnuts and moisten with DEL MONTE TOMATO SAUCE. Place on lettuce and serve with DEL MONTE French Dressing.

**CHICKEN SALAD**—Mix 2 cups of cold cooked chicken cut in pieces and 1 cup of finely sliced celery with Mayonnaise DEL MONTE and serve on lettuce. Garnish with slices of hard cooked egg and strips of DEL MONTE RED PIMIENTOS.

**VEAL AND EGG SALAD**—Mix 2 cups of cold cooked diced veal, 1 cup of shredded cabbage, and 2 chopped hard cooked eggs. Add DEL MONTE French Dressing, mix thoroughly and allow to stand in a cold place at least 1 hour. Mix with Mayonnaise DEL MONTE and serve on lettuce garnished with whole DEL MONTE RIPE OLIVES.

**COMBINATION SALAD**—Mix 1 cup each of drained canned peas, cooked diced carrots and potatoes with  $\frac{1}{2}$  can of DEL MONTE TOMATO SAUCE. Allow to stand in a cold place  $\frac{1}{2}$  hour and add Mayonnaise DEL MONTE. Serve on lettuce.

**CHICKEN IN TOMATO JELLY**—Bring 1 cup of chicken stock and 1 can of DEL MONTE TOMATO SAUCE to the boiling point and pour onto 1 envelope of gelatin softened in  $\frac{1}{2}$  cup of cold water. Peel, dice and add 2 cucumbers, 1 cup of chicken cut in small pieces, 1 tablespoon of sugar, and  $\frac{1}{4}$  teaspoon each of salt and pepper. Decorate the bottom of a mould with a sliced hard cooked egg and strips of red pimiento and pour in the mixture. When firm serve with mayonnaise.

**HAM AND LETTUCE SALAD**—Mix 1 cup of minced ham, 3 chopped hard cooked eggs, 1 tablespoon of vinegar and 1 small head of finely shredded lettuce with 1 can of DEL MONTE TOMATO SAUCE. Serve with hot buttered toast.

**JELLIED ASPARAGUS SALAD**—Dissolve 1 envelope of softened gelatin in 1 can of boiling DEL MONTE TOMATO SAUCE and 1 cup of boiling water. Arrange strips of pimiento and 1 can of asparagus tips in a mould. Pour in the gelatin mixture and set in a cold place until firm. Serve with mayonnaise.

**CRAB MOUSSE**—Dissolve 1 envelope of softened gelatin in 1 can of boiling DEL MONTE TOMATO SAUCE and 1 cup of boiling water, add 2 cups of finely flaked crab meat and cool. After the



mixture is cool but not stiff add 2 tablespoons of thick mayonnaise and pour into a mould. Chill thoroughly and when firm turn out on lettuce. Serve with additional mayonnaise.

**DEL MONTE POTATO SALAD**—Prepare 2 cups of boiled diced potatoes, 1 cup of diced celery and 1 small chopped onion. Mix 2 tablespoons of sugar,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  teaspoon of paprika, 1 teaspoon of mustard, and  $\frac{1}{2}$  tablespoon of flour, and add slowly 2 beaten egg yolks,  $1\frac{1}{2}$  tablespoons of melted butter, and 1 can of DEL MONTE TOMATO SAUCE. Cook until thick over boiling water. Cool and combine with salad.

**LOBSTER SALAD**—Remove the lobster meat from the shell, mix with  $\frac{1}{2}$  as much finely chopped celery and marinate with a mixture of olive oil and lemon juice, using 3 tablespoons of oil and 1 tablespoon of lemon to every  $1\frac{1}{2}$  cups of lobster and celery. Allow to stand in a cold place 30 minutes. Arrange in bed of lettuce on serving dish and put Mayonnaise DEL MONTE over the top. Garnish with the lobster coral pressed through a strainer.

**TUNA AND CELERY SALAD**—Flake 1 cup of tuna and mix with  $\frac{1}{2}$  cup of sliced celery, 2 tablespoons of red pimiento, and a chopped boiled egg. Moisten with DEL MONTE TOMATO SAUCE. Put into a serving dish on a bed of lettuce, spread the top with mayonnaise and garnish with sliced boiled egg or capers.

**CABBAGE AND CELERY SLAW**—Mix 2 cups of finely shredded cabbage,  $\frac{1}{2}$  cup of sliced celery and  $\frac{1}{4}$  cup of chopped red pimiento. Add DEL MONTE French Dressing and garnish with long strips of the pimiento.

**WALDORF SALAD**—Mix 1 cup of diced apples, 1 cup of finely chopped celery and  $\frac{1}{2}$  cup of chopped walnuts. Squeeze the juice of  $\frac{1}{2}$  lemon over this and set aside in a cool place. Mix 2 tablespoons of flour, 1 teaspoon of mustard,  $\frac{1}{2}$  teaspoon of salt, 2 tablespoons of sugar, add slowly 1 can of hot DEL MONTE TOMATO SAUCE and cook until thick, stirring constantly. Cool and combine with apple and celery mixture.

**STUFFED PEPPER SALAD**—Wash and remove the seeds from green peppers and drain thoroughly. Moisten cottage cheese with DEL MONTE TOMATO SAUCE and fill peppers, packing the cheese in as solidly as possible. Put in a cold place at least 1 hour. Then slice in  $\frac{1}{4}$  inch slices, arrange on lettuce and pour DEL MONTE French Dressing over it.

## What You Ought to Know About Canned Foods in General and DEL MONTE Products in Particular



DO USE canned food products intelligently, economically and to the best advantage, every housewife should know something of the processes involved in their commercial production. Canning is the method by which food is preserved. In its highest development it is the preservation of food in as nearly its natural condition as possible, or in the condition in which it is generally used.

This is accomplished solely 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 canning fruits and vegetables. 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 foods really begins with the production of the 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 and vegetables 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 harvests of its most fertile valleys.

*They were the first in the field.*

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 business and given the whole world better things to eat.

That ideal was to can the finest fruits and vegetables 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 the finest fruits and vegetables 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 nearly 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 foods.

### *A Far Search for DEL MONTE Flavor*

Fine flavor in fruits and vegetables 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 nearly a hundred DEL MONTE model canneries are situated in the most favored spots of Nature—each location selected for its special fitness to produce certain products of finer flavor and finer quality than can be grown anywhere else.

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 fruits and vegetables are ready to be served on your table.

Please do not confuse the delicious flavor of DEL MONTE California Canned Fruits with some varieties of fresh California fruit, which are necessarily picked green and allowed to ripen on their long journey to market. For DEL MONTE Fruits are always matured and sun-ripened on the tree. And they retain all the fine flavor and delicate bouquet that kindest Nature can impart, because they are "packed where they ripen the day they are picked."



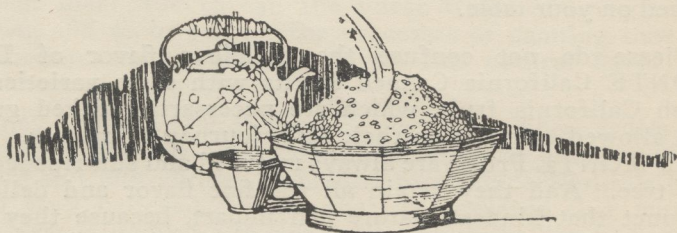
That is why you will find DEL MONTE model kitchens in the richest pineapple-growing sections of far-off Hawaii—in the fertile California delta lands of the Sacramento river where grows the world's finest asparagus—in the finest peach orchards of the San Joaquin valley—among the famous apricot and prune orchards of the Santa Clara valley—in the raisin vineyards of Fresno—in Alaska, from whose cold, northern waters the choicest salmon are caught—as well as in all the other widely scattered locations where each particular variety develops its finest flavor and form.

And it is the same with DEL MONTE pears, plums, berries, cherries, grapes, beans, peas, tomatoes and all the other delicious varieties included in the DEL MONTE line. All are grown where they attain their finest flavors. In each is that delicious flavor preserved intact.

### *The DEL MONTE Label Your Guarantee of Quality*

It is this strict adherence to an ideal established years ago, this painstaking attention to every detail in the preparation of the long line of DEL MONTE Products, that make the red DEL MONTE shield on the green can your absolute guarantee of finest quality in canned fruits, vegetables and other food products.

That is why America's millions of discriminating women are careful to specify DEL MONTE when they order canned foods from their grocers, and why so many grocers take pains to recommend DEL MONTE to their customers who want the best.



## DEL MONTE CANNED FOODS

*"A variety for every menu need—an appeal that always tempts"*

Relieving the monotony of the daily menu is the ever present problem of the housewife. The infinite variety of products packed under the DEL MONTE Brand helps solve the difficulty, affording a wide selection of canned fruits and vegetables from the finest of Pacific Coast's orchards and gardens, pineapple from the Hawaiian Islands, asparagus from the richest delta lands of California and many other varieties of foods and relishes.

Every housewife should keep a well-stocked emergency shelf. There is a feeling of security in its possession and it will prove an economy and help. By having a supply of DEL MONTE Products constantly on hand, you will be prepared for every occasion and their ease of preparation and serving enables one to add a tasty touch or a dainty dish to any meal at a moment's notice.

In order that you may intelligently call on your grocer for the different varieties and to give you the extent of the DEL MONTE line, we append a list of the most important of the DEL MONTE Products.

All first-class grocers handle the DEL MONTE Brand, 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 taste of the tree-ripened fruit. Comparatively few sections of California, however, produce apricots suitable for the high standard of quality maintained under the DEL MONTE Brand. Packed Halved and Whole.

DEL MONTE BERRIES:—"Berries all the year round" is an expression indicative of the bounty of the Pacific Coast. DEL MONTE Berries are packed only at the height of the season, when size and flavor have reached their maximum. Blackberries, Loganberries, Raspberries and Strawberries—all are packed in nothing but their own delicious juices and pure granulated sugar.

DEL MONTE ROYAL ANNE CHERRIES:—The excellency of DEL MONTE Cherries is due to the careful selection of the finest fruit from the best cherry districts of the Pacific Coast.

DEL MONTE GRAPES:—California is known as the Vineland of America for its many varieties of wonderful grapes. Here, from



vineyards of many years' cultivation, are selected the delicately flavored Muscatels for the DEL MONTE Brand. Delicious to eat served out of the can or may be used in many ways in dainty salads and desserts.

**DEL MONTE PEACHES** are the finest grown in the most favored peach districts of California. Three varieties are packed in Halves: Yellow Clings, Yellow Frees and White Clings. Sliced Yellow Clings and White Clings are also packed. Extraordinarily large Yellow Clings are specially packed as "Melba Halves" for those who want particularly large peaches.

**DEL MONTE PEARS:**—The exquisite flavor of the Bartlett Pear is retained in all its delicacy through the DEL MONTE way of selection and packing. Whether served ice cold for breakfast or in a tasty salad or dessert, their flavor seems to bring the very breath of the orchards to your table.

**DEL MONTE PINEAPPLE** is picked just when it is fully matured and sun-ripened. It is carried to our canneries and packed at once in such a way that it retains all that rare delicacy and fine flavor which Nature intended this luscious fruit to have. Because it is packed at the moment of perfection, DEL MONTE Pineapple is really fresher and more delicious than most so-called fresh pineapple, purchased in the local market.

In addition to Sliced and Crushed, we are also packing this fruit a third way—Pineapple-Diced. As the name indicates, it is specially cut for use in salads, fruit cocktails, etc. Housewives everywhere are welcoming the convenience and economy of DEL MONTE Pineapple-Diced.

**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, is a most delicious fruit for breakfast.

**DEL MONTE PREPARED PRUNES** are the very best of California's prunes. They contain a large percentage of sugar, are exceptionally fine flavored, are specially prepared in a heavy syrup and are ready to serve as they come from the can.

**DEL MONTE "DRI-PAK" PRUNES:**—The finest quality of California sun-dried prunes, dry cooked and packed solid in the cans without syrup. Delicious as a confection and may be eaten as they are, or may be easily and quickly prepared in many delicious ways for the table. DEL MONTE "Dri-Pak" Prunes are replacing the old-style dried prunes in millions of homes on account of their ease of preparation and their sanitary manner of packing.

**DEL MONTE PRESERVES AND JAMS:**—In the preparation of these products we use only the most carefully selected, fully ripened, fresh fruit, combined with granulated sugar. They are made in the good old-fashioned way. Preserves are packed in glass only and jams in glass and cans. The following varieties are obtainable:

Apricot  
Blackberry

Loganberry  
Peach

Raspberry  
Strawberry

**DEL MONTE CHERRIES**—(Maraschino Type). Prepared from fully ripened Royal Annes from the best cherry districts of the Pacific Coast. The finishing touch for fruit punches, salads, cakes, ices and confections. Packed in various sizes of bottles.

**DEL MONTE FRUITS FOR SALAD:**—Goodness, convenience and economy all join to make DEL MONTE Fruits for Salad a favorite with every housewife. A combination of the finest fruits grown. No matter what the season, this delicious product makes possible a tempting fruit cup or salad with an absolute minimum of work.

**DEL MONTE RIPE OLIVES:**—Every one who visits California is carried away with the deliciousness of California Ripe Olives. They appeal instantly to discriminating epicures and those who like good things to eat. Under the DEL MONTE Brand are packed the very best of selected Mission and Manzanillo varieties. They are selected as to size: Medium, Large, Extra Large, Mammoth, etc.

**DEL MONTE ASPARAGUS:**—All DEL MONTE Asparagus is selected stock—grown from special seed in the rich delta lands of California. It is cut at the moment of perfection and canned at once, before its fibre can toughen or its delicate flavor vanish. Because of this prompt handling, the tenderness of DEL MONTE Asparagus is assured. When you serve it, you are certain of getting asparagus far superior to the open market product bought days, and possibly weeks, after it has been cut.

Graded and packed according to 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 the large can; tender tips in smaller cans.

**DEL MONTE PEELED GREEN CHILE PEPPERS:**—Nowhere in the world do chile peppers thrive so well and reach such size and quality as in Southern California where the DEL MONTE kind are packed. They are used in soups, meats, stews, sandwiches, egg dishes and especially in the preparation of Spanish dishes.

**DEL MONTE RED PIMIENTOS** are rapidly becoming a staple in every household. These ripe sweet peppers are grown in the warm



climate of Southern California and only the most perfect ripe red fruit is used for the DEL MONTE Brand. Their use is similar to that of chile peppers, but they are particularly delicious and desirable for stuffing, for salads and garnishes.

**DEL MONTE MISCELLANEOUS VEGETABLES:** — DEL MONTE stands for such vegetables as only the most favored garden sections can grow. They are so carefully selected and packed with such discriminating care that they reach you as delicious in taste as fresh vegetables from your own garden. All staple varieties are packed:—Lima Beans, String Beans, Beets, Carrots, Corn, Peas, Pumpkin, Sauerkraut, Spinach, Sweet Potatoes and Tomatoes—all DEL MONTE in quality—delicious, wholesome and most economical.

**DEL MONTE TOMATO SAUCE** is prepared from selected red-ripe tomatoes, fresh peppers and other pure seasoning ingredients. Unexcelled for hot or cold meats, soups, macaroni or other pastes, boiled or baked beans and rice. It also makes a delicious base for a cocktail sauce—in fact may be used in innumerable ways.

**DEL MONTE CATSUP:**—There is no purer or better catsup made than DEL MONTE. Its formula has been developed after the result of years of experience with the assistance of experts of high national standing in the manufacture of this product. DEL MONTE Tomato Catsup is prepared from fresh, vine-ripened tomatoes, and so blended and seasoned as to meet the approval of the most discriminating taste.

**DEL MONTE RAISINS** are the dependable kind for your plum pudding, mince meat, fruit cake, raisin bread—in fact, for all purposes where good raisins are wanted. Whether the delicately flavored, thin-skinned seedless variety or the meaty, sweet Muscates, automatically seeded by machinery—all are the very best raisins that California produces.

**MANY OTHER VARIETIES** of staple food products are packed under the DEL MONTE Brand and each is given that discriminating care in selection and packing that so characterizes the quality of every item in the line.

*Remember: When you say Del Monte, you always  
know in advance what you're getting—the same  
uniform goodness in every variety—the same assur-  
ance of satisfaction—no matter when  
or where you buy*

## Measurements and Sizes of Containers

A word or two on the sizes of containers 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





This map shows at a glance the far-reaching influence of the DEL MONTE search for quality and flavor.

Each little white dot on the map represents an establishment where DEL MONTE Products are packed. Altogether there are nearly a hundred of them — each one located in some specially favored spot of the bountiful Pacific Coast, where soil and climate and other favoring conditions combine to yield certain products of finer flavor and finer quality than can be grown anywhere else.

All DEL MONTE fruits and vegetables are grown from finest stock, carefully tended by men whose life-long experience has been spent in perfecting the varieties best suited for canning. All are "packed where they ripen the day they are picked."

That is why DEL MONTE quality is highest quality—why the red DEL MONTE shield is your guarantee of finest flavor in everything that bears it.

Ask your dealer for DEL MONTE Foods of Flavor. They offer you endless menu variety—hundreds of delicious, healthful, easy to prepare foods that everyone enjoys.

# Recognition

DEL MONTE Products, in competition with leading brands from all parts of the world, have received highest awards and diplomas at the world's greatest expositions, both at home and abroad, including the following:

## SAN FRANCISCO

Panama-Pacific International Exposition  
*San Francisco, California, 1915*

## SAN DIEGO

Panama-California Exposition  
*San Diego, California, 1915*

## ST. LOUIS

Louisiana Purchase Exposition  
*St. Louis, Missouri, 1904*

## TURIN

Esposizione Internazionale Delle Industrie e del Lavarò  
*Torino, 1911*

## LONDON

Golden West Exposition  
*Earl's Court, 1909*

## PARIS

Exposition Internationale D'hygiene  
*Paris, 1906*

Let the DEL MONTE label be your guide to the best in Canned Fruits and Vegetables. Look for the red DEL MONTE shield on the green can. It is your guarantee of highest quality and finest flavor in every food that bears it.



# THE DEL MONTE FRUIT BOOK

Here is a book every woman will want—a collection of the favorite fruit recipes of America's foremost cooking authorities.

The names of a few contributors will give you a slight idea of its excellence. Among them are Mildred Maddocks Bentley, Advisor to Good Housekeeping Institute; Alice Bradley, Cooking Editor, *Woman's Home Companion*; Caroline B. King, Editor, *Caroline King's Cookbook*; Jessie A. Knox, Director, Forecast School of Cookery; Della Thompson Lutes, Director, The Priscilla Proving Plant; Sarah Tyson Rorer, Principal, Philadelphia Cooking School; Marie Sellers, Home Economics Editor, *Pictorial Review*; Sarah Field Splint, Food Department Editor, *McCall's Magazine*; and many others.

In this delightful little book, you will find scores of novel and tempting dishes — cocktails and appetizers, hot and cold desserts, frozen dainties, pastries and cakes, salads, drinks, etc.

All of the enticing fruit combinations in "The DEL MONTE Fruit Book" are those especially preferred by the cooking experts who assisted in its preparation.

Wouldn't you like a free copy? Write us today and we shall be glad to forward one at once.

Address Department 50,  
CALIFORNIA PACKING CORPORATION  
SAN FRANCISCO, CALIFORNIA





This reproduction of the DEL MONTE can is to familiarize you with the important, distinctive feature of all DEL MONTE packages—the RED DEL MONTE SHIELD—it is your guarantee of goodness, purity and quality, covering more than a hundred delicious varieties of fruits, vegetables, prunes, raisins, catsup, olives, jellies, jams, preserves and many other food products.

