Something New in Dry Sausage

Armour's Veribest SUMMER SAUSAGE
All Prepared No Waste Ready to Eat Slice and Serve

Armour's Veribest SALAMI SAUSAGE
All Prepared No Waste Ready to Eat Slice and Serve
Armour's DRY SAUSAGE

Careful Selection of Meat

In the handling of meat animals in large numbers, many wholesome portions are left after the prime cuts have been removed. The art of sausage making consists in taking these cuts and making from them tasty, wholesome and, at the same time, economical articles of food. The cuts used in the making of Armour’s Dry Sausage are carefully selected and U. S. Government inspected.

Scientific Seasoning

The matter of seasoning is very important in the making of Dry Sausage. Spices used in Armour’s Dry Sausage are the finest obtainable—many of them imported direct.

Preparation

Dry Sausage needs no cooking. It is purchased ready for the table. Some varieties are simply dried, while others are dried and smoked. Great care is exercised in the smoking process. Huge rooms are fitted up with tier upon tier of racks upon which thousands of pounds of sausage are hung. A hardwood fire is allowed to burn slowly on the lower floor. The smoke curling upward and passing through the rows of sausage gradually gives it that same smoky flavor that has made Ham and Bacon famous.

Favorite Formulae from Every Land

All brands well known to usage, such as Gothaer Style, Cervelat (Summer Sausage,) B. C. Salami, Goteborg Style, the famous Italian Style Mortadella, Milan Style Salami, and the French brand d’Arles Style Sausage, may be bought under the Armour Label.
Summer Sausage has won a permanent place on the American menu. Its convenience and keeping qualities make it a favorite everywhere. It requires no preparation—and there is no waste. It is all meat, ready to slice and serve, and is suitable for all occasions, at any season of the year.

Because of its appetizing and nourishing qualities, it is particularly suitable for the main dish at luncheon, dinner or supper, served as a meat dish or in combination with hot vegetables.

It is especially desirable for picnics, lunches, sandwiches, etc. A small portion in salads or soups adds flavor and deliciousness. It is also a favorite chopped fine and used as a filler for omelettes, etc.

When serving Veribest Summer Sausage, be sure to slice it wafer thin, for when served in this manner it is at its best.

Dry Sausage has been in use for many years, and Americans have gradually learned its goodness, wholesomeness and economy, so that now it is a staple, easily served, much appreciated food in most homes.

Sausage is subject to mold as are hams and bacon. Mold does not mean that the sausage is spoiled or has lost its freshness. It means simply that moisture has exuded through the porous casing. When this occurs it may be removed with a damp cloth.

Salami, long used regularly in many homes, is rapidly becoming a prime favorite with American families.

It is the same as Veribest Summer Sausage, except that the meat is not ground quite so fine and it has a more pungent flavor.

Its goodness and delicacy—the convenience of serving—the great variety of its uses will win your quick approval of this wholesome, nourishing food.

Veribest Salami is not only delicious and of great food value, but it is exceedingly economical to use. It helps lighten your work in preparing tasty, appetizing menus, yet every member of the family will appreciate your serving it.
Variety of Uses

The advantages of Dry Sausage are many and varied. It is a concentrated food; there is no waste; it is ready to serve, requires no preparation of any kind; and will keep almost indefinitely. First in importance is its use as the main dish of the meal. For the emergency shelf, the impromptu late supper, the children's lunch box or the automobile hamper, the housewife will find many calls for this delicious product. Its use as an appetizer, sliced thin and garnished with olives or celery, as a sandwich filler, for distinctive flavor in soups and casseroles, broiled and served on toast to tempt the jaded morning appetite makes it more and more popular as American home managers better acquaint themselves with the variety of ways in which it may be utilized.

Suggested Uses for Dry Sausage

Dry Sausage and Rice En Casserole.
Rissoles of Dry Sausage.
Cream of Hominy and Dry Sausage Soup.
Dry Sausage Omelette.
Dry Sausage Fried With Peppers.
Potato Salad With Dry Sausage.
Casserole of Vegetables and Dry Sausage.
Sauted Potatoes and Dry Sausage Hash.
Fried Dry Sausage and Eggs.
Green Pepper Salad With Dry Sausage.
Sweet Potatoes and Dry Sausage Au Gratin.
Dry Sausage Fritters.
Dry Sausage Sandwiches.
Scrambled Eggs With Dry Sausage.
Corn Chowder With Dry Sausage.
Creamed Dry Sausage On Toast.
Baked Eggs Stuffed With Dry Sausage.
Dry Sausage, Sliced Cold.
Toasted Dry Sausage and Cheese Sandwiches.

Serving Dry Sausage is Economical
Sliced Dry Sausage as the Main Dish

Slice and arrange thin slices of Dry Sausage on a platter. Garnish with olives and parsley or lettuce. Serve with potatoes and other vegetables as the main course for luncheon or dinner.

Casserole of Dry Sausage and Vegetables

Serves 5. Preparation 30 minutes.

1 c. ground Dry Sausage, 1 c. celery,
1 c. wax beans, ½ green sweet pepper diced,
2 c. string beans.

Mix all the vegetables. Arrange alternate layers of vegetables and sausage in a casserole. Garnish the top of the dish with thin slices of Dry Sausage. Pour over this enough liquid from the vegetables to give the desired moisture. Bake in a moderately hot oven thirty to forty minutes.

Dry Sausage and Vegetable Soup

Serves 6. Preparation 1 hour 30 minutes.

½ c. carrots cut in cubes, 4 slices bacon,
½ c. diced celery, 1 quart water,
1 onion diced, ½ c. diced potatoes,
½ c. slices of Dry Sausage, Salt and pepper to taste,
(quartered.)

METHOD:—Fry Bacon. Mix vegetables except potatoes and cook ten minutes in bacon fat, stirring constantly. Add potatoes and Dry Sausage. Cover and cook 2 minutes. Add water and simmer one hour. Season and serve.

Dry Sausage with Potato Salad

Serves 5. Preparation 20 minutes.

½ lb. Dry Sausage (sliced thin) 1 quart potato salad.

Serve on a platter, arranging the potato salad in the center and the slices of Dry Sausage around the outside of the platter.
Potatoes au Gratin with Dry Sausage

Serves 5–6. Preparation 1 hour.

6 medium sized raw potatoes. 1 1/3 c. thin white sauce.
12 slices Dry Sausage. 2 tbsp. bacon drippings.
1 tsp. salt. 1/3 c. grated cheese.
1/8 tsp. pepper

METHOD:—Arrange potatoes, sausage and cheese in alternate layers in a greased baking dish. Season each layer. Mix bacon drippings with white sauce and pour over top. Sprinkle with buttered crumbs. Bake in a slow oven until potatoes are tender. Serve hot.

Dry Sausage Sandwiches

Cut thin slices of Dry Sausage; spread thin slices of white or rye bread with butter and place two or three slices of the Dry Sausage between the slices of bread. These sandwiches add pleasing variety to the lunch basket, automobile hamper, or luncheon menu.

Scrambled Eggs with Dry Sausage

Serves 5. Preparation 20 minutes.

6 eggs slightly beaten. 2 tbsp. bacon drippings.
1/2 tsp. salt. Few grains pepper.
1/2 c. milk. 6 tbsp. Dry Sausage chopped fine.

Mix milk, seasonings, Dry Sausage and beaten egg. Heat the drippings in a smooth frying pan and pour in the mixture. Stir constantly until the egg is of a soft, creamy consistency throughout. The last of the cooking should be done by the heat of the pan. Serve on triangles of toast.

Creamed Dry Sausage on Toast

Serves 4–5. Preparation 25 minutes.

1/2 lb. Dry Sausage, sliced thin. 1/2 tsp. salt.
2 tbsp. chopped onion. 1/8 tsp. pepper.
4 tbsp. flour. 4 tbsp. butter or oleomargarine.
1 pt. canned tomato soup.

Cook the onion and seasonings in oleomargarine until brown, stirring constantly. Stir in flour until smooth, add tomato soup, cook until smooth and creamy. Serve hot over toast.