ZANZIBAR-BRAND

Recipe for Making Most Delicious Dressing for
TURKEYS, CHICKENS, DUCKS, GEESE, GAME AND BREAST OF VEAL

First. Take two small loaves stale bread or their equivalent in small pieces. Soak in cold water a few minutes. When soft, squeeze out the water.

Second. Place one-quarter to one-half cup of butter or fat in a frying pan; add a large onion chopped very fine. Fry the onion in the fat until half cooked.

Third. Place the bread in a mixing bowl, add one poultry liver (chopped fine) two eggs, one cupful of finely cut celery, one tablespoonful of chopped parsley, a two-pound can of canned tomatoes with the juice drained off, two or three teaspoonfuls of Poultry Seasoning, salt and pepper to taste.

Fourth. After mixing, place in pan with the fat and onion and keep on frying and stirring until most of the water is evaporated out of the bread. When cooked through, it is ready to be stuffed into poultry.

The addition of a small quantity of garlic will greatly improve the flavor.

Chestnut Dressing. Boil one dozen large chestnuts until cooked, chop fine and mix with the above.

For Gravies. It gives an elegance of flavor which lifts them above the usual run of gravies.

For Soups and Stews. Adding just a pinch makes them taste as if they contained chicken.

For Pork Sausage, Hamburger Steaks, Patties, Croquettes and Timbales. Pork sausage flavored with Zanzibar-Brand Poultry Seasoning has a flavor in a class by itself. We recommend this seasoning to those making pork sausage if they wish to turn out something of a very high quality.

Succés in making and selling high grade sausage depends greatly on the use of correct seasoning. The best quality of most alone does not make the best sausage. Good flavor can be produced only by using the proper seasoning.

Zanzibar-Brand Prepared Seasonings are carefully compounded according to formulas evolved out of the experience of generations of celebrated sausage specialists in the Heller family.

By scientific tests, the same high quality of spices is selected year after year and there is no variation in the blending and compounding of our Prepared Seasonings. This standardization is very important in building up a permanent business.

Our prepared seasonings are recognized both in the United States and Canada, as excellent flavoring for all kinds of sausage and meat products. The trade prefers the delicious and distinctive flavor, and the appetizing aroma imparted to foods through the use of these seasonings. They assist in building business for the manufacturer of sausage. It pays to buy the best.

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